

...E PER COMINCIARE
items to be shared by the table

ACCIUGHE sicilian anchovies, butter, salsa verde	9	MELANZANE eggplant & seppia arancini	10
RICCI sea urchin, lardo, sea salt	14	ZEPPOLE seaweed, shrimp and chickpea fritters	10
TONNO olive oil poached sicilian tuna, capers	10	PEPERONI baby green peppers, lemon, sea salt	8

CRUDO AL TAGLIO
sliced raw fish and shellfish

PASSERA long island fluke, lemon thyme, olio nuovo	13
TONNO yellowfin tuna, oyster crema, crispy artichokes	16
CANNOLICCHI marinated razor clams, fennel, peperoncino	13
VONGOLE geoduck clam, fresh chilies, lemon	18
SEPPIA cuttlefish tagliatelle, soffrito crudo, bottarga di muggine	15
DENTICE red snapper, whole wheat panzanella	16
CAPELANTE scallop, orange, wild fennel, arugula	16
SPARNOCCHI california spot prawns, lava salt	16
BRANZINO striped bass, sturgeon caviar, mussel vinaigrette	19
SGOMBRO pacific jack mackerel, sea beans, citrus oil	18
ASSAGGIO DI TRE tasting of three crudo (pf supp \$10)	25

OSTRICHE

east and west coast oysters served with morellino mignonette & cucumber-lemon vinegar

3.50 pc | 12 pcs 35

TOTTEN INLET washington	RAM ISLAND connecticut	PEMAQUID maine
ISLAND CREEK connecticut	FANNY BAY british columbia	BEAUSOLEIL new brunswick

CAVIALE
caviar

ROYAL STERLING white sturgeon, california	90 per oz.
CALVISIUS malossol, italy	120 per oz.

ANTIPASTI
seasonal appetizers

GRANCHIO peekytoe crab salad, mixed radishes, lemon balm	21
ASTICE nova scotia lobster, burrata, eggplant al funghetto, basil (pf supp \$6)	24
POLIPO grilled octopus, insalata di riso, fava, yellow tomato	19
ZUPPA romanesco cauliflower vellutata, sea scallops, trout roe, sorrel	17
SGOMBRO warm mackerel tartaletta, shallot marmellata, salsa cruda	17
CALAMARI lobster and zucchini filled squid, slow cooked tomato	19
MOLECHE softshell crab, turnips sotto aceto, salame picante	17
UOVO slow poached egg, monkfish cheeks, mushroom ragu, garlic chips	18

Our Menu is Recommended as an \$89 Four Course Prix Fixe
Antipasto, Pasta, Secondo di Pesce or Carne and Dolce

MICHAEL WHITE chef/partner | JARED GADBAW chef di cucina

PASTA FATTA IN CASA
all pasta made by hand in house

Primi Di Mare

GNOCHETTI red shrimp, controne puree, rosemary	26
FUSILLI red wine braised octopus, bone marrow	25
GRAMIGNA smoked cod, speck, leeks, gremolata	24
SPAGHETTI crab, santa barbara sea urchin, basil	28
RIGATONI seppia and shrimp ragu, fresh chickpeas	26
FERRATINI manila clams, calamari, hot chilies	27
SEDANINI swordfish polpetti, saffron, olives	26

Altre Paste

PANSOTTI ricotta ravioli, basil pesto	23
GARGANELLI sausage ragu, parmigiano	25
AGNOLOTTI veal ravioli, sweetbreads, funghi	28

I Risotti

MARE shrimp, lobster, scallops, rouget (pf supp \$6)	32
FUNGHI fresh porcini mushrooms, parmigiano	28

SECONDI DI PESCE
seasonal fish dishes

SPIGOLA NERA east coast black bass, artichokes, pignoli crocante, salsa verde	39
SPADA grilled swordfish, charred vegetables, salmoriglio, toasted almonds	36
IPPOGLOSSO seaweed marinated east coast halibut, spring vegetables, manila clams, sopressata oil	38
CAPELANTE seared rhode island sea scallops, zucchini, roasted shallots, frico, basil	35
BRODETTO DI PESCE adriatic seafood soup, clams, scallop, langoustine, spot prawns, striped bass (pf supp \$6)	45
SAN PIETRO roasted john dory, chanterelle mushrooms, spring garlic, citrus sugo	39
SEPPIA grilled mediterranean cuttlefish, braised escarole, livornese sauce, wild oregano	35

CARNE E VOLATILI

meat and poultry hand selected from Pat Lafrieda Meats

FARAONA roasted guinea hen, asparagus, porcini, potatoes, rosemary sugo	37
TAGLIATA grilled creekstone farms 50 day dry aged sirloin, bone marrow panzanella (pf supp \$10)	47

PESCI E CROSTACEI

Interi whole fish & shellfish

ROMBO turbot (nl) roasted	45 ^{lb}	PAGELLO pink sea bream (italy) grilled	39 ^{lb}
SOGLIOLA dover sole (nl) sautéed	49 ^{lb}		

Condimenti sauces

SALMORIGLIO sicilian caper, wild oregano	LIMONE citrus lemon
LIVORNESE tomato, olive and caper	SALSA VERDE parsley, basil

Contorni side dishes

GRILLED ASPARAGUS	BROCCOLI RABE, GARLIC
FINGERLING POTATOES, ROSEMARY	WILD ARUGULA & LEMON
EGGPLANT AGRODOLCE	ROASTED BEETS, RICOTTA SALATA



MENU DEL MARE

tasting menus and wine pairings available upon request