

CROSTINI

items on toast

ACCIUGHE 11

sicilian anchovies, cultured butter, salsa verde

CROSTACEI 15

lobster, pickled tomatoes, smoked aioli

VITELLO TONNATO 14

veal tongue, celery, caper

CRUDO AL TAGLIO* \$25

sliced raw fish and shellfish

PASSERA

long island fluke, candied ginger, apple

DENTICE

pacific snapper, lime, coriander, crispy skin

KINMEDAI

golden eye snapper, onion confit, lemon, controne

TONNO

yellowfin tuna, oyster crema, crispy artichoke

SGOMBRO

pacific jack mackerel, fig, fennel

POLIPO

octopus, chili oil, lemon, basil

SCAMPI

pacific langoustine, murray river pink salt

SEPPIA

cuttlefish tagliatelle, soffrito crudo
bottarga di muggine

BONITO

pacific skipjack tuna, salsa verde, garli

SHIMAJI

pacific striped mackerel, pears, chil

AJI

pacific horse mackerel, turnip, oregano

BRANZINO

wild striped bass, sturgeon caviar, mussel vinaigrette

ASSAGGIO DI TRE supp \$10

tasting of three crudo

OUR MENU IS RECOMMENDED AS A **\$109** FOUR COURSE PRIX FIXE MENU

Crudo, Ostriche or Antipasto | Pasta | Pesce or Carne | Dolce

MENU DEL MARE custom tasting menus and wine pairings are available upon request

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 "RUSSIAN
BELUGA HYBRID"** 245 per oz
acipenser huso sterlet, germany

**CAVIAR RUSSE "RUSSIAN
OSETRA"** 170 per oz
acipenser guldenstadti/baeri, germany

OSTRICHE* oysters

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

6 pc 24 | 12 pc 44

SKOOKUM washington
EAST BEACH rhode island
PLYMOUTH massachusetts

GOOSE POINT washington
BLUE PEARL new york
WHITE STONE virginia

ANTIPASTI seasonal appetizers

ASTICE 32 (pf supp \$8)
nova scotia lobster, burrata
eggplant al funghetto, basil

PUNTARELLE ALLA ROMANA 22
puntarelle and spigarello, anchovies,
parmigiano, croutons

TONNO CANDITO 24
confit tuna belly, razor clam, pickled chili
hazelnut, saffron aioli

CAVOLFIORE 23
roasted cauliflower, chanterelle mushroom,
apple, caperberries, smoked almonds

POLIPO 25
grilled octopus, smoked potatoes, radish
pickled red onions, chilies, tonnato

ZUPPA 21
leek and fennel soup, crispy oysters,
trout roe

SARDINE 21
roasted sardines, artichokes, pine nuts, pecorino
parsley

CANESTRELLI 25
cape cod bay scallops, prosciutto butter,
sunchoke, pomegranate, capers

MICHAEL WHITE CHEF & OWNER | **JARED GADBAW** EXECUTIVE CHEF | **MOLLY NICKERSON** CHEF DI CUCINA

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

PASTA FATTA IN CASA \$35 each pastas made in house

PRIMI DI MARE

GNOCCHETTI

atlantic shrimp, chilies, rosemary

TAGLIOLINI

manila clams, calamari, peperoncino

FUSILLI

red wine braised octopus, bone marrow

CONCHIGLIE

squid ink pasta, pork and seppia sausage, sage

STROZZAPRETI

jumbo lump crab, calabrian chili, basil

ALTRE FATTA IN CASA

CARAMELLE

oxtail, spigarello, currants, jus

RICCIOLI

cauliflower, black trumpets, capers

I RISOTTI

ANATRA

duck confit, red wine, hazelnut, trevisano

FUNGHI

wild mushrooms, parmigiano

TARTUFI BIANCHI

fresh white truffles from emilia romagna 155 per portion (pf supp \$135)

TAGLIATELLE

pasta ribbons, truffle, parmigiano

RISOTTO

acquerello risotto, truffle, parmigiano

SECONDI DI PESCE e CARNE seasonal fish and meat dishes

SPIGOLA NERA 45

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

IPPOGLOSSO 47

roasted halibut, market ragu, smoked trout roe

CAPELANTE 44

seared sea scallops, confit fennel, clams, crispy prosciutto

ANATRA 44

rohan duck breast, spaetzle, pistachio, grape mostarda

TAGLIATA 64 (pf supp \$20)

grilled creekstone 50-day dry aged sirloin, braised romaine, bone marrow panzanella

BRODETTO DI PESCE 51 (pf supp \$7)

adriatic seafood soup, clams, langoustine, scallop, prawns, bass

PESCE e CROSTACEI whole fish and shellfish

available sauces: salmoriglio, livornese, limone, salsa verde

SOGLIOLA 76 (pf supp \$32)

dover sole (nl) sautéed

SCAMPI 20/pc

langoustine (new zealand) seared

BRANZINO 98 suggested for two

wild bass (italy) salt baked

ROMBO 56/lb

turbot (nl) roasted

CONTORNI side dishes

WILD ARUGULA & LEMON

FINGERLING POTATOES, ROSEMARY

WILD MUSHROOMS, SAVORY

EGGPLANT AGRODOLCE

BEETS, WALNUTS, RICOTTA SALATA

BROCCOLI RABE, CHILI, GARLIC