

Marisella

HOUSE-MADE FOCACCIA



WHIPPED RICOTTA
truffle, honey, black pepper
20



DIP IN THE POT
fresh tomato sauce, roasted
garlic, chili, basil
20



PROSCIUTTO &
BUFFALO MOZZARELLA
san danielle prosciutto,
buffalo mozzarella
28

SNACKS

BROILED CLAMS CASINO 21
pancetta, lemon, salsa verde

RICOTTA MEATBALLS 24
marinara, basil, mozzarella

CHILLED WEST COAST OYSTERS 18/32
raspberry basil mignonette, habanero,
lemon

FRITTO MISTO 28
local calamari, shrimp, vermilion, grilled
lemon, herb aioli

CRISPY SQUASH BLOSSOM 16
ricotta, mint, eseplette

GENTLY ROASTED PRAWNS 35
salsa verde, calabrian emulsion, fennel pollen

APPETIZERS

HAND HARVESTED SEA URCHIN 21
roasted garlic, cauliflower, smoked olive oil

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

RED SNAPPER CRUDO 24
red onion, california citrus, green olive oil

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

BLUEFIN TUNA CRUDO 28
tomato sott’olio, burnt tomato, buttermilk
vinaigrette, espellete, basil

HEIRLOOM TOMATO CAPRESE 25
buffalo mozzarella, salsa verde, sea salt

HOME-MADE PASTAS

SLOW ROASTED LAMB RAGÙ 31
paccheri, pecorino pepato, green olive

MOMMA’S SPICY RIGATONIALLA VODKA 30
guanciaie, chile

POTATO GNOCCHI 26
pomodoro crudo, olive oil, basil

ORECCHIETTE 31
spicy sausage, rapini, crushed sungolds, fennel pollen

RADIATORE ALLA NERANO 25
zucchini, garlic, basil, lemon

SHRIMP SCAMPI RAVIOLI 44
local sea urchin, lobster, calabrian chili, parsley

LITTLENECK CLAM VONGOLE 31
spaghetti, white wine, garlic, parsley

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ENTREES

MASAMI RANCH FILET MIGNON 62	ROASTED CALIFORNIA LAMB RACK 62
summer peppers, green garlic	whipped & charred eggplant, sumac, pomegranate jus
CALIFORNIA ROCK FISH 42	COAL-FIRED CHICKEN 42
preserved lemon, capers, smoked tomato, castelvetrano olive	castelvetrano olives, sauce piccata, lemon

FOR THE TABLE

 SALT BAKED WHOLE BRANZINO 100	BISTECCA ALLA FIORENTINA 250
brown butter, caper, lemon	dry aged, roasted garlic, olive oil, lemon, 40oz
FESTA DEL MAR 175 roasted lobster, prawns, pacific clams, calabrian chili, tomato sugo	
 SLOW ROASTED BONE IN SHORT RIB 180	MASAMI RANCH AMERICAN WAGYU STRIP 165
soy, black pepper, herbs, crispy garlic, hearth bread, 40oz	16oz
	

ACCOMPANIMENTS

GLAZED SPRING BEANS 16	PAN-ROASTED WILD MUSHROOMS 28
garlic, lemon, mint, olive oil	brown butter, vin jaune, purslane
GRILLED SUMMER PEPPERS 16	BEANS & GREENS 16
crispy garlic, charred eggplant	gigante beans, rapini, sofrito, lemon
SAUTÉED LOCAL GREENS 16	SLOW-COOKED POLENTA 16
ginger, garlic, lemon	mascarpone, parmesan

CHEF/PARTNER DANNY GRANT EXECUTIVE CHEF SAM GARCIA

A 3.5% employee benefit charge is added to all transactions and can be removed upon request.