

ANTIPASTI DI MARE

seafood appetizers

scampi vivi

"The single best live langoustines on the planet."

large	32.00 each
extra large	36.00 each
jumbo	40.00 each
extra jumbo	45.00 each

polipo Ligure alla griglia

grilled Ligurian octopus, crispy potatoes, Taggiasche olives, roasted pepper sauce 28.00

triglia con cavoletti di bruxelles e caviale

red mullet, brussel sprout leaves, Ossetra caviar 24.00

sauté di vongole

sautéed tiny clams, tomato sauce, garlic, white wine, parsley 20.00

cappesante dorate con zucca violina, noci e parmigiano

sea scallops, butternut squash, walnuts, parmesan 28.00

frittura di paranza Mediterranea

assorted fried Mediterranean fish, crispy artichoke, pickled lemon 26.00

gamberi rossi imperiali alla griglia

grilled imperial red shrimp each 32.00

brodetto con gamberi e zucchine

prawn soup, tomato, zucchini (150 calories) 25.00

caviale Ossetra, servizio tradizionale

Ossetra caviar, traditional accompaniments \$225.00 / 30 grams \$350.00 / 50 grams

LOUIS XIII and Ossetra Caviar: A Match Made in Heaven

Paired with the finest of caviars, the LOUIS XIII expresses its full, distinctive personality, pure and perfect. The caviar's subtle ocean notes allow every facet of LOUIS XIII to shine.

A true union of the world's most luxurious food and spirit.

1 oz. LOUIS XIII 288.00

crudo*

raw appetizers

crudo misti di seppia "capellini", gamberi, ricciola, pesce del giorno*

mixed crudo tasting – cuttlefish "cappellini," prawns, Sicilian amberjack,
Chef's fish selection of the day

35.00

carne cruda con salsa tonnato*

Wagyu beef carpaccio,
tuna sauce
28.00

carpaccio di palamita e carciofi crudo*

carpaccio of bonito,
artichokes, gremolata
24.00

ANTIPASTI E INSALATE

appetizers and salads

insalata mista

arugula, gem lettuce, cherry tomato, cucumber, radish, red wine vinaigrette 17.00

insalata di carciofi, porcini, rucetta e pecorino Calabrese

wilted arugula, sautéed artichokes, porcini mushrooms, pecorino (140 calories) 23.00

salumi misti con crescentine fritte

assorted artisanal salumi, fried crescentine bread 26.00

fiore di zucca ripiene con ricotta e caponata

crispy zucchini blossoms, fresh ricotta, eggplant 19.00

PRIMI DI MARE

seafood appetizer pasta

calamarata con scorfano, melanzane e pomodoro calamarata pasta rings, scorpion fish, eggplant, San Marzano tomato sauce	21.00
tagliatelle al nero di seppia handmade cuttlefish ink ribbon pasta, cuttlefish, shrimp, lobster, spinach	28.00
fagottini di astice finocchio e radice di sedano lobster fagottini pasta, fennel, celery root puree	26.00
spaghetti all'astice spaghetti, rock lobster, spicy tomato sauce, white wine	36.00
bavette alle vongole veraci linguine, clams, white wine, garlic, parsley	21.00
maccheroni alla chitarra con ricci di mare* hand rolled thick spaghetti, sea urchin, crab, tomato, lemon	28.00
risotto ai frutti di mare risotto, scallops, shrimp, lobster, clams, crab, cuttlefish	26.00
spaghettoni freschi al cartoccio del pescatore oven baked spaghetti, shrimp, spiny lobster, clams, mussels, sea scallops, flying squid	45.00
garganelli freschi al ragu di crostacei fresh garganelli, red and blue shrimp, lobster, spider crab, blue crab white wine, tomato	34.00

PRIMI

appetizer pasta

ravioli di ricotta con caciotta Toscana sheep's milk ricotta ravioli, Tuscan pecorino cheese, Marsala wine glaze	20.00
pappardelle con porcini broad pasta sheets, imported porcini mushrooms	18.00
rigatoni con costoletta di manzo brasata e gremolata rigatoni pasta, Piemontese short ribs, herb gremolata	21.00
gnocchi di zucca fatti in casa e ricotta salata homemade pumpkin gnocchi, chanterelle mushrooms, ricotta salata	20.00
agnolotti di burrata con zucca e pesto di pistachio burrata agnolotti, fall squash, pistachio pesto	20.00

Entrée portions are available and are priced accordingly.
Vegetarian and Allergen menus available upon request.

If, like many of us, you are watching your calories, we've created lighter, lower-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree. Look for the special 🍴 on today's menu.

P.S.—We are really, really sure of the calories!

—Chef Mark LoRusso

PESCATO MEDITERRANEO

fish and crustaceans

We specialize only in species that are indigenous to the Italian Mediterranean seas of Ligure, Ionio, Tirreno, and Adriatico.

pesce

whole fish

16.00 / 100 grams

rombo... turbot

san pietro... john dory

pagaro... purple snapper

pagello... pink snapper

occhiona...big eye red sea bream

branzino... sea bass

dentice imperiale... imperial snapper

sogliola... northern Adriatic sole

sarago... white sea bream

orata... gilt head sea bream

crostacei

crustaceans

22.00 / 100 grams

astaco... Mediterranean blue rock lobster

cicala imperiale... Mediterranean slipper lobster

aragosta... Mediterranean spiny lobster

salsa e condimenti

sauces and condiments

gremolata... oregano, mint, capers, lemon zest, olive oil

salmoriglio... olive oil, parsley, fresh oregano, lemon, garlic

cruda... tomatoes, arugula, garlic, red onion, olive oil, red wine vinegar

agrumi... Sicilian citrus, lemon, orange, olive oil

acciughe... anchovy, garlic, olive oil, parsley, thyme, oregano

palermitana... green olives, pomini tomatoes, capers, white wine, oregano

acqua pazza... garlic, pomini tomatoes, white wine, peperoncino, oregano

SECONDI DI CARNE

meat main courses

pollo arrosto con cavoletti di bruxelles, pancetta

roasted organic chicken, brussel sprouts, pancetta, potato-pecorina gratin

41.00

carre d'agnello incrosta di pistachio, cavolfiore arrosto

peperoni ripieni di ricotta

pistachio crusted rack of lamb roasted cauliflower, ricotta stuffed peppers

62.00

filetto di manzo al Sangiovese*

seared filet of beef, braised short rib, heirloom carrots, Sangiovese

64.00

bistecca alla Fiorentina*

charcoal grilled 40 oz. bone-in Porterhouse for two, Florentine-style

158.00

*Consuming raw, undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

MENU DI MARE

tasting menus

With so much diversity to choose from, Chef LoRusso has created two styles of tasting menu that will take you on a journey to the Italian Coastline. Our Gran Menu di Mare is a family-style seafood feast, while "A Night at the James Beard House" captures the magic of a superb dinner recently prepared by Chef LoRusso at New York City's culinary landmark.

GRAN MENU DI MARE

Family-Style Seafood Feast

165.00 per person

antipasti di mare

ricciola cruda con limone*

Sicilian amberjack crudo, lemon

cappesante dorate con

zucca violina,

noci e parmigiano

sea scallops, butternut squash,
walnuts, parmesan

sauté di vongole

sautéed tiny clams, tomato sauce

polipo Ligure alla griglia

grilled octopus, crispy potatoes,
taggiasche olives, red pepper sauce

grigliata

(30.00 supplement)

grigliata mista di gamberi,

scampi, aragosta

grilled shrimp, langoustine, spiny lobster

primi

ravioli di ricotta con caciotta Toscana

sheep's milk ricotta ravioli, Tuscan pecorino
cheese, marsala wine glaze

tagliatelle di seppia

handmade cuttlefish ink ribbon pasta,
cuttlefish, shrimp, lobster

risotto ai frutti di mare

risotto, scallops, shrimp, lobster, clams,
crab, cuttlefish, octopus

calamarata con scorfano,

melanzane e pomodoro

calamarata pasta rings, scorpion fish,
eggplant, San Marzano tomato sauce

pesce

pescato d'amo al forno

whole roasted Mediterranean fish

dolci

sinfonia di dolci

symphony of desserts

A NIGHT AT THE JAMES BEARD HOUSE

Chef's Tasting

198.00 per person

120.00 wine pairing per person

assagino

ricci di mare con olio

sea urchin mousse, olive oil, chives

crudo

crudo misto di mare*

crudo tasting – cuttlefish, prawns,
Sicilian amberjack, palomita

antipasti

scampi al burro

butter-poached imperial
langoustines

primi

polipo Ligure alla griglia

grilled octopus, crispy potatoes,
olive oil poached fennel,
olives, romanesco

secondi

risotto nero di seppia

wild harvested black squid ink risotto, squid

pesce

rombo con caviale Ossetra

line-caught Mediterranean turbot,
butter poached leeks,
Ossetra caviar

dolci

poached pear

red wine poached pear,
ricotta cream filling, almond cake,
candied walnuts

MENÙ VEGANO



vegan menu

antipasti e insalate

appetizers & salads

insalata di farro con zucca Delicata squash e Fuji mele farro salad, Delicata squash, Fuji apples	16.00
farinata calda con carciofi e rucola warm chickpea cake, artichokes, arugula, lemon vinaigrette	18.00
minestrone di verdure alla Genovese classic Genovese-style vegetable soup	15.00
brodetto di zucchine e pomini al basilico zucchini, cherry tomato, basil broth	15.00

secondi

main courses

ravioli "fatti in casa" con funghi gallinacci e saggia vegan ravioli, chanterelle mushrooms, sage	34.00
risotto con carciofi e porcini alla griglia risotto, cipollini onions, artichokes, grilled porcini mushrooms	29.00
lasagna vegana zucchini sheets, vegan ricotta, pesto	24.00

dolci

dessert

tartufo de mandorle e ciliegie almond milk gelato, cherry sorbet, chocolate cake, amarena cherries	14.00
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DOLCI AL PIATTO



desserts

tiramisù

espresso soaked ladyfingers, mascarpone mousse, Kahlúa crema, coffee toffee sauce 17.00

poached pear

red wine poached pear, ricotta cream filling, almond cake, candied walnuts 16.00

rum baba alla Napoli

rum soaked cake, vanilla cream, pine nut tuile 16.00

caramel budino

salted caramel custard, rum bananas, passion fruit gel, caramelized hazelnuts 16.00

torta caprese

chocolate almond cake, warm chocolate ganache, fresh raspberries, biscotti and cream gelato 17.00

bomboloni

cinnamon vanilla cream filled donuts, spiced apples, cranberries, brown sugar streusel 16.00

piatto di formaggio

cheese plate
22.00

Fontina • Gorgonzola Dolce • Raschera d'Alpeggio
Pecorino Calabrese Gran Cru • Parmigiano Reggiano

gelateria al cucchiaino

sorbets and ice creams
14.00
(selection of six)

sorbetti

cherry	mango passion fruit
coconut	strawberry prosecco
limoncello	pear
blood orange	blackberry sorbet

gelati

espresso stracciatella	pistacchio
salted caramel	vanilla amarena
banana caramel	dark chocolate
biscotti and cream	nocciola
torrone	raspberry white chocolate