

## **CROSTINI**

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items on toast

### **RICCI** 21

santa barbara sea urchin, lardo

### **ACCIUGHE** 11

sicilian anchovies, cultured butter, salsa verde

### **VITELLO TONNATO** 15

veal tongue, celery, caper`

### **MACCARELLO** 14

charred and marinated spanish mackerel  
fennel, brown butter

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

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sliced raw fish and shellfish

### **PASSERA**

long island fluke, cucumber, mint, crispy skin

### **DENTICE**

pacific snapper, peach, pistachio, scallion

### **TONNO**

yellowfin tuna, arugula almond pesto, crispy artichoke  
fig balsamic

### **SGOMBRO**

pacific kanpachi, anchovy aioli, pickled fennel

### **POLIPO**

octopus, bell pepper, taggiasca, hazelnut

### **SCAMPI**

pacific langoustine, murray river pink salt

### **SEPPIA**

cuttlefish tagliatelle, cucumber, radish, tomato

### **CAPELANTE**

maine sea scallops, corn, basil, bottarga

### **KINMEDAI**

golden eye snapper, grape mostarda

### **SHIMAJI**

striped jack mackerel, lemon, hazelnut

### **SALMERINO**

pacific steelhead trout, cherry agrodolce, trout roe  
fried caper

### **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

**AMERICAN CAVIAR "PRIVATE RESERVE OSSETRA"** 195/oz  
acipenser gueldenstaedtii, france

**PETROSSIAN "SPECIAL RESERVE OSSETRA"** 395 per oz  
acipenser gueldenstaedtii, china

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

**CAVIAR RUSSE "RUSSIAN OSSETRA"** 180/oz  
acipenser huso sterlet, germany

## OSTRICHE\* oysters

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

6 pc 24 | 12 pc 44

**SHIGOKU** washington

**WELLFLEET** massachusetts

**BLACK DUCK** virginia

**EAST BEACH BLONDE** rhode island

**MALPEQUE** p.e.i

**BEAU SOLEIL** new brunswick

## ANTIPASTI seasonal appetizers

**ASTICE** 32 (pf supp \$9)  
nova scotia lobster, burrata  
eggplant al funghetto, basil

**ZUPPA** 24  
chilled fennel and cucumber soup, caviar  
snapper tartar, cantaloupe

**POLIPO** 26  
grilled octopus, smoked potatoes, radish  
pickled red onions, chilies, tonnato

**MOLECHE** 26  
crispy soft shell crab, squid ink, wild arugula  
pipperade, lemon

**SEPPIA** 24  
grilled cuttlefish, summer squash  
soppressata

**FEGATO** 35 (pf supp \$10)  
foie gras torchon, stone fruit pepperonata  
corn spuma, brioche

**SGOMBRO** 28  
grilled yellowtail, clams, guanciale  
celery, salmoriglio

**TONNO CANDITO** 26  
confit tuna belly, green market cucumbers  
sun gold tomato, watermelon

**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, stewed tomato, basil

#### GARGANELLI

seppia, shrimp, finocchiona, peas

### ALTRE FATTA IN CASA

#### QUADROTTI

black truffle, corn, chanterelle

#### I RISOTTI

#### VONGOLE

clam, mussel, saffron, lardo, chili

#### FUNGHI

wild mushrooms, parmigiano

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

#### SPIGOLA STRIATA 46

wild striped bass, couscous arrabiata  
calamari, pine nuts, peas

#### IPPOGLOSSO 47

roasted halibut, fennel  
heirloom tomato, hearts of palm

#### CAPELANTE 44

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

#### SPADA 48

grilled swordfish, fresh cranberry beans  
rainbow chard, shishito peppers

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

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

#### VITELLO 54 (pf supp 9)

roasted veal tenderloin, crispy sweetbread  
corn, romano beans, chili, pistachio

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

grilled 50-day dry aged sirloin  
sucrine hearts, chanterelle  
bomba calabrese

## 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

#### GRILLED ROMANO BEANS, ANCHOVY VINAIGRETTE

#### SPIGARELLO, BOTTARGA, BREAD CRUMBS

## SCCARELLO 14

red and marinated spanish mackerel  
nel, brown butter

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### LIPO

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### AMPI

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### SAGGIO DI TRE supp \$10

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