

VINI SPUMANTI & CHAMPAGNE

PROSECCO SUPERIORE BRUT RUSTICO NINO FRANCO (veneto, italy)	16
FRANCIACORTA BRUT "ANIMANTE" BARONE PIZZINI NV chardonnay/ pinot nero (lombardia, italy)	22
FRANCIACORTA BRUT ROSÉ "ARCADIA" LANTIERI NV pinot nero/chardonnay (lombardia, italy)	27
BRUT DELAMOTTE NV chardonnay/pinot noir/pinot meunier (champagne, france)	28
BRUT ROSE BILLECART-SALMON NV chardonnay, pinot meunier, pinot noir (champagne, france)	44
DOM PERIGNON MOET & CHANDON 2006 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 2016 (abruzzo, italy)	20
ETNA BIANCO "BIANCO DI SEI" P. COSTANZO 2016 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
MEURSAULT "LES CLOUS" DOMAINE VINCENT PRUNIER 2013 chardonnay (burgundy, france)	37
CASTELLI DI JESI VERDICCHIO "PASSOLENTO" LA MARCA DI SAN MICHELE 2014 (marche, italy)	22

VINI ROSATI

UMBRIA ROSATO CANTINA ROCCAIORE 2016 sangiovese (umbria, italy)	16
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VINI ROSSI

ROUGE FRAIS IMPERIAL DOMAINE COMTE ABBATUCCI 2015 (corsica, france)	17
PINOT NOIR "ALTAMAREA" EVENING LAND VINEYARDS 2015 (eola-amity hills, oregon)	23
CHAMBOLLE-MUSIGNY LOUIS JADOT 2012 pinot noir (burgundy, france)	30
CERASUOLO DI VITTORIA CLASSICO COS 2014 nero d'avola/frappato (sicilia, italy)	21
CROZES-HERMITAGE "LES TIERCEROLLES" LOUIS BARRUOL 2015 syrah (n. rhone, france)	22
BARBARESCO "ELISA" ADA NADA 2013 nebbiolo (piemonte, italy)	26
BAROLO GIANFRANCO ALESSANDRIA 2013 nebbiolo (piemonte, italy)	29
BRUNELLO DI MONTALCINO CASANUOVA DELLE CERBAIE 2008 sangiovese grosso (toscana, italy)	28
VALPOLICELLA SUPERIORE RIPASSO "IL BUGIARDO" BUGLIONI 2013 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

WHITE STONE virginia **MAN O WAR** washington **TOTTEN INLET** washington

CEDAR ISLAND north carolina **BIG ROCK** massachusetts **PEBBLE BEACH** washington

CAVIALE caviar

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

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

REGALIS "GOLDEN OSSETRA" 200/oz
acipenser gueldenstaedtii, idaho

AMERICAN CAVIAR "PRIVATE RESERVE OSSETRA" 190/oz
acipenser gueldenstaedtii, france

PRIMI

CRUDI* sliced raw fish and shellfish**DENTICE**

pacific snapper, sage, cranberry, meyer lemon

SEPPIA

cuttlefish tagliatelle, soffrito crudo, bottarga di muggine

SGOMBRO

pacific jack mackerel, fig, fennel

TONNO

bigeye tuna, oyster crema, crispy sunchoke

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 chicory, lemon dressing, citron, hazelnuts, mint, caciocavallo

CAVOLO RIPIENO

potato and pecorino stuffed cabbage, black truffles, leeks

TARTARE*

bigeye tuna, butternut squash, apple

GRANCHIO

jumbo lump crab, apple, walnut agrodolce, mustard greens

ZUPPA

leek and fennel soup, crispy oysters, trout roe

SGOMBRO

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

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

STROZZAPRETI

jumbo lump crab, calabrian chili, basil

CAPPELLACCI

braised pork, chestnuts, funghi

RICCIOLI

cauliflower, black trumpet mushrooms, capers

FUNGHI

acquerello risotto, wild mushrooms, parmigiano

GARGANELLI (pf supp \$15)

black truffles, bagna cauda, parmigiano

PIATTI PRINCIPALI

IPPOGLOSSO

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

SPIGOLA NERA

black sea bass, fregola sarda, frutti di mare

CAPESANTE

seared sea scallops, celery root, pistachio gremolata, castelfranco

SOGLIOLA (pf supp \$42)

pan roasted dover sole, wild mushrooms, savory

POLLETTO

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

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