

CROSTINI

items on toast

RICCI 21

maine sea urchin, lardo

ACCIUGHE 11

sicilian anchovies, cultured butter, salsa verde

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, sage, cranberry, meyer lemon

TONNO

yellowfin tuna, oyster crema, crispy sunchoke

SGOMBRO

pacific jack mackerel, fig, fennel

POLIPO

octopus, chili oil, lemon, parsley

SCAMPI

pacific langoustine, murray river pink salt

CERNIA

pacific grouper, rosemary salt, leeks

SEPPIA

cuttlefish tagliatelle, soffrito crudo
bottarga di muggine

SALMERINO

arctic char, butternut squash, almonds

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

AMERICAN CAVIAR "PRIVATE RESERVE OSSETRA" 190 per oz
acipenser gudenstadii, france

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

REGALIS GRANDEUR "GOLDEN OSSETRA" 200 per oz
acipenser gueldenstaedtii, idaho

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

PEBBLE BEACH washington

BIG ROCK massachusetts

TOTTEN INLET washington

MAN O WAR washington

WHITE STONE virginia

CEDAR ISLAND north carolina

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

SGOMBRO 25
lightly cooked yellowtail, sunchokes, peppers,
pine nuts, lemon

CAVOLO RIPIENO 28
potato and pecorino stuffed cabbage, black
truffles, leeks

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

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

GAMBERI 25
grilled mediterranean prawns, celery root,
olivada, citrus

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

MICHAEL WHITE CHEF & OWNER

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

PANSOTTI

lobster, squid ink, calabrian chili, bottarga

STROZZAPRETI

jumbo lump crab, calabrian chili, basil

GARGANELLI (supp \$15)

black truffles, bagna cauda, parmigiano

ALTRE FATTA IN CASA

CAPPELLACCI

braised pork, chestnuts, funghi

RICCIOLI

cauliflower, black trumpets, capers

I RISOTTI

TERRA E MARE

guanciale, lobster, lemon, tomato

FUNGHI

wild mushrooms, parmigiano

SECONDI DI PESCE e CARNE seasonal fish and meat dishes

SPIGOLA NERA 45

black sea bass, fregola sarda, frutti di mare

IPPOGLOSSO 47

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

CAPESANTE 44

seared sea scallops, celery root, pistachio gremolata, castelfranco

CERVO 53 (pf supp 9)

grilled venison loin, crosnes, radish, juniper, roasted apple, sherry jus

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

CHICORY, BOTTARGA, BREAD CRUMBS

BEETS, WALNUTS, RICOTTA SALATA