

COLAZIONE DI LAVORO

business lunch, two savory courses \$34.00, each additional course \$17.00

CRUDI

PASSERA long island fluke, lemon thyme, olio nuovo
TONNO yellowfin tuna, oyster crema, crispy artichokes
SEPPIA cuttlefish tagliatelle, soffritto crudo, bottarga di muggine
DENTICE red snapper, whole wheat panzanella
LANCIA striped marlin, sturgeon caviar, mussel vinaigrette (pf supp \$8)
SGOMBRO pacific jack mackerel, sea beans, citrus oil

ANTIPASTI

INSALATA baby lettuces, spring vegetables, white balsamic
GRANCHIO peekytoe crab salad, mixed radishes, lemon balm
TARTARE yellowfin tuna, seabean, aged balsamic vinegar
ASTICE nova scotia lobster, burrata, eggplant al funghetto, basil (pf supp \$8)
POLIPO grilled octopus, insalata di riso, fava, yellow tomato
ZUPPA romanesco cauliflower vellutata, sea scallops, trout roe, sorrel
SGOMBRO warm mackerel tartaletta, shallot marmellata, salsa cruda
CALAMARI lobster filled squid, slow cooked tomato, zucchini blossom

PASTA

SPAGHETTI fresh cut semolina pasta, crab, santa barbara sea urchin, basil
FUSILLI durham wheat pasta, red wine braised octopus, bone marrow
TORTELLI tuna ventresca ravioli, ligurian olives, capers, pomodoro
CAVATELLI ruby red shrimp, controne beans, rosemary
RIGATONI seppia and shrimp ragu, fresh chickpeas, pecorino romano
SPINOSINI manila clams, calamari, white wine, hot chilies
PANSOTTI whole milk ricotta ravioli, nettle pesto, ricotta salata
GARGANELLI pasta quills, pork sausage ragu, parmigiano reggiano
MARE acquarello risotto, gulf shrimp, lobster, scallops, basil (pf supp \$8)

PESCE E CARNE

BRANZINO NERO east coast black bass, artichoke caponata, pinenuts, salsa verde
TRIGLIE mediterranean rouget, fresh cranberry beans all'uccelletto, marjoram
CAPESANTE rhode island sea scallops, endive, rosemary lardo, sour cherry mostarda, bagna cauda
IPPOGLOSSO seaweed marinated east coast halibut, spring vegetables, manila clams, sopressata oil
POLLETTO roasted hudson valley baby chicken, wild asparagus, porcini, potatoes, rosemary sugo
TAGLIATA creekstone farms steak, bone marrow panzanella, braised romaine



MENU DEL MARE

*five course seafood tasting menu \$75.00
with wine pairing \$125.00*

VINI AL BICCHIERE

wines by the glass

Sparkling Wines and Champagne

PROSECCO DI VALDOBBIADENE EXTRA DRY DRUSIAN 2007	11
FRANCIACORTA BRUT BARONE PIZZINI NV 375 ml	16 / 30
BRUT ROSE VEUVE CLICQUOT PONSARDIN NV 375 ml	22 / 38

White Wines

MUSCADET CHATEAU DE LA RAGOTIERE 2007	10
THALASSITIS GAI'A 2008	11
RAJNAI RIZLING APATSAGI 2007	11
ORVIETO CLASSICO SALVIANO 2007	9
FIANO D'AVELLINO TERREDORA DI PAOLO 2007	14
VERDICCHIO DEI CASTELLI DI JESI SAN PAOLO PIEVALTA 2004	18

Rosé Wines

TXAKOLI ROSE GURRUTXAGA 2008	14
ROSI MEROI 2007	13

Red Wines

VERNATSCH BELLEDES 2007	11
VERDUNO PELAVERGA FRATELLI ALESSANDRIA 2007	14
CROZES HERMITAGE SILENE JEAN LOUIS CHAVE 2006	15
CARMIGNANO VILLA DI CARMIGNANO CAPEZZANA 2004	17
ROSSO DI MONTALCINO COL DI SOLE 2006	18

OSTRICHE E CAVIALE

oyster and caviar service

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

Ostriche oysters

3.50 pc | 12 pcs 35

ISLAND CREEK massachusetts

BEAUSOLEIL new brunswick

TOTTEN INLET washington

MALPEQUE pei

CONN. POINT connecticut

FANNY BAY b.c. canada

Caviale caviar

ROYAL STERLING white sturgeon, california 90 per oz.

CALVISIUS malossoi, italy 120 per oz.