



## antipasti

- FENNEL-CURED SALMON CIABATTA *mascarpone, red onion, caper* 15  
YELLOWFIN TUNA CRUDO\* *kiwi salsa verde, basil oil, black olive* 17  
NANA'S STUFFED PEPPERS *pancetta, pecorino, bread crumbs* 12  
FRIED CALAMARI *cherry peppers, toasted garlic butter, pomodoro* 14  
QUINOA BOWL *spicy persian cucumber, roasted pepper, toasted almond* 12 | *add yogurt* 2  
PACIFIC OYSTERS\* *limoncello mignonette, cocktail sauce* 22 *half dozen*  
SUMMER CORN SOUP *ricotta gnudi, meyer lemon, mint* 14

## insalate

- LITTLE GEM LETTUCE *truffle vinaigrette, italian onion dip, grana padano* 13  
SUMMER MELON *prosciutto, mint, red onion glaze* 16  
CAPRESE *chilled tomato broth, basil, bocconcini* 14  
CAL MARE CHOPPED *italian vinaigrette, olive-oil poached tuna, chicory* 13

## pizze

- |   |   |
|---|---|
| THREE-CHEESE<br><i>shaved zucchini, scallion, chilies</i> 19        | CARBONARA<br><i>guanciale, yukon gold potato, farm egg</i> 22 |
| MARGHERITA<br><i>fior di latte, basil, bona fortuna tomatoes</i> 19 | SCAMORZA<br><i>smoked mozzarella, broccolini, olive</i> 20    |
| BUTCHER'S<br><i>pepperoni, fennel sausage, prosciutto</i> 23        |   |

## sandwiches

- ITALIAN CHEESEBURGER\* *fontina, giardiniera, calabrian chili aioli* 18  
CHICKEN "MILANESE" *broccoli rabe, provolone, arugula pesto* 17 | *grilled chicken breast* 2  
NANA'S MEATBALL *parmigiana-style, toasted semolina bread, ricotta spread* 18

## pasta & mains

- SPAGHETTI CON GAMBERETTI *pacific white shrimp, garlic streusel, meyer lemon* 24  
RIGATONI "ALL'AMATRICIANA" *pecorino romano, guanciale, spicy pomodoro* 19  
SQUID INK TAGLIATELLE *mussels, fennel soffrito, saffron crema* 23  
CAVATELLI CACIO E PEPE *parmesan, black pepper, chive blossom* 18  
GRILLED BRANZINO\* *charred lemon, fennel crema* 23  
CHICKEN SCARPARELLO\* *fennel sausage, cherry peppers, sherry vinaigrette* 20  
HANGER STEAK\* *heirloom tomato panzanella, salsa verde, black olive* 27

## sides

- CRISPY SMASHED POTATOES 7  
BROCCOLINI 9  
SPICY ZUCCHINI 8  
TRIO OF SIDES 18

OSTERIA

Cal Mare

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PIZZA IS LOVE

# libations

PASTA IS LIFE

## bottomless spritz

spritz of the day

25

### signature

#### STRICKLY BUSINESS

*partida tequila, blackberry, habenero, ginger* 14

#### HIS DUDENESS

*coconut-infused tito's vodka, mango, orgeat* 15

#### DEATH IN VENICE

*death's door gin, matcha, pineapple, absinthe* 16

#### NOW YOU'S CAN'T LEAVE

*brugal rum, clarified milk punch, chartreuse, nutmeg* 15

#### 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

### 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

#### AMALFI FLIP

*alessio bianco vermouth, yellow chartreuse, eggwhite* 15

### no trouble

#### ESPRESSO SODA

*lamill espresso, tonic, lemon* 11

#### FRIDA'S FLOWER

*hibiscus, orange oil, soda* 12

#### ITALIAN LUNCH BOX

*bitter soda, orange* 9

#### ERDINGER

*non-alcoholic beer, germany* 7

### beer

#### BLONDE

*menabrea (5.0% abv), italy* 8

#### AMBER

*menabrea (5.0% abv), italy* 10

#### BELGIAN ALE

*the bruery 'mischief' (8.5% abv), ca* 11

#### DOUBLE IPA

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

#### IPA

*track 7 (7.0% abv), ca* 9

#### SOUR WIT ALE

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

#### CIDER

*golden state (6.9% abv), ca* 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** murgò 17  
*sicily 2014 (sparkling)*

### red

**PINOT NOIR** 20  
*sandhi, sta rita hills 2016*

**NERO D'AVOLA** 15  
*marabino, sicily 2014*

**NEBBIOLO** 25  
*nobili sassella, lombardy 2014*

**MERLOT** 17  
*peju, napa 2015*

**CESANESE** 18  
*ricardi & reale, lazio 2015*

**CABERNET SAUVIGNON** 22  
*peju, napa 2015*

**SANGIOVESE** 15  
*caparzo, rosso di montalcino, tuscany 2016*

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