

# Marisella

## HOUSE-MADE FOCACCIA 14



WHIPPED RICOTTA  
truffle, honey, black pepper  
6



DIP IN THE POT  
fresh tomato sauce, roasted  
garlic, chili, basil  
6



MARINATED OLIVES  
orange, calabrian chili  
6

## APPETIZERS

RICOTTA MEATBALLS\* 26  
marinara, basil, mozzarella, pork

BLACK TRUFFLE WAGYU CARPACCIO\* 38  
crispy artichoke, capers, tonnato sauce

CRISPY SQUASH BLOSSOM 18  
ricotta, mint, espelette

GARDEN GREENS SALAD 18  
purple haze chèvre, dates, local citrus, pistachios

BLUEFIN TUNA CRUDO\* 28  
tomato sott'olio, burnt tomato,  
buttermilk vinaigrette, basil

PANZANELLA 22  
heirloom tomatoes, stone fruit, foccacia, pickled  
vegetable, burrata

## HOMEMADE PASTAS

PACCHERI BOLOGNESE\* 34  
black pepper, chive, parmesan fonduta

MOMMA'S SPICY RIGATONI ALLA VODKA \* 32  
guanciale, chili, crispy garlic

SWEET CORN AGNOLOTTI 30  
dandelion pesto, pickled green tomatoes,  
cornbread crumb, ubriaco vino rosso

ORECCHIETTE\* 36  
spicy sausage, black kale, crushed sungolds, fennel  
pollen

LITTLENECK CLAM VONGOLE\* 36  
spaghetti, white wine, garlic, parsley

SHRIMP & LOBSTER RAVIOLI\* 44  
local sea urchin, lobster, calabrian chili, chives

CRESTE DI GALLO AL POMODORO 28  
burrata, sungold tomatoes, olive oil, basil

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## ENTREES

AKAUSHI WAGYU FILET MIGNON\* 78  
garlic, black trumpet, porcini butter

ROASTED CALIFORNIA LAMB CHOPS\* 68  
whipped & charred eggplant, sumac, salsa verde

HERITAGE CHICKEN\* 48  
castelvetrano olives, sauce picatta, lemon

CALIFORNIA ROCKFISH\* 44  
white gazpacho, confit leeks, preserved lemon,  
almond

CRISPY EGGPLANT PARMESAN 42  
marinara, fresh mozzarella, parmesan, basil

SLOW-ROASTED BONE IN SHORT RIB\* 68  
creamy polenta, herb gremolata, beef sugo, crispy  
garlic

## FOR THE TABLE

AKAUSHI AMERICAN WAGYU RIBEYE\* 165  
16oz

SALT-BAKED WHOLE BRANZINO\* 130  
brown butter, capers, lemon

FESTA DEL MAR\* 175  
roasted lobster, prawns, pacific clams, calamari, rockfish,  
mafaldine, calabrian chili, tomato sugo

## ACCOMPANIMENTS

GLAZED GREEN BEANS 18  
garlic, lemon, mint, olive oil

ROASTED CARROTS 18  
nduja, orange, robiola, pistachio

PAN SEARED ASPARAGUS 18  
green goddess, parmesan, spring onion,  
pangrattato

PAN-ROASTED WILD MUSHROOMS 28  
brown butter, marsala, parsley

MARINATED CUCUMBERS 18  
caesar dressing, fennel, parmesan, crunchies

SLOW-COOKED POLENTA 18  
mascarpone, parmesan

CHEF/PARTNER DANNY GRANT EXECUTIVE CHEF SAM GARCIA

\*these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 3.5% employee benefit charge is added to all transactions and can be removed upon request.