

FEAST OF THE SEVEN FISHES

- AMUSE -

CRUDO DI TONNO BIANCO

citrus salad, pickled celery, marinated fennel

FRITTO MISTO

calamari, shrimp, mussels, fried caper aioli

- 1ST COURSE -

INSALATA DI POLPO E FAGIOLI

grilled baby octopus, gigante beans, pickled onion, duck prosciutto, celery hearts, sherry vinegar

VONGOLE DI BIRRA

steamed clams, birra, salsa verde, anchovy-chile-garlic butter grissini

- 2ND COURSE -

RISOTTO ALLE CAPESANTE

bay scallops, preserved lemon, bottarga, brown butter, herbs

PESCE CON OLIVO

grilled branzino, warm olive and calabresse chile ragout

- 3RD COURSE -

PANA COTTA AL FISCHE

amaretto-macerated figs, honey-lavender lace, candied walnuts



FISH HOUSE & OYSTER BAR