

...E PER COMINCIARE
before you jump in

Crostini

FAVE fava beans, primo sale cheese, mint	7
ACCIUGA sicilian anchovies, butter, salsa verde	8
RICCI santa barbara sea urchin, lardo, sea salt	11

Fritti

MELANZANE eggplant & shrimp arancini	8
ZEPPOLE seaweed and chickpea fritters, lemon	7
MEZZELUNE crispy buffalo milk ricotta, herb pesto	7

CRUDO AL TAGLIO
sliced raw fish

*the following crudo are sliced and garnished al momento
you may also enjoy them in modo semplice with extra virgin olive oil and lemon*

VONGOLA geoduck clam, chilies, chive blossoms	17
PASSERA long island fluke, lemon thyme, basil oil	16
CAPESANTE maine sea scallops, orange, olives, wild fennel	17
TONNO yellowfin tuna, oyster crema, shaved artichokes	17
SEPPIA cuttlefish tagliatelle, soffritto crudo, bottarga di muggine	17
CONOLICCHI marinated razor clams, fennel, pepperoncino	17
PESCE LANCIA striped marlin, perserved lemon, castelveltrano olives	19
SGOMBRO amberjack, warm tomato-caper vinaigrette	17
DENTICE madai red snapper, ligurian olivada, lemon zest	18

OSTRICHE E VONGOLE & CAVIALE
oysters, clams and caviar

east & west coast oysters, served with piedi rosso mignonette & cucumber-lemon vinaigrette

Ostriche oysters

6 pcs 17 | 12 pcs 29

KUMAMOTO oregon	DUCK ISLAND connecticut	MALPEQUE pei
BRAS D'OR nova scotia	HAMA HAMA washington	CHEF'S CREEK british co.

Vongole clams

6 pcs 11 | 12 pcs 19

LITTLENECKS cape cod	CHERRYSTONES chesapeake bay
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Caviare caviar

RESERVE OSETRA tsar nicoulai caviar california	175 per oz
CALVISIUS white sturgeon malossol lombardia, italy	125 per oz

ANTIPASTI

ASTICE chilled nova scotia lobster, buratta, eggplant al funghetto, baby basil	24
GRANCHIO maryland blue crab salad, young radishes, mache, lemon mosto	22
GAMBERI warm salad of gulf shrimp, fagiolini, crustacean vinaigrette	19
TONNO BIANCO olive oil poached tuna alla livornese, ceci, wild oregano	18
CALAMARI oven roasted squid, lobster, zucchini flowers, tomato, basil	22
MOLECHE semolina dusted softshell crab, baby leeks, soresatta oil	19
CAPASANTE hand harvested maine sea scallops, lardo, asparagus, balsamic	21
SPUGNOLI braised oregon morels filled with shrimp sausage, wild arugula	21
POLIPO grilled octopus, insalata di riso, fava, yello tomato	19
SARDINE crispy sardines, smoked scamorza, radicchio	16
ZUPPA chilled pea vellutata, island creek oysters, crema acida, trout roe	20

PRIMI DI MARE *seafood pastas*

SPAGHETTI crab, santa barbara sea urchin, basil	21
GNOCCHI mediteranean mussels, zucchini flowers	19
FUSSILI baby octopus, bone marrow, tomato	21
TORTELLI tuna & broccoli rabe ravioli, cacio e pepe	19
SEDANINI smoke cod tripe, leeks, gremolata	19
CAVATELLI shrimp ragu, controne beans, rosemary	21
TAGLIOLINI clams, mussels & shrimp allo socoglio	20
GRAMIGNIA seppia ragu in potachio, basil	18
FARFALLE calamari, razor clams, parsley	21

ALTRE PASTE *other pastas*

PANSOTTI ricotta ravioli, tomato, basil	20
GARGANELLI sausage ragu, parmigiano reggiano	17
AGNOLOTTI braised veal parcels, sugo d' arrosto	18

RISOTTO PER DUE *risotto for two*
20 minutes preparation

MARE shrimp, clams, scallops, basil	29pp
RAZZA skate wing, zucchini, lemon	24pp

LO CHEF VI PROPONE
composed dishes

ORATA ROSSO red sea bream, artichoke caponata, pinenuts, salsa verde	36
TONNO yellowfin tuna alla piastra, charred endive, ligurian olives, roasted peppers, bagna caoda	34
ROMBO roasted turbot on the bone, olive, oil potatoes, finferli mushrooms, red wine- marsala sauce	42
IPOGLOSSO seaweed marinated halibut, spring vegetables, manila clams, sopresata oil	34
BRODETTO DI PESCE adriatic style seafood soup, tomato, grilled peasant bread	35

PESCATO DEL MARE

mare sources its fish from waters around the world. listed below are selections from today's market

Pesci Interni whole fish
al sale, griglia or arrosto

ORATA gilthead sea bream	36lb
BRANZINO medditeranean sea bass	36lb
ROMBO turbot	42lb
SOGLIOLA dover sole	45pp

Crostacei shellfish
in acqua pazza, alla piastra or arrosto

ASTICE nova scotia lobster	26lb
ARAGOSTA spiny lobster	49lb
GAMBERONI pink prawns	11pc
SCAMPI langoustinos	18pc

Pesci Al Porzione simple fish
alla piastra, griglia or in acqua pazza

IPOGLOSSO east coast halibut	29	TONNO yellowfin tuna	30
SPIGOLA NERA black bass	29	SGOMBRO mackeral	23
DENTICE red snapper	28		

Condimenti sauces

SALMORIGLIO silician lemon and oregano	GENOVESE basil pesto	LIVORNESE tomato, olive and caper
BAGNA CAODA piemontese anchovy	LIMONE citrus lemon	VERDE parsley, basil

CARNE E VOLATILI
meat and poultry

all steaks are 100% all natural black angus prime from Creekstone Farms and are dry aged by Pat LaFrieda

POLLETTO roasted baby chicken, asparagus, morels, potatoes, rosemary sugo	36
TAGLIATA bone in sirloin of beef, spring vegetable panzanella, balsamic, extra virgin olive oil	49
COSTATA PER DUE 109 ribeye for two with accompaniments	120

CONTORNI
sides

BROCHOLLI RABE	ARTICHOKEs	BROCHOLLI RABE
PEAS AND PROSCHITTO	HEN OF THE WOODS MUSHROOMS	PEAS AND PROSCHITTO
ASPARGUS	FAVA BEANS	ASPARGUS

MENU DI MARE

TASTING MENUS AND WINE PAIRINGS AVAILABLE UPON REQUEST