

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 6 SENIOR" PETER LAUER 2016 (saar, germany)	18
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
FORLI BIANCO "BRO" NOELLA RICCI 2016 trebbiano di romagna/pagadebit (emilia-romagna, italy)	17
FIANO DI AVELLINO GUIDO MARSELLA 2014 (campania, italy)	18
CHARDONNAY "ALTAMAREA" SANDHI 2014 (santa barbara county, california)	23
CHASSAGNE-MONTRACHET FERNAND & LAURENT PILLOT 2015 chardonnay (burgundy, france)	36
CASTELLI DI JESI VERDICCHIO "PASOLENTO" LA MARCA DI SAN MICHELE 2014 (marche, italy)	22

VINI ROSATI

ROSÉ DI CIALLA RONCHI DI CIALLA 2017 refosco dal penducolo rosso (friuli-venezia giulia, italy)	15
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VINI ROSSI

ROUGE FRAIS IMPERIAL DOMAINE COMTE ABBATUCCI 2016 (corsica, france)	17
PINOT NOIR "ALTAMAREA" EVENING LAND VINEYARDS 2015 (eola-amity hills, oregon)	23
GEVREY-CHAMBERTIN 2012 JOSEPH DROUHIN pinot noir (burgundy, france)	34
ETNA ROSSO TORNATORE 2016 nerello mascalese/nerello cappuccio (sicilia, italy)	16
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 maryland

CEDAR ISLAND rhode island

ISLAND CREEK massachusetts

BIG ROCK massachusetts

GOOSE POINT 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, mint, asparagus, watercress

SEPPIA

cuttlefish tagliatelle, soffrito crudo, bottarga di muggine

SGOMBRO

pacific jack mackerel, anchovy, pickled fennel

TONNO

bigeye tuna, spring onion, crispy artichoke

PASSERA

fluke, salsa verde, walnut, lemon

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, hazelnuts, mint, caciocavallo

ASPARAGI

jumbo white asparagus, morels, ricotta pine nuts

TARTARE*

bigeye tuna, foie gras, orange, pistachio

GRANCHIO

jumbo lump crab, semolina fritte, baby fennel, creme fraiche

ZUPPA

artichoke, parmigiano, focaccia, acciughe

MACCARELLO

lightly cooked mackerel, sunchokes, 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, uni, basil

STRACCI

braised rabbit, artichoke, fava bean

GRAMIGNA

nettle pesto, pepperonata, fonduta, kale, pinenuts

FUNGHI

acquerello risotto, wild mushrooms, parmigiano

PIATTI PRINCIPALI

IPPOGLOSSO

roasted halibut, spring onion, green chickpeas, pea leaves, mint

CAPESANTE

seared sea scallops, fennel, clams, english peas, funghi

SPIGOLAN STRITATA

wild striped bass, saffron fregola, spring garlic, broccolini, sea beans, smoked trout roe

SOGLIOLA (pf supp \$42)

pan roasted dover sole, wild mushrooms, savory

POLLETTO

green circle chicken, artichoke, ramps, polenta, pistachio

TAGLIATA

creekstone farms sirloin, black truffle sfornato, caramelized onion, chicories

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