



OSTRICHE E CAVIALE

oyster and caviar service

Ostriche oysters

6 pcs 24 | 12 pcs 44

east and west coast oysters
served with morellino mignonette & cucumber-lemon vinegar
please ask for today's selection

Caviale caviar

PETROSSIAN "SHASSETRA IMPERIAL" acipenser shrencki, amur river basin, china 150 per oz

PETROSSIAN "SPECIAL RESERVE OSSETRA" acipenser guldenstadti, china 385 per oz

CAVIAR RUSSE HYBRID "CASPIAN SEA BELUGA" huso huso x acipenser ruthenus, germany 245 per oz

CAVIAR RUSSE "RUSSIAN OSETRA" acipenser guldenstadti x baeri, germany 170 per oz

Crudo Al Taglio

sliced raw fish and shellfish 22 each

POLIPO octopus, chili oil, lemon, parsley

PASSERA long island fluke, radish, mint, sea urchin sugo

TONNO bigeye tuna, oyster crema, crispy artichoke

SEPPIA cuttlefish tagliatelle, soffritto crudo, bottarga di muggine, lemon

DENTICE pacific snapper, lime, coriander, crispy skin

SGOMBRO pacific jack mackerel, rhubarb, green almonds

ASSAGGIO DI TRE tasting of three crudo (supp \$7)

Pasta Fatta In Casa

all pasta made by hand in house 35 each

FUSILLI red wine braised octopus, bone marrow

GNOCHETTI ruby red shrimp, chilies, rosemary

TAGLIOLINI manila clams, calamari, hot chilies

PANSOTTI lamb, bagna cauda, english peas

FUNGHI acquerello risotto, wild mushrooms, parmigiano