

## 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 (rheinhessen, 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 COLLEMATTONI 2013 sangiovese grosso (toscana, italy)	31
VALPOLICELLA SUPERIORE RIPASSO "IL BUGIARDO" BUGLIONI 2013 corvina blend (veneto, italy)	22
IRPINIA AGLIANICO "MEMINI" GUASTAFERRO 2013 (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 OSETRA" 180 per oz  
acipenser gueldenstaedtii | germany

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

CAVIAR RUSSE "GOLDEN OSSETRA" 225 per oz  
acipenser gueldenstaedtii, germany

PETROSSIAN "SPECIAL RESERVE OSSETRA" 395 per oz  
acipenser gueldenstaedtti, china

## PRIMI

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### CRUDI\* sliced raw fish and oysters

#### DENTICE

pacific snapper, pear, almond, rosemary

#### SGOMBRO

pacific kampachi, anchovy aioli, pickled fennel

#### TONNO

yellowfin tuna, squash, apple balsamic, buckwheat

#### PASSERA

mediterranean fluke, apple, elderflower

#### BRANZINO

wild stripped bass, parsley, ver jus, 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, eggplant, basil

#### INSALATA

greenmarket lettuces, 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, apple, celery, pomegranate

#### TARTARE\*

yellowfin tuna, sunchoke, radish, calabrian chilies

#### ZUPPA

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

## TARTUFI BIANCHI \$130

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

#### TAGLIATELLE

pasta ribbons, truffle, parmigiano

#### RISOTTO

acquerello risotto, truffle, parmigiano

## SECONDI

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### 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, chiodini mushrooms, sweetbreads  
brown butter, sage

#### ORECCHIETTE

broccolini pesto, fresh beans, pine nuts  
parmigiano

#### FUNGHI

acquerello risotto, wild mushrooms, parmigiano

### PESCE E CARNE

#### SPIGOLA STRIATA

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

#### IPPOGLOSSO

roasted halibut, heirloom carrots  
italian chicories, buttermilk horseradish

#### CAPESANTE

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

#### POLLETTO

pan-roasted chicken breast, pearl onions  
semolina gnocchi, brussels sprouts

#### TAGLIATA

creekstone farms sirloin, braised romaine  
bone marrow panzanella

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

langoustine (new zealand) seared, arugula

#### SOGLIOLA (pf supp \$42)

pan-roasted dover sole, wild mushrooms, savory

## MENU DEL MARE

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five-course tasting menu \$95 | with wine pairings \$165