

VINI SPUMANTI & CHAMPAGNE

PROSECCO SUPERIORE BRUT RUSTICO NINO FRANCO (veneto, italy)	16
FRANCIACORTA EXTRA BRUT CORTE 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 BORG 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 ROCCA FIORE 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 and west coast oysters served with morellino mignonette & cucumber-lemon vinaigrette

6 pcs 22 12 pcs 44

EAST BEACH rhode island

GOOSE POINT washington

WHITE STONE virginia

BLUE PEARL new york

PLYMOUTH massachusetts

BIG ROCK massachusetts

CAVIALE caviar

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

PETROSSIAN "SPECIAL RESERVE OSSETRA" 385 per oz
acipenser guldenstadti, china

PETROSSIAN "SHASSETRA IMPERIAL" 210 per oz
acipenser shrencki, amur river basin, china

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

PRIMI

CRUDI sliced raw fish and shellfish**DENTICE**

pacific snapper, lime, coriander, crispy skin

SEPPIA

cuttlefish tagliatelle, soffrito crudo, bottarga di muggine

SGOMBRO

pacific jack mackerel, fig, fennel

TONNO

bigeye tuna, oyster crema, crispy artichoke

PASSERA

long island fluke, candied ginger, apple

ASSAGGIO DI TRE (pf supp \$9)

tasting of three crudo

ANTIPASTI

ASTICE (pf supp \$9)

nova scotia lobster, burrata, eggplant, basil

POLIPO

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

INSALATA

seasonal greens, sherry dressing, almond, pear, piave

CAVOLFIORE

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

TARTARE*

bigeye tuna, butternut squash, apple

GRANCHIO

jumbo lump crab, apple, walnut agrodolce, puntarelle

ZUPPA

leek and fennel soup, crispy oysters, trout roe

CANESTRELLI

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

SECONDI

PASTA

GNOCCHETTI

gulf shrimp, chilies, rosemary

TAGLIOLINI

manila clams, calamari, white wine, calabrian chili

FUSILLI

durum wheat pasta, red wine braised octopus, bone marrow

RICCIOLI

cauliflower, black trumpets, capers

CARAMELLE

oxtail, spigarello, currants, jus

STROZZAPRETI

jumbo lump crab, calabrian chili, basil

FUNGHI

acquerello risotto, wild mushrooms, parmigiano

PIATTI PRINCIPALI

IPPOGLOSSO

roasted halibut, market ragu, smoked trout roe

DENTICE

pacific snapper, braised fennel, orange, carrot, olive

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

UOVA E CAVIALE (pf supp \$15)

brioche, poached eggs, crab, ricci zabaglione, caviar

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