

## VINI AL BICCHIERE wines by the glass

---

### 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> 2017 assyrtiko (santorini, greece)	19
ROERO ARNEIS <b>CORNAREA</b> 2016 (piemonte, italy)	16
RIESLING KABINETT <b>MORSTEIN SEEHOF</b> 2017 (rheinessen, 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
ETNA BIANCO "BIANCO DI SEI" <b>P. COSTANZO</b> 2017 carricante/cataratto/minnella (sicilia, italy)	21
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
BANDOL <b>DOMAINE DU GROS NORÉ</b> 2017 mourvedre/grenache/cinsault (bandol, france)	23

### 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

---

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

6 pcs 22 12 pcs 44

**CAPE MAY** new jersey

**BLACK DUCK** virginia

**EAST BEACH** rhode island

**BEAU SOLEIL** new brunswick

**WELLFLEET** massachusetts

**SKOOKUM** washington

## CAVIALE caviar

---

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

**PETROSSIAN "SPECIAL RESERVE OSETRA"** 395/oz  
acipenser gueldenstaedtii, china

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

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

## PRIMI

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

pacific snapper, peach, pistachio  
scallion

**BRANZINO**

mediterranean sea bass, foie gras, balsamic, kombu

**SGOMBRO**

pacific kampachi, anchovy, pickled fennel

**TONNO**

bigeye tuna, arugula-almond pesto, crispy artichoke  
fig balsamic

**PASSERA**

long island fluke, cucumber, crispy skin

**ASSAGGIO DI CINQUE** (pf supp \$9)

tasting of five crudo

## ANTIPASTI

**ASTICE** (pf supp \$9)

nova scotia lobster, burrata, eggplant  
basil

**POLIPO**

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

**INSALATA**

greenmarket lettuces, summer squash  
sunflower seeds, pecorino duro

**TARTARE\***

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

**GRANCHIO**

jonah crab, peach, baby fennel  
panzanella

**ZUPPA**

chilled fennel and cucumber soup, caviar  
snapper tartare, cantaloupe

## SECONDI

## PASTA

**GNOCCHETTI**

ruby shrimp, chilies, rosemary

**TAGLIOLINI**

manila clams, calamari, white wine, calabrian chili

**FUSILLI**

durum wheat pasta, red wine braised octopus  
bone marrow

**STROZZAPRETI**

jumbo lump crab, stewed tomato, basil

**GARGANELLI**

seppia, shrimp, finocchiona, peas

**QUADROTTI**

black truffle, corn, chanterelles

**FUNGHI**

acquerello risotto, wild mushrooms, parmigiano

## PIATTI PRINCIPALI

**IPPOGLOSSO**

roasted halibut, fennel, heirloom tomato,  
cucumber

**SPIGOLA STRIATA**

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

**CAPELANTE**

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

**UOVA E CAVIALE** (pf supp \$15)

brioche, poached eggs, crab, ricci zabaglione, caviar

**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