



## 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

SEMOLINA BREAD SERVICE *olive oil, aged-balsamic* 4

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

SCALLOP CASINO *castelvetrano olive, pancetta, sicilian oregano* 16

YELLOWFIN TUNA TARTARE \* *tonnato, pickled pepper, caper berries* 24

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

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

GRILLED OCTOPUS *chickpea, pancetta, lemon* 22

STUFFED SUMMER PEPPERS *jimmy nardellos, nana's classic, bona furtuna cherry peppers* 14

## insalate

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

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

CAPRESE *chilled tomato broth, basil, bocconcini* 16

CAL MARE CHOPPED *chicory, semolina crouton, italian vinaigrette* 16

## pizze

### MARGHERITA

*fior di latte, basil, bona furtuna tomatoes* 19

### BUTCHER'S

*pepperoni, fennel sausage, prosciutto* 23

### THREE-CHEESE

*shaved zucchini, scallion, chilies* 19

### CARBONARA

*guanciale, yukon gold potato, farm egg* 22

### FUNGHI

*truffle pecorino, arugula, honey* 21

### 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, wild mushroom* 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

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

## classics

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

DUROC PORK CHOP \* *grilled stonefruits, swiss chard, peach conserva* 30

## 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.

PIZZA IS LOVE

libations

PASTA IS LIFE

### signature

add Pure Hemp CBD to any cocktail 4

#### STRICKLY BUSINESS

*partida tequila, pineapple, ginger* 14

#### SLEEPS WITH FISHES

*coconut-infused titos vodka, mango, orgeat* 15

#### DEATH IN VENICE

*gin mare gin, matcha, absinthe* 16

#### LEAVE THE GUN, TAKE THE CANNOLI

*sagamore whiskey, black walnut, smoked cannoli* 16

#### STROKE YOUR EGO

*el silencio mezcal, balsamic-cherry shrub, ancho reyes* 15

#### ROLL THE DICE

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

### negronis

#### O.G.

*gin, alessio vermouth, campari, Pure Hemp CBD* 14

#### BITTER IS BETTER

*gin, alessio bianco, bitter soda* 13

#### 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*

**SEI UNO** 16  
*prosecco superiore d.o.c.g. 2016*

#### white

**FALANGHINA BLEND** 15  
*tenuta san francesco, campania 2016*

**SAUVIGNON BLANC** 14  
*trinitas, napa 2017*

**PINOT GRIGIO** 13  
*scarpetta, friuli 2017*

**VERMENTINO** 15  
*punta crena, liguria 2016*

**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  
*i magredi, friuli grave 2017*

**CORVINA BLEND** 19  
*zeni, valpolicella ripasso 2013*

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

**SANGIOVESE** 15  
*tenuta san jacopo, chianti superiore 2017*

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.