

## Crudo

<i>fluke</i>	cherry blossom salt	18
<i>local porgy</i>	ligurian olive oil	18
<i>black sea bass</i>	green almonds	18
<i>diver scallop</i>	indian river grapefruit	20
<i>sea trout</i>	sicilian sun-dried tomato	18
<i>scottish salmon</i>	local wine salt	18
<i>spanish mackerel</i>	pickled shishito peppers	18
<i>boston mackerel</i>	organic rhubarb	18
<i>bluefish</i>	caperberry leaves	18
<i>wellfleet oyster</i>	westerly, rhode island (minimum 6 per order)	3.00pp
<i>littleneck clam</i>	montauk, long island (minimum 6 per order)	2.50pp

## Crudo Tasting

Six unique tastes of our raw seafood in two flights

30

### Antipasti

<i>insalata fuoco arrosto</i>	13
fire roasted seasonal greens, colatura, grana padano	
<i>polipo alla galicia</i>	15
charred octopus, tim's smoked peppers	
<i>insalata mista</i>	12
organic greens, cava rosé, toasted almonds	
<i>mazzancolle</i>	22
fresh head-on shrimp, fire roasted lemon aioli	
<i>zuppa di minestra</i>	14
fish soup, spring vegetable medley, housemade pasta	

### Primi

<i>cavatelli</i>	20
little dumplings, buffalo mozzarella, cherry tomato, basil	
<i>fusilli</i>	22
"corkscrews," atlantic surf clam, calabrian chilies	
<i>fettuccine</i>	28
local lobster, english peas, spring onions, sorrel	

### Secondi

<i>capésante</i>	28
local sea scallops, salad of fire roasted chickpeas	
<i>salmone</i>	26
scottish salmon, dandelion-walnut pesto	
<i>costoletta di agnello</i>	35
colorado lamb chops, fava beans, anchovy	
<i>pollo "scarpariello"</i>	22
organic free-range chicken, pickled hot pepper, roasted onion	
<i>carne di maiale</i>	27
hampshire pork chop, crispy polenta, richter's rhubarb chutney	
<i>orata americana</i>	per uno 26
wholegrilled local porgy	per due 52

### Contorni

selection of italian style vegetables  
any one \$6 all three \$12