

❖ — CRUDI — ❖

Cannolo di Tonno - 18

Big Eye Tuna, Avocado,
Mango, Pepperoncino

Capesante - 19

Maine Diver Scallops, Tenute Chiaromonte
Olive Oil, Watermelon, Bagnet Verd

Ricciola Marinata - 22

Amberjack, Espelette Pepper,
Smoked Trout Roe, Egg Yolk

Tartara di Manzo - 36

Kiwami Beef Tartar, Salmon Ikura,
Wasabi, Chive

Carpaccio di Orata - 18

Sea Bream, Orange, Basil Seeds,
Lemon, Olive Oil

Calvisius Caviar (1 oz.)

With Traditional Condiments

Prestige - 80 Royal - 135

❖ — COTTI — ❖

Polipo alla Griglia - 18

Grilled Spanish Octopus, Cireale Chickpea,
Green Olives, Toy Box Tomato

Gamberi Hawaiani - 18

Seared Hawaiian Prawns, Burrata,
Grilled Bread, Basil Pesto Pearls

Baccalá Fritto - 20

Fried Cod, Taro Roots,
Bolzanina Sauce

Ceviche di Seppia - 18

Phyllo, Cuttlefish, Lime,
Pickled Pearl Onions, Chile

Foie Gras - 38

Hudson Valley Foie Gras, Figs,
Sea Urchin, Pickled Mushrooms

Oysters

Chef's Selection, Half Dozen

20

❖ — PASTA — ❖

Bari Vecchia - 24

Cavatelli, Potato, Mussels,
Bottarga, Pachino

Pasta con le Sarde - 28

Spaghetti, Sardines, Pine Nuts
Fennel, Raisins, Bread Crumbs

Lasagna di Mare - 34

Handkerchief Spinach Pasta,
Seafood Ragout, Sage

Ricci di Mare - 36

Linguine, Sea Urchin,
Parsley, Shallots

Gnudi di Ricotta - 36

Ricotta Dumpling, Shellfish
Medley, Scallops, Scampi

Bigoli al Cartoccio - 40

Bigoli, King Crab, Langoustine,
Wrapped in Cartoccio

Ravioli all' Aragosta - 52

Lobster Raviolo, Lobster Tail,
Tarragon Consommé

❖ — SECONDI — ❖

Salmone in Padella - 34

Ora King Salmon, Yellow Beets Tatziki,
Black Garlic, Bloomsdale Spinach

Filletto di Ippoglosso - 36

Olive Oil Poached Halibut,
Radish, Onions, Broccoli

Tonno Scottato - 38

Seared Big Eye Tuna, Grilled Baby Gem,
Peewee Potato, Green Beans, Anchovy Dressing

Il Cacciucco - 40

Tuscan Style Fish & Shellfish Stew,
Extra Virgin Olive Oil, Grilled Bread

Filletto di San Pietro - 42

Rock Salt Baked John Dory,
Tomato-Spinach Acciugata

Kiwami Wagyu New York - 85

Grilled Australian Wagyu, Seasonal
Vegetables, Black Winter Truffle

Costoletta di Agnello - 55

Grilled Domestic Lamb Chops,
Seasonal Vegetables

❖— TASTING MENU —❖

I

Carpaccio di Orata Sea Bream, Orange, Basil Seeds, Lemon, Olive Oil

Lasagna di Mare Handkerchief Spinach Pasta, Seafood Ragout, Sage

Gnudi di Ricotta Ricotta Dumpling, Shellfish Medley, Scallops, Scampi

Filletto di Ippoglosso Olive Oil Poached Halibut, Radish, Onions, Broccoli

Sorbet

Pastiera Napoletana Barley, Ricotta

105 / person + tax and gratuity

Add wine pairing - 49 • Add Truffle - 25 • Add Wagyu - 45

II

Caviar Prestige With Traditional Condiments

Foie Gras Hudson Valley Foie Gras, Figs, Sea Urchin, Pickled Mushrooms

Bigoli al Cartoccio Bigoli, King Crab, Langoustine, Wrapped in Cartoccio

Ravioli all' Aragosta Lobster Raviolo, Lobster Tail, Tarragon Consommé

Tonno Scottato Seared Big Eye Tuna, Grilled Baby Gem, Peewee Potato, Green Beans, Anchovy Dressing

Kiwami Wagyu New York Grilled Australian Wagyu, Seasonal Vegetables, Black Winter Truffle

Sorbet

Budino Chocolate Creme Fraiche, Maldon Salt

175 / person + tax and gratuity

Add wine pairing - 59 • Add Truffle - 25