

## **CROSTINI**

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items on toast

### **RICCI** 22

maine sea urchin, lardo

### **ACCIUGHE** 11

sicilian anchovies, cultured butter, salsa verde

### **VITELLO TONNATO** 15

veal tongue, celery, caper

## **CRUDO AL TAGLIO\*** \$26

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sliced raw fish and shellfish

### **PASSERA**

long island fluke, salsa verde, walnuts, lemon

### **DENTICE**

pacific snapper, mint, asparagus, watercress

### **TONNO**

yellowfin tuna, spring onion, crispy artichoke

### **SGOMBRO**

pacific jack mackerel, anchovy aioli, pickled fennel

### **POLIPO**

octopus, chili oil, lemon

### **SCAMPI**

pacific langoustine, murray river pink salt

### **SHIMAJI**

striped jack mackerel, lemon, hazelnut

### **SEPPIA**

cuttlefish tagliatelle, soffrito crudo  
bottarga di muggine

### **CAPESANTE**

maine sea scallops, cucumber, caviar, bottarga

### **SPADA**

seared swordfish belly, foie gras, balsamic, kombu

### **SALMERINO**

pacific cherry trout, white asparagus, lemon confit, fried  
caper

### **BRANZINO**

wild striped bass, sturgeon caviar, mussel vinaigrette

### **KINMEDAI**

golden eye snapper, kumquat mostarda, almond

### **ASSAGGIO DI TRE** supp \$10

tasting of three crudo

OUR MENU IS RECOMMENDED AS A **\$112** 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

### CAVIAR RUSSE "RUSSIAN OSSETRA" 180/oz

acipenser huso sterlet, germany

### PETROSSIAN "SPECIAL RESERVE OSSETRA" 395 per oz

acipenser guldenstadti, china

### REGALIS "GOLDEN OSSETRA" 210/oz

acipenser gueldenstaedtii, idaho

### AMERICAN CAVIAR "PRIVATE RESERVE OSSETRA" 195/oz

acipenser gudenstadii, france

## OSTRICHE\* oysters

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

6 pc 24 | 12 pc 44

**PETERS POINT** massachusetts

**MAN O WAR** maryland

**ISLAND CREEK** massachusetts

**MOON SHOAL** massachusetts

**CEDAR ISLAND** north carolina

**BIG ROCK** massachusetts

## ANTIPASTI seasonal appetizers

### ASTICE 32 (pf supp \$9)

nova scotia lobster, burrata  
eggplant al funghetto, basil

### ZUPPA 21

artichoke, parmigiano, focaccia  
accughe

### POLIPO 26

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

### GAMBERI 26

seared mediterranean prawns, piperade  
vongole, oregano, clam espuma

### ASPARAGI 28

jumbo white asparagus, morels, ricotta  
pine nuts

### CANNOLO 24

baccala, prosciutto, tomato marmellata  
arugula

### TARTELLETTA 28

crispy oysters, pickled sardine, fava bean crema  
sea beans

### SGOMBRO 26

grilled yellowtail, basil aioli, wild mushroom  
celtuce

**MICHAEL WHITE** CHEF & OWNER

**MOLLY NICKERSON** EXECUTIVE CHEF

\* consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## PASTA FATTA IN CASA \$36 each pastas made in house

### PRIMI DI MARE

#### GNOCCHETTI

ruby red 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, uni, basil

### ALTRE FATTA IN CASA

#### STRACCI

braised rabbit, artichoke, fava bean

#### GRAMIGNA

nettle pesto, peperonata, fonduta, kale

### I RISOTTI

#### ASPARAGI

asparagus, lobster, prosciutto, lemon

#### FUNGHI

wild mushrooms, parmigiano

## SECONDI DI PESCE e CARNE seasonal fish and meat dishes

### SPADA 48

grilled swordfish, saffron fregola, broccolini  
smoked trout roe, sea beans

### IPPOGLOSSO 47

roasted halibut, spring onion  
fresh garbanzo, pea leaves, mint

### CAPELANTE 44

seared sea scallops, fennel, clams, english peas  
funghi

### MERLUZZO 48

porcini crusted black cod, grilled funghi, green  
almonds, roasted leeks, thumbelina carrots, kombu  
broth

### BRODETTO DI PESCE 51 (pf supp \$7)

adriatic seafood soup, clams, langoustine  
scallop, prawns, bass

### AGNELLO 54 (pf supp 9)

grilled colorado lamb loin, lamb crepinette  
artichokes, ramps, polenta, pistachios

### TAGLIATA 68 (pf supp \$20)

grilled 50-day dry aged sirloin  
shrimp filled morels, confit potatoes, spigarello

## 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 102 suggested for two

wild bass (italy) salt baked

## CONTORNI side dishes

### WILD ARUGULA & LEMON

### CONFIT POTATOES, ROSEMARY, PECORINO

### WILD MUSHROOMS, SAVORY

### HEIRLOOM GRAINS, CARROT, CAPER, MINT

### PEA LEAVES, BOTTARGA, BREAD CRUMBS

### GRILLED ASPARAGUS, ANCHOVY VINAIGRETTE