



mozzarella bar

WARM ZEPPOLE

prosciutto di parma, caramelized onion, wildflower honey 18

CHOICE OF

stracciatella | burrata | D.O.P.

ADD CAVIAR:

smoked trout roe 25 | *kaluga* 75

antipasti

PACIFIC OYSTERS * *limoncello mignonette, lemon granita, borage* 22 1/2 dozen

YELLOWFIN TUNA CRUDO * *kiwi salsa verde, radish, black olive* 24

NANA'S MEATBALLS *sugo, ricotta, marinara* 14

SAFFRON ARANCINI *green marinara, smoked mozzarella, white tomato mousse* 12

GRILLED OCTOPUS *chickpea, pancetta, lemon* 22

CLAMS CASINO *parsley, bacon, garlic bread crumbs* 14

insalate

LITTLE GEM LETTUCE *truffle vinaigrette, italian onion dip, grana padano* 15

SUMMER MELON *prosciutto, mint, red onion glaze* 18

CAPRESE *chilled tomato broth, basil, bocconcini* 16

CAL MARE CHOPPED *chicory, olive oil-poached tuna, italian vinaigrette* 16

pizze

THREE-CHEESE

shaved zucchini, scallion, chilies 19

CARBONARA

guanciale, yukon gold potato, farm egg 22

MARGHERITA

fior di latte, basil, bona furtuna tomatoes 19

BUTCHER'S

pepperoni, fennel sausage, prosciutto 23

SCAMORZA

smoked mozzarella, broccolini, olive 20

house-made pasta

SPAGHETTI AL GRANCHIO *dungeness crab, lemon butter, bottarga* 26

LOBSTER BUCATINI *cherry tomato, calabrian chili, parmigiano-reggiano* 35

RIGATONI "ALL'AMATRICIANA" *pecorino romano, guanciale, spicy pomodoro* 24

BURRATA AGNOLOTTI *summer corn, black truffle, chanterelle* 23

SQUID INK TAGLIATELLE *mussels, fennel soffrito, saffron crema* 26

LASAGNA ROTOLO *bolognese, stracciatella, ricotta* 23

jewels of the sea

hand-selected & specially prepared whole fish, limited quantities available daily

"PASTA-BAKED" BRANZINO *fennel pollen, bona furtuna olive oil, oregano salt* 62

CALABRESE FRIED SEA BREAM *paprika, calabrian hot sauce, salsa verde* 36

GRILLED LOBSTER *scampi-style, roasted garlic, lemon butter* 58

classics

RED SNAPPER * *"acqua pazza", castelvetro olives, pacific white shrimp, garlic crostini* 30

CHICKEN SCARPARELLO *fennel sausage, cherry peppers, sherry vinaigrette* 29

HANGER STEAK * *heirloom tomato panzanella, salsa verde, black olive* 32

32 oz PORTERHOUSE BISTECCA * *lardo-wrapped scallion, salsa verde* 110 for two

sides

CRISPY SMASHED POTATOES 7

SPICY ZUCCHINI 8

BROCCOLINI 9

TRIO OF SIDES 18

OSTERIA
Cal Mare

**These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness. Please be sure to kindly inform your server/bartender of any allergies and/or dietary restrictions.*

signature

STRICKLY BUSINESS

partida tequila, pineapple, ginger 14

SLEEPS WITH FISHES

coconut-infused titos vodka, mango, orgeat 15

DEATH IN VENICE

gin mare gin, matcha, pineapple, absinthe 16

LEAVE THE GUN, TAKE THE CANNOLI

sagamore whiskey, black walnut, smoked marshmallow 16

STROKE YOUR EGO

el silencio mezcal, balsamic-cherry shrub, ancho Reyes 15

MY FAIR LADY

fair vodka, kumquat liqueur, prosecco 15

ROLL THE DICE

tell your server your favorite spirit and flavors & wait for the magic 16

negroni week

PLUME

cocchi rosa, absinthe rinse, prosecco 16

CLASSIC

gin, alessio vermouth, campari 14

OAXACAN

mezcal, campari, sweet vermouth 15

NERO

bourbon, charcoal, averta 13

PINK

gin, campari, lillet blanc 15

chef's choice

AMALFI FLIP

alessio bianco vermouth, yellow chartreuse, eggwhite 15

down the hatch

Drink What We Are Drinking This Month:

HIS DUDENESS

brugal rum, butter beer, crème de banane 14

NOW YOU'S CAN'T LEAVE

brugal rum, clarified milk punch, chartreuse, nutmeg 15

"drinking rum before 10AM makes you a pirate not an alcoholic."
- earl dibbles jr.

Share a photo of your drink on any social media & show us to receive a special gift on your next visit.

#HatchRum
#Calmarerestaurant

beer

BLONDE

menabrea (5.0% abv), italy 8

AMBER

menabrea (5.0% abv), italy 8

BELGIAN ALE

the bruery 'mischief' (8.5% abv), ca 10

DOUBLE IPA

almanac 'loud!' (8.3% abv), ca 10

IPA

track 7 (7.0% abv), ca 7

SOUR WIT ALE

the bruery 'bouffon' (8.3% abv | 750 ml), ca 16

CIDER

golden state (6.9% abv), ca 7

ERDINGER

non-alcoholic, germany 7

wines by the glass

sparkling

LAHERE FRÈRES ultradition 27
champagne nv

NICOLAS FEUILLATTE 20
champagne nv

VIGNALE CECILLIA val di spin 14
veneto nv

white

MOSCATO 12
marengo 'strev', asti 2017

VERDECA 13
masseria li veli, puglia 2016

SAUVIGNON BLANC 14
trinitas, napa 2017

PINOT GRIGIO 13
scarpetta, friuli 2017

VERMENTINO 15
il monticello grappolo, liguria 2017

CHARDONNAY 18
freemark abbey, napa 2016

rosè

COMMANDERIE 10
provence de la bargemone 2017

MARISA CUOMO amalfi 16
campania 2016

TENUTA SAN MICHELE murgo 17
sicily 2014 (sparkling)

red

PINOT NOIR 20
sandbi, sta rita hills 2016

NERO D'AVOLA 15
marabino, sicily 2014

NEBBIOLO 25
nobili sassella, lombardy 2014

MERLOT 17
peju, napa 2015

CORVINA BLEND 19
zeni, valpolicella ripasso, veneto 2013

CABERNET SAUVIGNON 22
peju, napa 2015

SANGIOVESE 15
caparzo, rosso di montalcino, tuscany 2016