

CRUDITE DI MARE

*SARDINA**

marinated sardines, summer squash
buttermilk, sourdough crisp 31

*CAPELANTE**

diver scallop, summer corn
caper leaves, black truffle 36

*GAMBERI ROSSI**

montauk red prawns, antonius caviar
chiodini mushrooms, sicilian pistachio 42

*RICCIOLA**

amberjack, ligurian olivada
finger lime, crispy basil 32

*CARPACCIO**

bluefin tuna, green almond
ramps in agro-dolce, calabrian chili 42

*PASSERA**

long island fluke, acqua pazza, peaches
pickled fresno, ricotta salata 34

ANTIPASTI

INSALATA

spring greens, plums, goat cheese
mustard vinaigrette 24

ZUPPA

mushroom consommé, poached egg
taralli 29

MARE

warm seafood salad, ligurian olives
tomato conserva, bottarga 36

GRANCHIO

crispy softshell crab, ramp aioli
pomodoro verde 39

POLIPO

grilled octopus, pinenut
eggplant caponata 36

*TARTARE DI MANZO**

wagyu beef tartare, robiola
tomato confit, grilled sourdough 34

TORCHON

foie gras, sicilian pistachio
cherry compote, brioche 42

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

PRIMI

GNOCCHI

ricotta gnocchi, salsa pomodoro, basil 28

BUSIATE

trumpet mushrooms, leeks, black truffles 39

FIOCCHETTI

robiola cheese ravioli, sungold pomodoro 38

TAGLIATELLE

blue crab, bomba calabrese, bottarga 42

CAVATELLI

montauk red prawns, rosemary oil, mollica 42

SPAGHETTI NERO

vongole mixto, leek, calabrian chili 42

TORTELLINI

classic meat filled raviolini, parmigiano reggiano 38

GARGANELLI

ragu bolognese, parmigiano reggiano 38

RISOTTO

aged acquarello, red prawns, sepia, coral butter 38

SECONDI

PESCE

ASTICE

maine lobster, asparagus, chanterelles
lobster coral crochettes 69

SPIGOLA

grilled black bass, heirloom tomato
pickled mussel, saffron broth 52

CODA DI ROSPO

pan roasted monkfish, manila clam
turnip, smoked ham broth 55

CARNE

FARAONA

roasted guinea hen, jimmy nardello peppers
summer beans, stonefruit mostarda, jus 49

VITELLO

pan roasted veal chop, asparagus
cipollini onions, pancetta cream 78

COSTATA

grilled prime ribeye, potato tortino
tomato conserva, red wine jus 79

PER DUE

CONIGLIO AL FORNO

roasted rabbit saddle, confit legs
rabbit cappellacci 126