

# DUE MARI

RISTORANTE ITALIANO

## PANE

### PIZETTE

• FUNGHI *mushrooms, asiago, ham hot honey* 12

• MARGHERITA *tomatoes stracciatella, basil* 9

### CROSTINI

• *smoked trout, olives & sour cream* 12  
• *whipped ricotta, spring peas, lemon* 9

## FORMAGGI & SALUMI

*prosciutto di parma salami*

*grana padano artisanal cheese*

17

BURRATA 15

*fig agrodolce, caperberries arugula, pine nuts*

## CHILLED\*

½ DOZEN OYSTERS 18  
*on the half-shell, mignonette*

SHRIMP COCKTAIL 15  
*smoked cocktail sauce, horseradish*

ALASKAN KING CRAB 38  
*melted butter, lemon*

SHELLFISH PLATTER 55  
*oysters on the half-shell, tartare shrimp cocktail, king crab*

## INSALATE

KALE 11

*pear, asiago, candied walnuts maple-sherry vinaigrette*

ROMANA 9

*romaine lettuce, radicchio croutons, parmesan, anchovy vinaigrette*

BEET 13

*salt-roasted beets, ricotta, citrus hazelnuts, espresso vinaigrette*

## ANTIPASTI

ARANCINI 10

*arborio rice & wild mushroom croquettes, fonduta*

CARPACCIO 16

*dry-aged beef, baby watercress, 62° egg anchovy crema, capers, shaved parmesan*

CALAMARI 14

*artichoke, lemon crema*

OCTOPUS 19

*smoked white bean purée, spring peas, capers*

CRUDO 17

*sushi grade tuna, mussel vinaigrette, arugula*

BOCCONCINI 13

*tomato-braised chicken & eggplant meatballs fresh mozzarella, basil*

RILLETTE 16

*duck confit, raisin-walnut crostini, caperberries*

ZUCCHINI FRITTI 10

*bomba calabrese aioli*

## PASTA

GARGANELLI 24

*aged prosciutto, cream english peas, truffle butter*

GNOCCHI 23

*ricotta dumplings, pomodoro basil, chili*

CHITARRA 32

*lobster, shrimp, tomatoes, garlic, chili*

**HALF-PRICED PASTAS EVERY SUNDAY NIGHT**

(EXCLUDES CHITARRA)

TAGLIATELLE 24

*traditional bolognese ragù*

AGNOLOTTI 24

*basil & ricotta ravioli, nettle pesto spring vegetables, pine nuts*

## FROM THE LAND

ROAST CHICKEN 29

*roasted organic half-chicken brussels sprouts, potato purée*

SHORT RIB 39

*braised short rib, crispy polenta spring vegetables, orange gremolata*

DUCK 33

*smoked la belle farm duck breast honey-glazed carrots, hazelnut crumble*

STEAK FRITES 38

*prime creekstone farm ny strip steak béarnaise, fries*

WHITE LABEL BURGER 19

*aged prime beef, smoked provolone tomato conserva, dijonaise, fries*

## CLASSICO

SPAGHETTI POMODORO 22

*add bocconcini meatballs +8*

*add stracciatella +6*

VEAL MILANESE 33

*arugula, shaved mushrooms tonnato, lemon*

CHICKEN SALTIMBOCCA 29

*chicken parcels of prosciutto & sage swiss chard, potatoes*

CHEF OWNER *michael white*  
CHEF DI CUCINA *cesar ramos*

## FROM THE SEA

CIOPPINO 34

*crustacean-saffron broth chef's selection of seafood, crostini*

BRANZINO 33

*mediterranean sea bass, broccoli rabe olivada*

SALMONE 29

*pan-seared salmon, swiss chard spring garlic purée, hon shimeji*

**SIDES 8**

*Brussels Sprouts, pancetta Spring Vegetables Hand-Cut Fries*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.