



OLTREMARE

— PER AMORE DEL MARE —

— ANTIPASTI —

OYSTERS 18
Apple-White Balsamic Mignonette
1/2 doz

FLUKE CRUDO 18
Mussel Viniagrette | Fresno Chili | Orange

HOKKAIDO SCALLOP CRUDO 18
Pomegranate | Buttermilk | Serrano Pepper

BLUEFIN TUNA CRUDO 20
Kumquat | Calabrian Chili | Sorrento Lemon

BURRATA 16
Fig | Vincotto | Sicilian Pistachio

POLPO 22
Charred Octopus | Pepperonata | Saffron | Boquerones

CARCIOFI E GRANCHIO 24
Crispy Artichoke | Lump Crab | Crab Roe Emulsion

BEEF CARPACCIO 20
Creek Stone Sirlion | Pioppini Viniagrette | Arugula | Pecorino Romano

ROYAL TRUMPET "CRUDO" 18
Sour Cherry | Honeynut Squah | Pumpkin Seed Gremolata

— PRIMI —

FRUTTI DI MARE 24
Shrimp | Calamari | Mussels | Clams
Tagliolini | Piquillo Pepper | Basil

SPAGHETTI AL LIMONE 18
Sorrento Lemon | Parmesan Cheese | Basil

OCTOPUS BOLOGNESE 22
Strozzapreti | Soffritto | Red Wine

BRAISED LAMB PAPPARDELLE 21
Pine Nut Gremolata | Golden Raisin

LOBSTER FRANCOBOLLI 24
Lobster Mousseline | Fennel | Sherry

— SECONDI —

DOURADE 36
Escarole | Taggiasca | Cippolini | Romanesco
Almond Gremolata

SPADA ALA GRIGLIA 38
Grilled Swordfish | N'Duja | Clams | Fennel
Candied Lemon | Giganti Beans

OSSOBUCO BIANCO 46
Creamy Taleggio Polenta | Fennel | Orange

SEARED DUCK BREAST 38
Anatra sott'olio | Castelvetro Olives
Crispy Fingerling | Orange Sherry en Saor

DOVER SOLE 56
Livornese | Shrimp | Mussels | Clams

— CONTORNI 8 —

SUNCHOKE FRITA
Sultana Agrodolce | Celery

ESCAROLE
Caper | White Wine | Garlic

CHARRED BRUSSELS SPROUTS
Pancetta | Sherry Gastrique | Thyme

— DOLCI 12 —

BABA all AMARETTO
Lemon | Panna Montata

COCONUT PANNA COTTA
Passion Fruit Granita | Kumquat | Allspice

TIRAMISU
Marscapone | Coffee | Cocoa Nibs

Parties of 6 or more are subject to 20% added gratuity

Consuming raw or undercooked meat | poultry | seafood | shellfish or eggs may increase your risk of foodborne illness | especially if you have a medical condition