

# PRANZO DELLA DOMENICA

Sunday lunch, primo and secondo \$38.00  
11:30am - 2:30pm

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## PRIMO

### *CRUDI* sliced raw fish and shellfish

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PASSERA long island fluke, lemon thyme, olio nuovo  
TONNO bigeye tuna, oyster crema, crispy sunchokes  
VONGOLE geoduck clam, fresh chilies, hearts of palm, lemon  
DENTICE pacific snapper, whole wheat panzanella  
SGOMBRO pacific jack mackerel, duck prosciutto, pomegranate  
SPARNOCCHI ruby red shrimp, lemon, black lava salt  
SEPPIA cuttlefish tagliatelle, soffrito crudo, bottarga di muggine  
ASSAGGIO DI TRE tasting of three crudo (supp \$8)

### *ANTIPASTI*

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INSALATA baby lettuces, green vegetables, white balsamic  
GRANCHIO peekytoe crab, poached rhubarb, candied pinenuts, celery  
TARTARE yellowfin tuna, grilled endive, candied olives, sorrel  
ASTICE nova scotia lobster, burrata, eggplant al funghetto, basil (supp \$6)  
ZUPPA spring garlic and potato leek soup, charred razor clams, ramps  
POLIPO grilled octopus, smoked potatoes, pickled red onion, chilies, tonnato  
CALAMARI squid and calabrese sausage ripieno, kale, sunchoke, crustacean sugetto

## SECONDO

### *PASTA*

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SPAGHETTI fresh cut semolina pasta, crab, santa barbara sea urchin, basil  
FUSILLI durum wheat pasta, red wine braised octopus, bone marrow  
GNOCHETTI gulf shrimp, controne bean puree, rosemary  
SPINOSINI manila clams, calamari, white wine, hot chilies  
PANSOTTI whole milk ricotta ravioli, nettle pesto, ricotta salata  
GARGANELLI pasta quills, pork sausage ragu, parmigiano reggiano  
MARE acquarello risotto, gulf shrimp, lobster, scallops

### *PIATTI PRINCIPALI*

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FRITTATA DI PESCE seppia, calamari, octopus, broccoli rabe  
ASPARAGI roasted asparagus, prosciutto di parma, eggs, crispy polenta, parmigiano  
UOVO E CAVIALE brioche, poached eggs, crab, sea urchin zabaglione, caviar (supp \$18)  
SPADA grilled hawaiian swordfish, marinated eggplant, castelvetro olives, oyster mushrooms, puntarelle  
CAPESANTE roasted sea scallops, polenta crocchettes, barolo poached figs, speck, braised mustard greens  
BRANZINO wild striped bass, walnut agrodolce, charred cauliflower, pickled grapes, treviso  
POLLETTO roasted hudson valley baby chicken, brown butter roasted wax beans, porcini, ramps, rosemary sugo

