

f e a s t o f t h e s e v e n f i s h e s

100
served family style

a n t i p a s t i

roasted gulf shrimp

shaved fennel, oroblanco grapefruit, castelvetrano olives

braised baccala polpette

tomato, raisins, capers, fried senise peppers

yellowtail crudo

cress, lemon, olive oil, smoked sea salt

mcfarland spring trout

celery root, apple, poppy seeds

p i z z e

supplement \$18

vongole

savoury clams, potato, crema di cipolla, rosemary, lemon zest

p a s t e

saffron cavatelli

mussels, ceci nero, chili, lemon, chervil

squid ink tonnarelli

braised calamari, tomato, white wine, bread crumbs

s e c o n d i

black cod & dungeness crab brodetto

clams, mussels, cockles, orange agrumato, chili

c o n t o r n i

roasted potatoes

garlic, anchovy, parsley

roasted roots

honey, pecorino, black pepper

d o l c i

Panettone Bread Pudding

*rum anglaise, cranberry orange sorbet, walnut brittle,
cinnamon cream*

cookie plate

assortment of house made cookies

menu subject to change based on availability