

VINI AL BICCHIERE wines by the glass

VINI SPUMANTI & CHAMPAGNE

PROSECCO SUPERIORE BRUT RUSTICO NINO FRANCO (veneto, italy)	18
FRANCIACORTA BRUT "ANIMANTE" BARONE PIZZINI NV chardonnay/pinot nero (lombardia, italy)	27
FRANCIACORTA BRUT ROSÉ LANTIERI NV pinot nero/chardonnay (lombardia, italy)	31
BRUT DELAMOTTE NV chardonnay/ pinot meunier/pinot noir (champagne, france)	32
BRUT ROSE BILLECART-SALMON NV chardonnay/pinot meunier/pinot noir (champagne, france)	50
BRUT BLANC DE BLANCS "DOM RUINART" RUINART 2006 chardonnay (champagne, france)	78

VINI BIANCHI

VERMENTINO "AMPHORA" A.D. BECKHAM 2017 (applegate valley, oregon)	22
ROERO ARNEIS CORNAREA 2017 (piemonte, italy)	21
PINOT GRIGIO VILLA ALPINI 2018 (friuli, italy)	22
SANCERRE "LES PONTS ROMAINS" MAISON FOUCHER 2018 sauvignon blanc (loire valley, france)	23
KERNER MANNI NOSSING 2017 (alto adige, italy)	26
ETNA BIANCO "ANTE" I CUSTODI 2016 carricante (sicilia, italy)	27
FIANO DI AVELLINO GUIDO MARSELLA 2016 (campania, italy)	22
CHARDONNAY "ALTAMAREA" FAILLA 2017 (sonoma coast, california)	27
COLLIO MALVASIA "PETRIS" VENICA 2018 (friuli, italy)	28
SOAVE CLASSICO "LA ROCCA" PIEROPAN 2016 garganega (veneto, italy)	29
CHASSAGNE-MONTRACHET "LES BLANCHOTS DESSUS" COFFINET-DUVERNAY 2015 chardonnay (burgundy, france)	41

VINO ROSATI

PINOT NERO "MARGHERITA" FRECCIAROSSA 2018 (lombardia, italy)	22
"LES RASCASSES" ROSÉ RAILSBACK FRÈRES 2017 grenache/carignan/cinsault (santa ynez valley, california)	25

VINI ROSSI

ROUGE FRAIS IMPERIAL DOMAINE COMTE ABBATUCCI 2016 sciaccarellu (corsica, france)	21
PINOT NOIR "ALTAMAREA" EVENING LAND 2016 (eola-amity hills, oregon)	27
VOLNAY HENRI BOILLLOT 2013 pinot noir (burgundy, france)	41
ETNA ROSSO "SCIARE VIVE" VIGNETI VECCHIO 2017 nerello mascalese (sicilia, italy)	31
CROZES-HERMITAGE "LES TIERCEROLLES" LOUIS BARROUL 2014 syrah (n. rhône, france)	28
ROERO RISERVA "RENESIO" MALVIRA 2006 nebbiolo (piemonte, italy)	32
BAROLO REVA 2015 nebbiolo (piemonte, italy)	33
BRUNELLO DI MONTALCINO COLLEMATTONI 2014 sangiovese grosso (toscana, italy)	37
VALPOLICELLA SUPERIORE RIPASSO "IL BUGIARDO" BUGLIONI 2013 corvina blend (veneto, italy)	27
"THE VICAR" PAX 2015 grenache/syrah (north coast, california)	32
IRPINIA AGLIANICO "MEMINI" GUASTAFERRO 2014 (campania, italy)	22
VALDISANTI TOLAINI 2014 sangiovese/cabernet sauvignon/cabernet franc (toscana, italy)	29
CABERNET SAUVIGNON TRUCHARD 2016 (carneros, napa valley, california)	33

PER COMMINCIARE to start your meal

CAVIALE* caviar

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

PLANTIN KAVIARI "KRISTAL" 195
acipenser huso/schrenki, china

PLANTIN KAVIARI "OSCIÈ TRE" 250
acipenser gueldenstaedtii, germany

REGALIS "GRANDEUR" GOLDEN WHITE STURGEON 365
acipenser transmonatus, usa

PRIMI

CRUDI* sliced raw fish and oysters

DENTICE

pacific snapper, grilled apricot, almond, aji dulce

SGOMBRO

pacific kanpachi, stonefruit peperonata, pistachio

TONNO

yellowfin tuna, oyster crema, artichoke

PASSERA

long island fluke, melon, prosciutto, habanada

BRANZINO

wild stripped bass, plum, salsa verde, shiitake

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

market lettuces, plum, hazelnuts, romano beans
pecorino, mint

POLIPO

grilled octopus, smoked potatoes
pickled red onions, chilies, tonnato

GRANCHIO

jumbo lump crab, artichoke, capers, mint

TARTARE*

yellowfin tuna, greenmarket tomatoes, watermelon
sundried tomato aioli

ZUPPA

chilled sweet gem lettuce soup, cured steelhead trout
celtuce

SECONDI

PASTA

CASARECCE

jumbo lump crab, basil, chilies

GNOCCHETTI

ruby red shrimp, chilies, rosemary oil

FUSILLI

red wine braised octopus, bone marrow

SPAGHETTI

manila clams, calamari, garlic, calabrian chilies

QUADROTTI

black truffle, corn, chanterelle, parmigiano

SAGNE

seppia, shrimp, sungold tomato, botarga, zucchini

FUNGHI

acquerello risotto, wild mushrooms, parmigiano

PESCE E CARNE

SPIGOLA STRIATA

wild striped bass, clams, corn, bird's beak peppers

IPPOGLOSSO

halibut, heirloom tomato, cucumber
fairytale eggplant, mint

CAPELANTE

seared sea scallops, summer squash
shishito pepper, prosciutto, preserved lemon

POLLETTO

pan roasted chicken breast, fennel
artichoke, snap pea

TAGLIATA

creekstone farms sirloin, braised romaine
bone marrow panzanella

SOGLIOLA (pf supp \$42)

pan-roasted dover sole, wild mushroom

SCAMPI (pf supp \$10)

langoustine (new zealand) seared, arugula

MENU DEL MARE

five-course tasting menu \$105 | with wine pairings \$185

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