

PER COMINCIARE

RICCI 26

maine sea urchin, lardo

PANZEROTTI 17

stuffed apulian gnocchi, octopus, fennel
san marzano tomato, ricotta

ACCIUGHE 18

sicilian anchovies, cultured butter, salsa verde

VITELLO TONNATO 18

grilled veal tongue, scallion, royal trumpet mushroom
sauce tonnato

CRUDO 27

sliced raw fish and shellfish

PASSERA

long island fluke, asian pear, sage

TONNO

yellowfin tuna, oyster crema, crispy sunchoke

DENTICE

pacific snapper, apple, almond, aji dulce

SGOMBRO

pacific kanpachi, beet, orange, horseradish

SHIMA AJI

pacific horse mackerel, black truffle, celery root

BRANZINO

wild striped bass, sturgeon caviar, mussel vinaigrette

SCAMPI

scottish langoustine, crustacean oil, chive

VONGOLE

pacific geoduck, hearts of palm, chili

SEPPIA

cuttlefish tagliatelle, butternut squash, bottarga

RAZOR CLAM

basil aioli, pomegranate, finger lime

ASAGGIO DI TRE +10 SUPPLEMENT

tasting of three crudo

CAVIALE & OSTRICHE*

CAVIAR

MAREA BY REGALIS 255
"GOLDEN OSSETRA"
acipenser gueldenstaedtii, bulgaria

REGALIS "GRANDEUR" 365
acipenser transmontanus, usa

CAVIAR RUSSE "RUSSIAN OSETRA" 195
acipenser gueldenstaedtii & baerii, germany

CAVIAR RUSSE "SELECT OSSETRA" 290
acipenser gueldenstaedtii, germany

OYSTERS

east and west coast oysters served with morellino mignonette & cucumber mignonette
6 pc 25 | 12 pc 46

EAST BEACH rhode island

WELLFLEET massachusetts

KUSSHI british columbia

BIG ROCK massachusetts

BEAU SOLEIL new brunswick

MALPEQUE p.e.i.

ANTIPASTI

seasonal appetizers

ASTICE 35 +9 PF SUPPLEMENT
nova scotia lobster, burrata, basil
eggplant al funghetto

GNUDI 31
ricotta gnudi, abalone, clam, mussel
sopressata, cipollini soubise

POLIPO 29
grilled octopus, smoked potato, radish
pickled red onion, chili, tonnato

TARTARE DI MANZO 31
sirloin tartare, nebrodini
cipollini, pine nut

INSALATA 23
winter chicories, orange, castelvetrano
olive, pistachio, pecorino di fossa

ZUCCA AFFUMICATA 27
smoked honey nut squash, caciocavallo
savoy cabbage, cashew

ZUPPA 27
winter root vegetable soup, atlantic cod
cauliflower, garlic crouton, sage

CANESTRELLI 31
nantucket bay scallops, winter citrus
beet, chive aioli, almond

PASTA & RISOTTO 39

housemade pasta and risotto

GNOCCHETTI
ruby red shrimp, chilies, rosemary oil

AGNOLOTTI
celery root ravioli, braised lamb neck
pistachio, mint

SPAGHETTI
manila clam, calamari, garlic,
pepperoncino

PANSOTTI
squid ink lobster ravioli, coral bottarga

FUSILLI
red wine braised octopus, bone marrow

RISOTTO AL MARE
acquerello risotto, lobster, sunchoke
hazelnut, brown butter jus

TAGLIATELLE +10 PF SUPPLEMENT
norwegian king crab, aleppo, leek
beurre blanc

RISOTTO AI FUNGHI
wild mushrooms, parmigiano

GARGANELLI
black truffle, bagna cauda, parmigiano

SECONDI DI PESCE E CARNE

seasonal fish and meat dishes

IPPOGLOSSO 49
pan roasted halibut, potato puree, cippolini
agro dolce, tokyo turnip, hazelnut

CAPESANTE 51
seared sea scallops, fingerling sweet potato
brussels sprouts, green apple, honey

CODA DI ROSPO 50
roasted monkfish, nebrodini
celery root sfornato

BRODETTO DI PESCE 58 +11 PF SUPPLEMENT
adriatic seafood soup, langoustine, mussel
clam, scallop, prawn, bass

CERVO 62 +12 PF SUPPLEMENT
roasted venison loin, comté spätzle
beet, maitake

TAGLIATA 68 +20 PF SUPPLEMENT
grilled creekstone 50-day dry aged sirloin
baby romaine, bone marrow panzanella

WAGYU PER DUE 225 +170 PF SUPPLEMENT
suggested for two~ oven roasted 5 star wagyu
ribeye, caramelized onion and black truffle
gratin

PESCE E CROSTACEI

whole fish and shellfish

BRANZINO 115
suggested for two ~ salt baked wild
mediterranean bass

SCAMPI 24 PER PIECE
seared new zealand langoustine

SOGLIOLA 76 +32 PF SUPPLEMENT
sautéed holland dover sole

available sauces: limone, livornese, salsa verde, salmoriglio

CONTORNI 15

side dishes

WILD ARUGULA radish, limone

CONFIT POTATOES rosemary, pecorino

WILD MUSHROOMS savory

HEIRLOOM GRAINS carrot, caper, mint

ROASTED CAULINI broccolini, boquerones

COLLARD GREENS pancetta

RECOMMENDED AS A FOUR-COURSE MENU 128

OYSTERS, CRUDO OR ANTIPASTO | PASTA | SECONDI | DOLCE

CHEF'S TASTING MENU AVAILABLE

CHEF/PARTNER MICHAEL WHITE

EXECUTIVE CHEF MOLLY NICKERSON

CHEF DI CUCINA AARON BAER-HARSHA