

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

tomato confit, crispy prosciutto
basil

CHILLED*

½ DOZEN OYSTERS 18
on the half-shell, mignonette

SHRIMP COCKTAIL 15
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

peach, provolone, 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

FOIE GRAS 16

grilled peach, walnuts, frisée

ZUCCHINI FRITTI 10

bomba calabrese aioli

PASTA

GARGANELLI 24

aged prosciutto, cream
english peas, truffle butter

GNOCCHI 23

ricotta dumplings, nettle pesto
grilled asparagus, pecorino

CHITARRA 32

lobster, shrimp, tomatoes, garlic, chili

HALF-PRICED PASTAS EVERY SUNDAY NIGHT

(EXCLUDES CHITARRA)

TAGLIATELLE 24

traditional bolognese ragù

FARFALLE 24

sweet sausage, broccoli rabe
pecorino

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
salsa verde

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.