

## VINI AL BICCHIERE wines by the glass

### SPUMANTI & CHAMPAGNE

PROSECCO SUPERIORE BRUT <b>RUSTICO NINO FRANCO</b> (veneto, italy)	16
FRANCIACORTA "PAS DOSE" <b>IL MOSNEL</b> NV chardonnay/pinot bianco/pinot nero (lombardia, italy)	22
FRANCIACORTA BRUT ROSE "ALTERA" <b>MAJOLINI</b> NV pinot nero (lombardia, italy)	26
EXTRA BRUT BLANC DE BLANCS 1ER CRU <b>DHONDT-GRELLET</b> NV chardonnay (champagne, france)	29
BRUT ROSE <b>BILLECART-SALMON</b> NV chardonnay, pinot meunier, pinot noir (champagne, france)	42
DOM PERIGNON <b>MOET &amp; CHANDON</b> 2004 chardonnay/pinot noir (champagne, france)	65

### VINI BIANCHI

THALASSITIS <b>GAI'A</b> 2015 assyrtiko (santorini, greece)	19
RIBOLLA GIALLA <b>GRADIS'CIUTTA</b> 2015 (friuli, italy)	16
SANCERRE "LES PONTS ROMAINS" <b>MAISON FOUCHER</b> 2016 sauvignon blanc (loire valley, france)	19
RIESLING "UNTERSTENBERG-FASS 12" <b>PETER LAUER</b> 2015 (saar, germany)	22
KERNER <b>STRASSERHOF</b> 2015 (alto adige, italy)	18
FIANO DI AVELLINO <b>GUIDO MARSELLA</b> 2013 (campania, italy)	17
ETNA BIANCO "BIANCO DI SEI" <b>P. COSTANZO</b> 2015 carricante/cataratto/minnella (sicilia, italy)	21
VERDICCHIO RISERVA "PASSOLENTO" <b>LA MARCA DI SAN MICHELE</b> 2014 (marche, italy)	22
CHARDONNAY "ALTAMAREA" <b>SANDHI</b> 2013 (santa barbara county, california)	20
COLLIO BIANCO <b>BORG DEL TIGLIO</b> 2013 friulano/sauvignon/riesling (friuli, italy)	23
PULIGNY-MONTRACHET <b>FRANCOIS CARILLON</b> 2013 chardonnay (burgundy, france)	32
SOAVE CLASSICO "LA ROCCA" <b>PIEROPAN</b> 2014 (veneto, italy)	22

### VINI ROSATI

ETNA ROSATO <b>GRACI</b> 2015 nerello mascalese (sicilia, italy)	16
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### VINI ROSSI

CILIEGIOLO DI NARNI "BRECCIARO" <b>LEONARDO BUSSOLETTI</b> 2014 (umbria, italy)	16
PINOT NOIR "ALTAMAREA" <b>EVENING LAND VINEYARDS</b> 2014 (eola-amity hills, oregon)	22
GEVREY-CHAMBERTIN <b>DOMAINE HARMAND-GEOFFROY</b> 2013 pinot noir (burgundy, france)	35
FARO <b>BONAVITA</b> 2013 nerello mascalese/nerello cappuccio/nocera (sicilia, italy)	26
SCHIOPPETTINO DI CIALLA <b>RONCHI DI CIALLA</b> 2007 (friuli, italy)	29
BARBARESCO "VALEIRANO" <b>ADA NADA</b> 2013 nebbiolo (piemonte, italy)	26
BAROLO <b>EREDI VITTORIO BOSCHIS</b> 2011 nebbiolo (piemonte, italy)	25
CROZES-HERMITAGES <b>DOMAINE DES HAUTS CHASSIS</b> 2014 syrah (northern rhone, france)	22
BRUNELLO DI MONTALCINO <b>LA TOGATA</b> 2011 sangiovese grosso (toscana, italy)	28
VALPOLICELLA SUPERIORE RIPASSO "IL BUGIARDO" <b>BUGLIONI</b> 2012 corvina blend (veneto, italy)	21
PIEDIROSSO "KERRES" <b>I PENTRI</b> 2009 (campania, italy)	18
VALDISANTI <b>TOLAINI</b> 2012 sangiovese/cabernet sauvignon/cabernet franc (toscana, italy)	26
CABERNET SAUVIGNON <b>SECOYA CELLARS</b> 2012 (napa valley, california)	27

### SPECIALTY COCKTAILS

BLOODY MARY belvedere vodka, classic bloody mary mix  
MAREA'S BELLINI nino franco prosecco, combier peche liqueur, fresh white peach purée

### OSTRICHE oysters

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

6 pcs 22 12 pcs 44

**ROYAL MIYAGI** b.c.

**PLYMOUTH** masachusetts

**SKOOKUM** washington

**ARROWHEAD** virginia

**PINK MOON** prince edward island

**BLACK DUCK** virginia

### CAVIALE caviar

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

**PETROSSIAN "SPECIAL RESERVE OSSETRA"** 380 per oz  
acipenser guldenstadti, china

**PETROSSIAN "SHASSETRA IMPERIAL"** 210 per oz  
acipenser shrencki, amur river basin, china

**CAVIAR RUSSE "RUSSIAN BELUGA HYBRID"** 245 per oz  
acipenser huso sterlet, germany

## PRIMI

### CRUDI

sliced raw fish and shellfish

#### DENTICE

pacific snapper, lime, coriander, crispy skin

#### SEPPIA

cuttlefish tagliatelle, soffritto crudo, bottarga di muggine

#### SGOMBRO

pacific jack mackerel, rhubarb, green almonds

#### PASSERA

long island fluke, green strawberries, basil, lemon

#### TONNO

bigeye tuna, oyster crema, crispy artichoke

#### ASSAGGIO DI TRE (pf supp \$9)

tasting of three crudo

## ANTIPASTI

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

nova scotia lobster, burrata, eggplant, basil

#### POLIPO

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

#### INSALATA

seasonal greens, sherry dressing, almond, plum, piave

#### ASPARAGI

jumbo white asparagus, spigarello, crispy farro, prosciutto sughetto, piave

#### TARTARE\*

bigeye tuna, gibriche, asparagus panzanella

#### GRANCHIO

jumbo lump crab, grapefruit, fennel, celery, creme fraiche

#### ZUPPA

english pea soup, pickled ramp, chanterelle, nocciolo

## 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

#### QUADRETTI

eggplant and chickpea ravioli, olivada, pine nut

#### PANSOTTI

lamb, bagna cauda, english peas

#### STROZZAPRETI

jumbo lump crab, calabrian chili, basil

#### FUNGHI

acquerello risotto, wild mushrooms, parmigiano

## PIATTI PRINCIPAL

#### CAPESANTE

seared sea scallops, spring onion, walnut, agrodolce, market lettuce

#### IPPOGLOSSO

roasted halibut, fava, wild mushroom, asparagus

#### DENTICE

pacific snapper, broccoli rabe, puntarelle, green almonds

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

pan roasted dover sole, wild mushrooms, savory

#### POLLETTO

green circle chicken breast, fregola, olive, tomato, green garbanzo beans

#### TAGLIATA

creekstone farms sirloin, bone marrow panzanella, braised romaine

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

brioche, poached eggs, crab, ricci zabaglione, caviar

## MENU DEL MARE

FIVE COURSE SEAFOOD TASTING MENU \$90.00 WITH WINE PAIRING \$165.00

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