



PESCADA

Shellfish

Oysters on the Half Shell* 24

Half-dozen; Served with seasonal mignonettes & sauces

Grilled Oysters (gf) 18

Garlic butter sauce, pecorino cheese

Baked Oysters 18

Breadcrumbs, cream, spinach, shallots, preserved lemon, jalapeño bacon

Mussels 22

Nduja passata, cherry tomatoes, white wine, butter grilled ciabatta

Tapas

House Focaccia 10
Cod pâté & salsa brava

Bacon-Wrapped Dates 16
Cambozola cheese, Marcona almonds, mini grilled cheese sandwiches, Seville orange marmalade

Smoked Trout Stuffed Eggs (gf) 18
Aioli, smoked trout caviar, avocado mousse, fried capers, paprika

Crab Cake 20
Calabrian rémoulade, mango fresca, shaved fennel, paprika

Steak Tartare* 24
Egg yolk, anchovy paste, capers, mustard seed, red onion, potato chips

Crisp Artichokes and Lemon (vg) 16
Caper berries, parmesan, garlic aioli, Maldon salt

Papas Bravas & Salmon (gf) 21
Crisp potato pave, salmon mousse, flying fish roe, bravas sauce

Pasta

Lobster Mezzaluna 42
Maine lobster, tomato cream sauce, crispy leeks, green olives, ricotta

Basil Pasta & Clams 32
Little neck clams, house made basil spaghetti, lemon butter sauce, guanciale, anchovy bread crumbs

Sugar Pie Pumpkin Risotto (vg) 32
Served in a roasted pumpkin, mascarpone cheese, sage, Manchego cheese, Chanterelle mushrooms

Artichoke Stuffed Pappardelle Pasta (vg) 26
Roasted Roman artichoke, pine nuts, lemon, pecorino

Salads

Beet & Pear (gf, vg) 16
Compressed pears, candied walnuts, arugula, goat cheese coulis

Spanish Caesar 15
Little gems, Spanish white anchovies, cured egg yolk, croutons

Radicchio (gf, vg) 15
Charred radicchio, apple, orange segments, asparagus, Parmesan foam, candied walnuts, saba

Grilled Octopus Salad (gf) 22
Castelvetrano olives, celery leaves, arugula, radicchio, watermelon radish, gazpacho, chili oil

Caprese 18
House made mozzarella, heirloom tomato, basil foam, polenta cracker, saba, 24 month Parmesan

Mains

Alaskan Halibut (gf) 48
Sautéed pears, brown butter sage sauce, crispy pancetta, wilted spinach

Chilean Seabass 56
Cauliflower puree, oyster mushrooms, asparagus, dill oil, pea tendrils

Grilled Branzino (gf) 42
Whole branzino, smoked romesco, confit baby leeks, parsnips, herb salad

Seafood Paella (gf) 48
Shrimp, seabass, clams, mussels, scallops, Argentine red shrimp, haricots verts, sofrito, saffron rice

Brodetto de Pesce (can be made gf) 48
Seafood Stew, shrimp, bay scallops, white fish, clams, mussels, Calabrian chilies, charred tomato broth, sourdough, squid ink butter

Iberico Pork Chop (gf) 62
White bean ragu, cipollini onions, braised greens

Local Prime Ribeye (gf) 60
Olive oil mashed potatoes, red wine caramel, wild mushrooms, balsamic cipollini onions

These items may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness