

VINI AL BICCHIERE wines by the glass

VINI SPUMANTI & CHAMPAGNE

PROSECCO SUPERIORE BRUT RUSTICO NINO FRANCO (veneto, italy)	16
FRANCIACORTA EXTRA BRUT COTE BIANCA NV chardonnay/ pinot nero (lombardia, italy)	22
FRANCIACORTA BRUT ROSÉ "ARCADIA" LANTIERI NV pinot nero/chardonnay (lombardia, italy)	27
BRUT BLANC DE BLANCS DIEBOLT-VALLOIS NV chardonnay (champagne, france)	29
BRUT ROSE BILLECART-SALMON NV chardonnay, pinot meunier, pinot noir (champagne, france)	44
DOM PERIGNON MOET & CHANDON 2004 chardonnay/pinot noir (champagne, france)	69

VINI BIANCHI

THALASSITIS GAI'A 2016 assyrtiko (santorini, greece)	19
RIBOLLA GIALLA GRADIS'CIUTTA 2016 (friuli, italy)	16
RIESLING "FASS 12 UNTERSTENBERG" PETER LAUER 2016 (saar, germany)	24
SANCERRE "LES PONTS ROMAINS" MAISON FOUCHER 2016 sauvignon blanc (loire valley, france)	19
KERNER STRASSERHOF 2015 (alto adige, italy)	18
PECORINO D'ABBRUZZO "DON CARLINO" NICOLETTA DE FERMO 2015 (abruzzo, italy)	20
ETNA BIANCO "BIANCO DI SEI" P. COSTANZO 2015 carricante/cataratto/minnella (sicilia, italy)	21
GRECO DI TUFO "CONTRADA MAROTTA" VILLA RAIANO 2015 (campania, italy)	20
CHARDONNAY "ALTAMAREA" SANDHI 2014 (santa barbara county, california)	23
COLLIO BIANCO BORGO DEL TIGLIO 2014 friulano/sauvignon/riesling (friuli, italy)	24
MEURSAULT "LES CLOUS" DOMAINE VINCENT PRUNIER 2013 chardonnay (burgundy, france)	37
SOAVE CLASSICO "LA ROCCA" PIEROPAN 2014 (veneto, italy)	22

VINO ROSATO

UMBRIA ROSATO CANTINA ROCCAFIGLIORE 2016 sangiovese (umbria, italy)	16
BANDOL DOMAINE TEMPIER 2016 nerello mourvedre/grenache/cinsault (bandol, france)	29

VINI ROSSI

ROSSESE "VIGNETO ISASCO" PUNTA CRENA 2015 (liguria, italy)	17
PINOT NOIR "ALTAMAREA" EVENING LAND VINEYARDS 2015 (eola-amity hills, oregon)	23
GEVREY-CHAMBERTIN DOMAINE HARMAND-GEOFFROY 2013 pinot noir (burgundy, france)	37
CERASUOLO DI VITTORIA CLASSICO COS 2014 nero d'avola/frappato (sicilia, italy)	21
CROZES-HERMITAGE "LES GALETS" DOMAINE DES HAUTS CHASSIS 2014 syrah (n. rhone, france)	22
BARBARESCO "VALEIRANO" ADA NADA 2013 nebbiolo (piemonte, italy)	26
BAROLO GIANFRANCO ALESSANDRIA 2012 nebbiolo (piemonte, italy)	29
BRUNELLO DI MONTALCINO LA TOGATA 2011 sangiovese grosso (toscana, italy)	28
VALPOLICELLA SUPERIORE RIPASSO "IL BUGIARDO" BUGLIONI 2012 corvina blend (veneto, italy)	22
IRPINIA AGLIANICO "MEMINI" GUASTAFERRO 2012 (campania, italy)	19
VALDISANTI TOLAINI 2012 sangiovese/cabernet sauvignon/cabernet franc (toscana, italy)	24
CABERNET SAUVIGNON SECOYA CELLARS 2012 (napa valley, california)	32

OSTRICHE oysters

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

6 pcs 24 12 pcs 44

GOOSE POINT washington	WHITE STONES virginia	PLYMOUTH massachusetts
BLACK DUCK SALTS virginia	EAST BEACH rhode island	BLUE PEARL new york

CAVIALE caviar

PETROSSIAN "SHASSETRA IMPERIAL" 210 per oz acipenser shrencki, amur river basin, china	PETROSSIAN "SPECIAL RESERVE OSSETRA" 385 per oz acipenser guldenstadti, china
CAVIAR RUSSE "CASPIAN SEA BELUGA" 245 per oz hybrid; huso huso x acipenser ruthenus, germany	CAVIAR RUSSE "RUSSIAN OSETRA" 170 per oz acipenser guldenstadti/baeri, germany

COLAZIONE DI LAVORO

business lunch primo and secondo \$57.00

PRIMI

CRUDI* sliced raw fish and shellfish

DENTICE

pacific snapper, lime, coriander, crispy skin

SGOMBRO

pacific jack mackerel, fig, fennel

TONNO

bigeye tuna, oyster crema, crispy artichoke

PASSERA

long island fluke, candied ginger, apple

SEPPIA

cuttlefish tagliatelle, soffrito crudo, bottarga di muggine, lemon

ASSAGGIO DI TRE (pf supp \$9)

tasting of three crudo

ANTIPASTI

ASTICE (pf supp \$9)

nova scotia lobster, burrata, eggplant, basil

INSALATA

seasonal greens, sherry dressing, almond, pear, piave

POLIPO

grilled octopus, smoked potatoes, pickled red onion, radish, chilies, tonnato

ZUPPA

leek and fennel soup, crispy oysters, trout roe

TARTARE*

bigeye tuna, butternut squash, apple

GRANCHIO

jumbo lump crab, puntarelle, walnut agrodolce, apple

CAVOLFIORE

roasted cauliflower, chanterelle mushroom, apple, caperberries, smoked almonds

CANESTRELLI

cape cod bay scallops, prosciutto butter, sunchoke, pomegranate, capers

SECONDI

PASTA

STROZZAPRETI

jumbo lump crab, calabrian chili, lemon

GNOCCHETTI

wild atlantic shrimp, chilies, rosemary

FUSILLI

durum wheat pasta, red wine braised octopus, bone marrow

TAGLIOLINI

manila clams, calamari, white wine, hot chilies

CARAMELLE

oxtail, spigarello, currants, jus

RICCIOLI

cauliflower, black trumpets, capers

FUNGHI

acquerello risotto, wild mushrooms, parmigiano

TARTUFI BIANCHI

fresh white truffles from emilia romagna supplement \$135

TAGLIATELLE

pasta ribbons, truffles, parmigiano

RISOTTO

acquerello risotto, truffles, parmigiano

PESCE E CARNE

SPIGOLA NERA

black sea bass, braised fennel, orange, carrot, olive

IPPOGLOSSO

roasted halibut, market ragu, smoked trout roe

CAPELANTE

seared sea scallops, confit fennel, clams, crispy prosciutto

POLLETTO

green circle chicken, spaetzle, pistachio, grape mostarda

TAGLIATA

creekstone farms sirloin, bone marrow panzanella, braised romaine

SOGLIOLA (pf supp \$42)

pan roasted dover sole, wild mushrooms, savory

MENU DEL MARE

FIVE COURSE SEAFOOD TASTING MENU \$95.00 WITH WINE PAIRING \$165.00

**consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*