

# FEAST OF 7 FISH

## STUZZICHINO

### LOBSTER ARANCINI

*amatriciana, aioli cured egg yolk*

La Tordera Gabry Rosé Brut  
Veneto, Italy

## ANTIPASTI

### BACCALA

*salt cod, clams, tomato  
olives, caper berries*

### HOUSE MADE FOCACCIA

*roasted tomato, parmesan*

### CRISPY CALAMARI

*fried anchovies, fresno chili*

### SCALLOP CRUDO

*divine caviar, preserved lemon  
brown butter, kumquat*

Aia Vecchia Vermentino  
Tuscany, Italy

Wine Pairing

Available Upon Request

85 per person

## SECONDI

### BLACK COD SALTIMBOCCA

*prosciutto, caponata  
baby artichokes, salsa verde*

### GRILLED OCTOPUS

*winter greens, cured tomato  
calabrian chili*

### HOUSE MADE MAFALDE

*roasted squash agrodolce, pine nuts*

### GNOCCHI LUNGI CACIO E PEPE

*parmigiano reggiano  
pecorino romano, black pepper*

### GRILLED BROCCOLINI

*sicilian olive oil, tonnato sauce*

Querciabella Batàr  
Tuscany, Italy

## DOLCI

### CHOCOLATE AND COFFEE

*whipped chocolate ganache  
espresso budino, squid ink tart*

Cocchi Barolo Chinato  
Piedmont, Italy

125 per person