

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
ROERO ARNEIS CORNAREA 2016 (piemonte, italy)	16
RIESLING KABINETT "MORSTEIN" SEEHOF 2017 (rheinhessen, 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
ETNA BIANCO "BIANCO DI SEI" P. COSTANZO 2017 carricante/cataratto/minnella (sicilia, italy)	21
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
BANDOL DOMAINE DU GROS NORÉ 2017 mourvedre/grenache/cinsault (bandol, france)	23

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 mignonette

6 pcs 22 12 pcs 44

SHIGOKU washington

CAPE MAY new jersey

BEAU SOLEIL pei

EAST BEACH rhode island

WELLFLEET massachusetts

MALPEQUE pei

CAVIALE caviar

CAVIAR RUSSE "RUSSIAN OSETRA" 180/oz
acipenser gueldenstaedtii, germany

PETROSSIAN "SPECIAL RESERVE OSSETRA" 395/oz
acipenser gueldenstaedtii, china

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

AMERICAN CAVIAR "PRIVATE RESERVE OSSETRA" 195/oz
acipenser gueldenstaedtii, 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 kampachi, anchovy aioli
pickled fennel

TONNO

yellowfin tuna, arugula almond pesto, crispy artichoke

PASSERA

long island fluke, cucumber, crispy skin

SALMERINO

pacific stealhead trout, cherry agrodolce, trout roe
fried caper

ASSAGGIO DI CINQUE (pf supp \$9)

tasting of five crudo

ANTIPASTI

ASTICE (pf supp \$9)

nova scotia lobster, burrata, eggplant, basil

INSALATA

greenmarket lettuces, summer squash
sunflower seeds, pecorino duro

POLIPO

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

GRANCHIO

jonah crab, peach, baby fennel, panzanella

TARTARE*

bigeye tuna, foie gras, stone fruit pepperonata
roasted eggplant, pine nuts

ZUPPA

chilled cucumber and fennel soup, caviar,
snapper tartare, cantaloupe

SECONDI

PASTA

STROZZAPRETI

jumbo lump crab, stewed tomato, basil

GNOCCHETTI

ruby red shrimp, chilies, rosemary

FUSILLI

durum wheat pasta, red wine braised octopus
bone marrow

TAGLIOLINI

manila clams, calamari, peperoncino

GARGANELLI

seppia, shrimp, finocchiona, peas

QUADROTTI

black truffle, corn, chanterelles

FUNGHI

acquerello risotto, wild mushrooms
parmigiano

PESCE E CARNE

SPIGOLA NERA

black sea bass, couscous arrabiata
calamari, pine nuts, peas

IPPOGLOSSO

roasted halibut, fennel, heirloom tomato
hearts of palm

CAPESANTE

seared sea scallops, roasted peppers
grilled summer squash, wax beans

POLLETTO

green circle chicken, corn, romano beans
pistachio, chili

TAGLIATA

creekstone farms sirloin, sucrine hearts
chanterelles, bomba calabrese

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*