

## CROSTINI

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### RICCI 24

santa barbara sea urchin, lardo

### ACCIUGHE 17

sicilian anchovies, cultured butter, salsa verde

### VITELLO TONNATO 17

veal tongue, celery, caper

### MACCARELLO 17

charred and marinated spanish mackerel, fennel  
brown butter

## CRUDO\* \$27

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sliced raw fish and shellfish

### DENTICE

pacific snapper, pear, almond, rosemary

### PASSERA

mediterranean fluke, apple, elderflower

### TONNO

yellowfin tuna, squash, apple balsamic, pistachio  
buckwheat

### SGOMBRO

pacific kanpachi, anchovy aioli, pickled fennel

### POLIPO

spanish octopus, bell pepper, taggiasca, hazelnut

### KINMEDAI

golden eye snapper, grape mostarda

### SCAMPI

pacific langoustine, crustacean oil, chive

### BRANZINO

wild striped bass, sturgeon caviar  
mussel vinaigrette

### SHIMAJI

striped jack mackerel, lemon, hazelnut

### CAPELANTE

live scallop, cranberry, charred leak  
pumpkin seed

### SEPIA

cuttlefish tagliatelle, kohlrabi, meyer lemon  
squid ink bread crumbs

### SALMERINO

icelandic arctic char, dill crema, pickled cippolini  
smoked walnuts

### ALBACORE

seared albacore, parsley, ver jus, crispy nori

### ASAGGIO DI TRE (supp \$10)

tasting of three crudo

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## CAVIALE\*

caviar

CAVIAR RUSSE "GOLDEN OSSETRA" 225  
acipenser gueldenstaedtii, germany

CAVIAR RUSSE "CLASSIC OSSETRA" 195  
acipenser huso sterlet, germany

CAVIAR RUSSE "RUSSIAN OSSETRA" 180  
acipenser huso sterlet, germany

PETROSSIAN  
"SPECIAL RESERVE OSSETRA" 395  
acipenser gueldenstaedtti, china

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## OSTRICHE\* 6 pc \$24 | 12 pc \$44

east coast oysters served with morellino mignonette & cucumber mignonette

EAST BEACH rhode island

BIG ROCK massachusetts

WELLFLEET massachusetts

HURRICANE new brunswick

KUSSHI british columbia

BEAU SOLEIL pei

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## ANTIPASTI

seasonal appetizers

ASTICE 33 (pf supp 9)  
nova scotia lobster, burrata cheese, basil  
eggplant al funghetto

POLIPO 28  
grilled octopus, smoked potatoes, radish  
pickled red onions, chilies, tonnatò

ZUPPA 24  
roasted potato soup, bouchot mussels  
manilla clams, calamari, trout roe

SGOMBRO 25  
grilled yellowtail, root vegetables  
wild mushroom brodo, sage

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## TARTUFI BIANCHI \$130

fresh white truffles from emilia romagna (pf supp \$115)

TAGLIATELLE  
pasta ribbons, truffle, parmigiano

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## PASTA E RISOTTO \$38

house made pastas and risottos

GNOCCHETTI  
ruby red shrimp, chilies, rosemary oil

SPAGHETTI  
manila clams, calamari, garlic, pepperoncino

FUSILLI  
red wine braised octopus, bone marrow

SPACCATELLI  
jumbo lump crab, uni, basil, chilies

ORECCHIETTE  
broccolini, flageolet beans, pine nuts  
parmigiano

FEGATO 36 (pf supp 10)  
seared foie gras, brioche, grape mostarda, pistachio  
watercress

INSALATA 23  
greenmarket lettuces, bosc pears, pine nuts  
watermelon radish, pickled red onions, pecorino

GAMBERI ROSSI 29 (pf supp 8)  
mediterranean red prawns, egg yolk espuma  
crustacean jus, roasted onion

CANESTRELLI 28  
cape bay scallops, pancetta, persimmon, sorrel  
salsify, hazelnut

RISOTTO  
acquerello risotto, truffle, parmigiano

PANSOTTI  
squid ink lobster ravioli, coral bottarga

AGNOLOTTI  
piemontese ravioli, pioppini mushrooms  
sweetbreads, brown butter, sage

GARGANELLI  
butternut squash, black trumpet mushrooms  
fennel sausage, spigarello

RISOTTO MARI E MONTI  
lobster, prosciutto, crispy fall vegetables

RISOTTO DI FUNGHI  
wild mushrooms, parmigiano

## SECONDI DI PESCE e CARNE

seasonal fish and meat dishes

### SPIGOLA STRIATA 46

wild striped bass, grilled leek acqua pazza  
cannelini beans, calamari, chilies

### IPPOGLOSSO 49

halibut, roasted carrot, horseradish, chicories  
buttermilk

### CAPELANTE 48

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

### ARAGOSTA 62 (pf supp 15)

butter poached nova scotia lobster  
butternut squash, kohlrabi, black trumpets

### BRODETTO DI PESCE 57 (pf supp 9)

adriatic seafood soup, langoustine, mussels  
clams, scallop, prawn, bass

### VITELLO 59 (pf supp 11)

pan roasted veal chop, soubise  
gnocco alla romana, brussel sprouts

### TAGLIATA 68 (pf supp 20)

grilled creekstone 50-day dry aged sirloin,  
braised romaine, bone marrow panzanella

## 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 110 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

BLISTERED OKRA, WILD OREGANO, CHILI

GRILLED ROMANO BEANS, ANCHOVY VINAIGRETTE

OUR MENU IS RECOMMENDED AS A \$117 FOUR-COURSE MENU

ostriche, crudo, or antipasto | pasta | pesce or carne | dolce

CHEF'S TASTING MENU AVAILABLE UPON REQUEST



\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness