

FISH

Oysters of the Day... Ask server
(pickled shishito relish)

Raw Tuna and Mission Figs
mascarpone cream, balsamic vinegar, black sea salt, parsley

Black Bass Carpaccio
Acadia mussel cream, Meyer lemon segments, black pepper, bread crumbs

Grilled Spanish Octopus
tomatoes, crispy Italian butter beans, bone marrow, sage,
lemon juice, Sicilian olive oil

Fried Lobster and Vegetables
fennel, carrot, onion, mushroom consume

Baby Manila Clams, Florida Shrimp and Soft Polenta
chili flakes, parsley, garlic, lemon juice, Sicilian extra virgin olive oil

Branzino and Olives
corn, carrots, spinach, saffron, Sicilian olive oil

Salt Seared Monterey Bay Calamari
eggplant caponata, extra virgin olive oil

PASTA

Raviolo al Uovo
egg yolk, spinach, home made ricotta cheese, brown butter,
truffle oil, grated Parmesan Reggiano cheese

Cold Spaghetti and Geoduck Clam
fresh tomato sauce, basil

Seafood Lasagna
sole, rock shrimp, lime caviar, lemon butter sauce

Agnolotti al 'Plin' with Chicken
chicken demi, lemon zest, crispy chicken skin

Agnolotti with Ricotta and Basil
Parmesan cream sauce, roasted cherry tomatoes, chili oil

Maltagliati

porcini tomato sauce, chanterelle mushroom, fennel pollen

Risotto with Three Colors

cuttlefish ink, parsley oil, tomato

MEAT

Chicken Liver Mousse Lollipops

Moscato d'Asti gelée, chopped truffle

Grilled Lamb Chop

vegetable caponata, and potato baton

Beef Filet and Fried Oyster

mushroom agnolotti al 'plin,' mushroom sauce, lemon juice, garlic chips

Chicken Drumettes with Lobster Mushroom

parsley lemon garlic sauce, kale puree

VEGATARIAN

Confit Heirloom Tomatoes and Seared Baby Lettuce

crispy egg whites, pecorino cheese, mustard vinaigrette

Roasted Farmer Jim's Beets

ricotta cheese, espelette pepper, almonds, cilantro champagne vinaigrette

Eggplant Parmesan

tomato sauce, mozzarella cheese, Parmesan cheese

Olive Frittata

thyme, artichoke, truffle, potato