

## VINI AL BICCHIERE wines by the glass

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### VINI SPUMANTI & CHAMPAGNE

PROSECCO SUPERIORE BRUT <b>RUSTICO NINO FRANCO</b> (veneto, italy)	16
FRANCIACORTA BRUT "ANIMANTE" <b>BARONE PIZZINI</b> NV chardonnay/ pinot nero (lombardia, italy)	22
FRANCIACORTA BRUT ROSÉ "ARCADIA" <b>LANTIERI</b> NV pinot nero/chardonnay (lombardia, italy)	27
BRUT <b>DELAMOTTE</b> NV chardonnay/pinot noir/pinot meunier (champagne, france)	28
BRUT ROSE <b>BILLECART-SALMON</b> NV chardonnay, pinot meunier, pinot noir (champagne, france)	44
DOM PERIGNON <b>MOET &amp; CHANDON</b> 2006 chardonnay/pinot noir (champagne, france)	69

### VINI BIANCHI

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

### VINI ROSATI

UMBRIA ROSATO <b>CANTINA ROCCAFIGLIORE</b> 2016 sangiovese (umbria, italy)	16
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### VINI ROSSI

ROUGE FRAIS IMPERIAL <b>DOMAINE COMTE ABBATUCCI</b> 2015 (corsica, france)	17
PINOT NOIR "ALTAMAREA" <b>EVENING LAND VINEYARDS</b> 2015 (eola-amity hills, oregon)	23
CHAMBOLLE-MUSIGNY <b>LOUIS JADOT</b> 2012 pinot noir (burgundy, france)	30
CERASUOLO DI VITTORIA CLASSICO <b>COS</b> 2014 nero d'avola/frappato (sicilia, italy)	21
CROZES-HERMITAGE "LES TIERCEROLLES" <b>LOUIS BARRUOL</b> 2015 syrah (n. rhone, france)	22
BARBARESCO "ELISA" <b>ADA NADA</b> 2013 nebbiolo (piemonte, italy)	26
BAROLO <b>GIANFRANCO ALESSANDRIA</b> 2013 nebbiolo (piemonte, italy)	29
BRUNELLO DI MONTALCINO <b>CASANUOVA DELLE CERBAIE 2008</b> sangiovese grosso (toscana, italy)	28
VALPOLICELLA SUPERIORE RIPASSO "IL BUGIARDO" <b>BUGLIONI</b> 2013 corvina blend (veneto, italy)	22
IRPINIA AGLIANICO "MEMINI" <b>GUASTAFERRO</b> 2012 (campania, italy)	19
VALDISANTI <b>TOLAINI</b> 2012 sangiovese/cabernet sauvignon/cabernet franc (toscana, italy)	24
CABERNET SAUVIGNON <b>SECOYA CELLARS</b> 2012 (napa valley, california)	32

## OSTRICHE oysters

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

6 pcs 22 12 pcs 44

<b>TOTTEN INLET</b> washington	<b>PEBBLE BEACH</b> washington	<b>MAN O WAR</b> washington
<b>WHITE STONE</b> virginia	<b>CEDAR ISLAND</b> north carolina	<b>BIG ROCK</b> massachusetts

## CAVIALE caviar

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<b>CAVIAR RUSSE "RUSSIAN OSETRA"</b> 170/oz acipenser guldenstadti/baeri, germany	<b>PETROSSIAN "SPECIAL RESERVE OSSETRA"</b> 385/oz acipenser guldenstadti, china
<b>REGALIS "GOLDEN OSSETRA"</b> 200/oz acipenser guldenstaedtii, idaho	<b>AMERICAN CAVIAR "PRIVATE RESERVE OSSETRA"</b> 190/oz acipenser guldenstadii, france

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## COLAZIONE DI LAVORO

business lunch primo and secondo \$57.00

### PRIMI

**CRUDI\*** sliced raw fish and shellfish

**DENTICE**

pacific snapper, sage, cranberry, meyer lemon

**SGOMBRO**

pacific jack mackerel, fig, fennel

**TONNO**

bigeye tuna, oyster crema, crispy sunchoke

**PASSERA**

long island fluke, candied ginger, apple

**SEPIA**

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**

italian chicories, cedro lemon, hazelnuts, caciocavallo, honey, mint

**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

**CAVOLO RIPIENO**

potato and pecorino stuffed cabbage, black truffles, leeks

**MACCARELLO**

lightly seared mackerel, sunchoke, peppers, pine nuts, lemon

### 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

**CAPPELLACCI**

braised pork, chestnuts, funghi

**RICCIOLI**

cauliflower, black trumpets, capers

**FUNGHI**

acquerello risotto, wild mushrooms, parmigiano

**GARGANELLI** (supp \$15)

black truffles, bagna cauda, parmigiano

#### PESCE E CARNE

**SPIGOLA NERA**

black sea bass, fregola sarda, frutti di mare

**IPPOGLOSSO**

roasted halibut, beets, cranberries, oats, brussels sprouts, persimmon

**CAPESANTE**

seared sea scallops, celery root, pistachio gremolata, castelfranco

**POLLETTO**

green circle chicken, crosnes, radish, juniper, roasted apple, sherry jus

**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*