

*crudo*

**Chef's Selection** four tastes 15 per person, with tuna 18 per person

**Moon Shoal Oyster** celery, champagne vinegar 3.5 osetra caviar supplement 10

**Suzuki Bass** cucamelon, almond, almond oil, tarragon 18

**Wild Striped Bass** habanero, watermelon, dill 20

**Madai Snapper** kohlrabi salsa verde, nasturtium 18

**Black Bream** hen of the woods, caped gooseberry, celery leaf 20

**Striped Jack** lemon vinegar, bird chile, radish, mint 20

**Kanpachi** crispy potato, frisee, smoked banyuls 18

**Bigeye Tuna** foie gras pastrami, green apple, olio nuovo 27

**Wild King Salmon** fermented chile, sungold tomato, lava salt 20

**Saba Mackerel** mara des bois strawberry, seaweed sott'olio, scallion 18

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**Veal Tartare** dry-aged pasture raised tenderloin, caper, matsutake mushroom, tuna prosciutto 18

*antipasti*

FETT'UNTA {grilled Tuscan style bruschetta}

**Stracciatella** brussels sprout, lemon honey, hazelnut 14

**Baccala Mantecato** dungeness crab, celery 18

**Chile-Marinated Anchovy** bone marrow, soft-boiled egg, sauteed herbs 12

**Duck Heart** braised acquerello rice, young garlic, pickled onion 14

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SEAFOOD

**Swordfish 'Nduja** calabrian chile-cured swordfish, watermelon, chilled buttermilk brodo 16

**Grilled Octopus Panzanella** potato puree, parmesan, plum, castelvetro olive 18

**Bar Harbor Mussels** vermouth, almond butter 16

**Fritto Misto di Pesce** crispy seafood, roasted vegetables, caper aioli 25

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MEAT

**La Quercia Prosciutto** gnocco fritto, melon, prairie fruit goat cheese, salsa verde 19

**Glazed Veal Sweetbreads** cannellini beans, tangerine, escarole, vincotto 18

**Grilled Lamb's Tongue** cured butternut squash, jupiter grapes, ricotta salata 16

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VEGETABLE

**Bibb Lettuce** market plum, white balsamic vinaigrette, carrot, crispy parmesan 13

**Heirloom Tomato** melon, sprouted wheat crouton, burrata, aged balsamic, basil 19

**Testaroli** 'charred crespelle', heirloom cherry tomato, hazelnut pesto, robiola cheese 19

# Pasta

## SEAFOOD

- Friulian Style Ravioli** smoked arctic char, golden raisin, ricotta salata 20
- Spaghetti alla Bottarga** SPAGHETTONE DI GRAGNANO, cured mullet roe, english peas 20
- Orecchiette** bigeye tuna, broccoli rabe, chile pepper, pecorino romano 19
- Paccheri** calabrese sausage, fresh borlotti bean, manila clam 21
- Lobster Lasagnette** swiss chard, tomato, creme fraiche 25

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## MEAT

- Stuffed Pappardelle** milk braised pork, carrot, black truffle 23
- Rigatoni** northern ragu 18

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## VEGETABLE

- Ricotta Francobolli** saffron, summer squash, parmigiano reggiano 18

# Piatti

main dishes

## SEAFOOD

- Grilled Wild King Salmon** 'cioppino,' heirloom tomato, baby squash, rich seafood broth 37
- Pan Roasted Wild Turbot** oxtail, chestnut puree, celery gremolata 41
- Sardinian Style Seafood in Brodo** langoustine, calamari, saffron-garlic broth 35

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## MEAT

- Crispy Heritage Chicken** spigarello, sage, apricot 22
- Dry-Aged Pastured Veal Loin** butternut squash, apple, beluga lentil, salsa verde 42

# il Mercato

del Giorno

today's market price offerings

- Pan Seared Dover Sole** caper, cauliflower, tarragon 59/lb
  - Salt Crusted Branzino** marinated eggplant, preserved cherry tomato, dill 48/lb
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- Nico Dry-Aged Ribeye** calabrian chile butter, hen of the woods mushroom 45/lb

# Contorni

sides

- nico potatoes** pecorino pepato 6
- soft polenta** taleggio, chives 8
- pickled jewish style artichokes** fennel aioli 8
- cauliflower gratinata** fontina 8
- market green beans** pantaleo goat cheese, mint 9

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We recommend our menu as a shared five course experience:

**CRUDO//ANTIPASTI//PASTA//PIATTI//FINALE**

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