

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

### VINI ROSATI

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

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

**CEDAR ISLAND** north carolina

**BIG ROCK** massachusetts

**PETER'S POINT** massachusetts

**ISLAND CREEK** massachusetts

**WELLFLEET** massachusetts

**MAN O WAR** maryland

## CAVIALE caviar

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**CAVIAR RUSSE "RUSSIAN OSETRA"** 180/oz  
acipenser guldenstadti/baeri, germany

**PETROSSIAN "SPECIAL RESERVE OSSETRA"** 395/oz  
acipenser guldenstadti, china

**REGALIS "GOLDEN OSSETRA"** 210/oz  
acipenser gueldenstaedtii, idaho

**AMERICAN CAVIAR "PRIVATE RESERVE OSSETRA"** 195/oz  
acipenser gueldenstadii, france

## PRIMI

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

pacific snapper, mint, asparagus, watercress

**SGOMBRO**pacific jack mackerel, anchovy aioli  
pickled fennel**TONNO**

yellowfin tuna, spring onion, crispy artichoke

**PASSERA**

long island fluke, salsa verde, walnuts, lemon

**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**greenmarket lettuces, lemon, hazelnuts,  
caciocavallo, honey, mint**POLIPO**grilled octopus, smoked potatoes, pickled red onion,  
radish, chilies, tonnato**ASPARAGI**

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

## SECONDI

## PASTA

**STROZZAPRETI**

jumbo lump crab, uni, lemon

**GNOCCHETTI**

ruby red shrimp, chilies, rosemary

**FUSILLI**durum wheat pasta, red wine braised octopus  
bone marrow**TAGLIOLINI**

manila clams, calamari, pepperoncino

**STRACCI**

braised rabbit, artichoke, fava bean

**GRAMIGNA**

nettle pesto, pepperonata, fonduta, pinenuts

**FUNGHI**acquerello risotto, wild mushrooms  
parmigiano

## PESCE E CARNE

**SPIGOLA STRIATA**wild striped bass, saffron fregola, broccolini  
smoked trout roe, sea beans**IPPOGLOSSO**roasted halibut, spring onion, fresh garbanzo  
pea leaves, mint**CAPELANTE**seared sea scallops, clams, english peas  
funghi**POLLETTO**green circle chicken, polenta, artichokes  
ramps**TAGLIATA**creekstone farms sirloin, shrimp filled morels,  
confit potatoes**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*