

VINI AL BICCHIERE wines by the glass

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

VINI ROSATI

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

VINI ROSSI

ROUGE FRAIS IMPERIAL DOMAINE COMTE ABBATUCCI 2016 (corsica, france)	17
PINOT NOIR "ALTAMAREA" EVENING LAND 2016 (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

POWDER POINT massachusetts	MALPEQUE p.e.i.	CEDAR ISLAND north carolina
WELLFLEET massachusetts	BIG ROCK massachusetts	BEACH PLUM massachusetts

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, walnuts, lemon

ASSAGGIO DI TRE (pf supp \$9)

tasting of three crudo

ANTIPASTI

ASTICE (pf supp \$9)

nova scotia lobster, burrata, eggplant, basil

POLIPOgrilled octopus, smoked potatoes, pickled red onion
radish, chilies, tonnato**INSALATA**greenmarket lettuces, orange
castelrosso, almonds**MACCARELLO**grilled mackerel, basil aioli, wild mushroom
celtuce**TARTARE***

bigeye tuna, foie gras, orange, pistachio

GRANCHIOjumbo lump crab, semolina fritte, baby fennel
creme fraiche**ZUPPA**

artichoke, parmigiano, focaccia, acciughe

SECONDI

PASTA

GNOCCHETTI

gulf shrimp, chilies, rosemary

TAGLIOLINI

manila clams, calamari, white wine, calabrian chili

FUSILLIdurum wheat pasta, red wine braised octopus
bone marrow**STROZZAPRETI**

jumbo lump crab, calabrian chili, basil

STRACCI

braised rabbit, artichoke, fava bean

GRAMIGNA

nettle pesto, pepperonata, fonduta, kale, pinenuts

FUNGHI

acquerello risotto, wild mushrooms, parmigiano

PIATTI PRINCIPALI

IPPOGLOSSOroasted halibut, spring onion, green chickpeas
pea leaves, mint**CAPESANTE**seared sea scallops, fennel, clams
english peas, funghi**SPIGOLA STRIATA**wild striped bass, couscous arrabiata,
pine nuts, spring peas, ramps**SOGLIOLA** (pf supp \$42)

pan roasted dover sole, wild mushrooms

POLLETTOgreen circle chicken, artichoke, ramps
polenta, pistachio**TAGLIATA**creekstone farms sirloin, shrimp filled morels
confit potatoes, spigarello**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