

## 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, so ritto crudo, bottarga di muggine  
DENTICE red snapper, whole wheat panzanella  
LANCIA striped marlin, sturgeon caviar, mussel vinaigrette (pf supp \$8)  
SGOMBRO pacific jack mackeral, 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*

