

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

striped bass, 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

TAGLIATELLE 24

traditional bolognese ragù

AGNOLOTTI 24

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

HALF-PRICED PASTAS EVERY SUNDAY NIGHT

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.