

CROSTINI

items on toast

RICCI 22

maine sea urchin, lardo

ACCIUGHE 11

sicilian anchovies, cultured butter, salsa verde

VITELLO TONNATO 15

veal tongue, celery, caper

MACCARELLO 14

charred spanish mackerel, fennel, brown butter

CRUDO AL TAGLIO* \$26

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

SEPPIA

cuttlefish tagliatelle, soffrito crudo

bottarga di muggine

SHIMAJI

striped jack mackerel, lemon, hazelnut

SALMERINO

pacific cherry trout, cherry agrodolce, trout roe

fried caper

KINMEDAI

golden eye snapper, kumquat mostarda, almond

CAPELANTE

maine sea scallops, cucumber, caviar, bottarga

SPADA

grilled swordfish belly, foie gras, balsamic, kombu

BRANZINO

wild striped bass, sturgeon caviar, mussel vinaigrette

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

CAVIAR RUSSE "RUSSIAN BELUGA HYBRID" 245 per oz

acipenser huso sterlet, germany mm

OSTRICHE* oysters

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

6 pc 24 | 12 pc 44

HAMMERSLEY INLET washington

HAMA HAMA washington

POWDER POINT massachusetts

BEACH PLUM 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

MOLECHE 26

crispy soft shell crab, squid ink, wild arugula
pipperade, lemon

ASPARAGI 28

jumbo white asparagus, morel, 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

PANSOTTI

lobster, squid ink, calabrian chili, bottarga

TAGLIOLINI

manila clams, calamari, peperoncino

FUSILLI

red wine braised octopus, bone marrow

STROZZAPRETI

jumbo lump crab, calabrian chili, 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

SPIGOLA STRIATA 46

wild striped bass, couscous arrabiata, calamari
crawfish, pine nuts, spring peas, ramps

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