

## 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)	20
SANCERRE "LES PONTS ROMAINS" <b>MAISON FOUCHER</b> 2017 sauvignon blanc (loire valley, france)	19
KERNER <b>STRASSERHOF</b> 2015 (alto adige, italy)	18
ABRUZZO PECORINO <b>CONTESA</b> 2016 (abruzzo, italy)	19
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
VERDICCHIO DEI CASTELLI DI JESI RISERVA "VILLA BUCCI" <b>BUCCI</b> 2013 (marche, italy)	27

### VINI ROSATI

PINOT NERO "MARGHERITA" <b>FRECCIAROSSA</b> 2017 (lombardia, italy)	15
ETNA ROSATO <b>GRACI</b> 2017 nerello mascalese (sicilia, italy)	17

### VINI ROSSI

ROUGE FRAIS IMPERIAL <b>DOMAINE COMTE ABBATUCCI</b> 2016 (corsica, france)	17
PINOT NOIR "ALTAMAREA" <b>EVENING LAND</b> 2016 (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</b> 2008 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

**BEACH PLUM** massachusetts

**POWDER POINT** massachusetts

**BEAU SOLEIL** pei

**HAMA HAMA** washington

## CAVIALE caviar

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**CAVIAR RUSSE "RUSSIAN BELUGA HYBRID"** 245 per oz

acipenser huso sterlet, germany

**REGALIS "GOLDEN OSSETRA"** 210/oz

acipenser gueldenstaedtii, idaho

**PETROSSIAN "SPECIAL RESERVE OSSETRA"** 395/oz

acipenser guldenstadti, china

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

acipenser gudenstadii, france

## COLAZIONE DI LAVORO

business lunch primo and secondo \$58.00

### PRIMI

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

**DENTICE**

pacific snapper, peach, scallion, pistachio

**SGOMBRO**

pacific jack mackerel, anchovy aioli  
pickled fennel

**TONNO**

yellowfin tuna, spring onion, crispy artichoke

**PASSERA**

long island fluke, salsa verde, walnuts, lemon

**SEPPIA**

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, orange, castelrosso  
almonds

**POLIPO**

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

**MACCARELLO**

grilled mackerel, basil aioli, wild mushroom  
celtuce

**TARTARE\***

bigeye tuna, foie gras, orange, pistachio

**GRANCHIO**

jonah crab, semolina fritte, baby fennel  
creme fraiche

**ZUPPA**

artichoke, parmigiano, focaccia, acciughe

**ASPARAGI**

jumbo white asparagus, morel, ricotta  
pine nuts

### SECONDI

#### PASTA

**STROZZAPRETI**

jumbo lump crab, sea urchin, basil

**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, couscous arrabiata, crawfish  
seppia, pine nuts, spring peas, ramps

**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*