

## VINI AL BICCHIERE wines by the glass

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### 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 ROSE "ARCADIA" LANTIERI NV pinot nero/chardonnay (lombardia, italy)	27
BRUT BLANC DE BLANCS DIEBOLT-VALLOIS NV chardonnay (champagne, france)	29
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 2017 assyrtiko (santorini, greece)	19
ROERO ARNEIS CORNAREA 2016 (piemonte, italy)	16
RIESLING KABINETT "MORSTEIN" SEEHOF 2017 (rheinessen, germany)	20
PINOT GRIGIO VILLA ALPINI 2017 (friuli, italy)	18
SANCERRE "LES PONTS ROMAINS" MAISON FOUCHER 2017 sauvignon blanc (loire valley, france)	19
"WEINSINN" MARINUSHOF 2017 pinot bianco/kyner (alto adige, italy)	21
ETNA BIANCO "BIANCO DI SEI" P. COSTANZO 2017 carricante/cataratto/minnella (sicilia, italy)	21
FIANO DI AVELLINO GUIDO MARSELLA 2015 (campania, italy)	18
CHARDONNAY "ALTAMAREA" SANDHI 2014 (santa barbara county, california)	23
CHASSAGNE-MONTRACHET DOMAINE COFFINET-DUVERNAY 2015 chardonnay (burgundy, france)	38
COLLIO BIANCO BORGO DEL TIGLIO 2015 friulano/sauvignon/riesling (friuli, italy)	31

### VINO ROSATI

PINOT NERO "MARGHERITA" FRECCIAROSSA 2017 (lombardia, italy)	17
BANDOL DOMAINE DU GROS NORE 2017 mourvedre/grenache/cinsault (bandol, france)	23

### VINI ROSSI

ROUGE FRAIS IMPERIAL DOMAINE COMTE ABBATUCCI 2016 sciaccarellu (corsica, france)	17
PINOT NOIR "ALTAMAREA" EVENING LAND 2016 (eola-amity hills, oregon)	23
CHAMBOLLE-MUSIGNY "LES DRAZEYS" LOUIS JADOT 2013 pinot noir (burgundy, france)	30
"SP68 ROSSO" OCCHIPINTI 2017 nero d'avola/frappato (sicilia, italy)	20
CROZES-HERMITAGE "LES TIERCEROLLES" LOUIS BARROUL 2015 syrah (n. rhone, france)	22
BARBARESCO "ELISA" ADA NADA 2013 nebbiolo (piemonte, italy)	26
BAROLO EREDI VITTORIO BOSCHIS 2013 nebbiolo (piemonte, italy)	26
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 TRUCHARD 2015 (carneros, napa valley, california)	29

## PER COMMINCIARE to start your meal

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### CAVIALE\* caviar

CAVIAR RUSSE "RUSSIAN OSSETRA" 180/oz  
acipenser gueldenstaedtii | germany

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

CAVIAR RUSSE "CLASSIC OSSETRA" 195/oz  
acipenser huso sterlet | germany

CAVIAR RUSSE "GOLDEN OSSETRA" 225/oz  
acipenser gueldenstaedtii | germany

## PRIMI

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

**DENTICE**

pacific snapper, pear, almond, rosemary

**SGOMBRO**

pacific kampachi, anchovy aioli, pickled fennel

**TONNO**

yellowfin tuna, squash, apple balsamic, buckwheat

**PASSERA**

long island fluke, cucumber, crispy skin

**BRANZINO**

wild stripped bass, parsley, verjus, crispy nori

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

tasting of five crudo

**OSTRICHE\***

choice of six east and west coast oysters  
morellino mignonette, cucumber mignonette

## ANTIPASTI

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

nova scotia lobster, burrata cheese,  
eggplant al funghetto, basil

**INSALATA**

fall greens, bosc pears, pickled red onions  
pine-nut vinaigrette, shaved pecorino sardo

**POLIPO**

grilled octopus, smoked potatoes  
pickled red onions, chilies, tonnato

**GRANCHIO**

jumbo lump crab, green apple  
celery, pomegranate

**TARTARE\***

yellowfin tuna, foie gras, pistachios  
concord grape mostarda

**ZUPPA**

roasted potato soup, bouchot mussels  
manilla clams, calamari, trout roe

## TARTUFI BIANCHI \$125

fresh white white truffles from emilia romagna (pf supp \$110)

**TAGLIATELLE**

pasta ribbons, truffle, parmigiano

**RISOTTO**

acquerello risotto, truffle, parmigiano

**UOVA**

soft scrambled eggs, truffle, parmigiano

## SECONDI

### PASTA

**SPACCATELLI**

jumbo lump crab, tomato, sea urchin, lemon

**GNOCCHETTI**

ruby red shrimp, cannellini beans, rosemary oil

**FUSILLI**

red wine braised octopus, bone marrow

**SPAGHETTI**

manila clams, calamari, garlic & calabrian chilies

**AGNOLOTTI**

veal ravioli, sweetbreads, chiodini mushrooms, sage

**ORECCHIETTE**

broccolini, fresh giganti beans, pine nuts  
parmigiano

**FUNGHI**

acquerello risotto, wild mushrooms, parmigiano

### PESCE E CARNE

**SPIGOLA STRIATA**

wild striped bass, freekeh, spigarello greens  
castelvetrano olives, crushed hazelnuts

**IPPOGLOSSO**

roasted halibut, heirloom carrots  
Italian chicories, buttermilk horseradish

**CAPELANTE**

seared sea scallops, crispy potato  
brown butter cabbage, black truffle apple jus

**POLLETTO**

pan-roasted chicken breast, pearl onions  
semolina gnocchi, crispy brussel sprouts

**TAGLIATA**

creekstone farms sirloin, braised romaine  
bone marrow panzanella

**SCAMPI** (pf supp \$10)

langoustine (new zealand) seared, arugula

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

brioche, poached eggs, crab, ricci zabaglione, caviar

**MENU DEL MARE**  
five-course tasting menu \$95  
with wine pairings \$165