

Marisella

HOUSE-MADE FOCACCIA 14



WHIPPED RICOTTA
truffle, honey, black pepper
6



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



PROSCIUTTO &
BUFFALO MOZZARELLA
san danielle prosciutto,
buffalo mozzarella
14

SNACKS

SUMMER CUCUMBERS 18
caesar dressing, fennel, pickled spring onions,
parmesan, crunchies

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

CRISPY SQUASH BLOSSOM 18
ricotta, mint, espelette

RICOTTA MEATBALLS 26
marinara, basil, mozzarella

FRITTO MISTO 32
local calamari, shrimp, vermilion rockfish,
grilled lemon, herb aioli

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

APPETIZERS

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

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

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

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

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

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

HOMEMADE PASTAS

SLOW-ROASTED LAMB RAGÙ 36
paccheri, pecorino pepato, green olive

POTATO GNOCCHI 30
pomodoro crudo, olive oil, basil

RADIATORE AL PESTO 25
basil, parmesan, pine nuts

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

MOMMA'S SPICY RIGATONI ALLA VODKA 32
guanciale, chili

ORECCHIETTE 36
spicy sausage, rapini, crushed sungolds, fennel pollen

SHRIMP & LOBSTER RAVIOLI 44
local sea urchin, lobster, calabrian chili, parsley

Marisella

ENTREES

MASAMI RANCH FILET MIGNON 68 summer peppers, green garlic	ROASTED CALIFORNIA LAMB RACK 68 whipped & charred eggplant, sumac, pomegranate jus
CALIFORNIA ROCKFISH 48 preserved lemon, capers, smoked tomato, castelvetrano olives	COAL-FIRED CHICKEN 48 castelvetrano olives, sauce piccata, lemon

FOR THE TABLE

 SALT-BAKED WHOLE BRANZINO 130 brown butter, capers, lemon	BISTECCA ALLA FIORENTINA 250 dry aged, roasted garlic, olive oil, lemon, 40oz	
FESTA DEL MAR 175 roasted lobster, prawns, pacific clams, calamari, rockfish, fettuccine, calabrian chili, tomato sugo 		
 SLOW-ROASTED BONE IN SHORT RIB 180 soy, black pepper, herbs, crispy garlic, hearth bread, 40oz	MASAMI RANCH AMERICAN WAGYU RIBEYE 165 16oz	

ACCOMPANIMENTS

GLAZED SPRING BEANS 18 garlic, lemon, mint, olive oil	PAN-ROASTED WILD MUSHROOMS 28 brown butter, vin jaune, purslane
GRILLED SUMMER PEPPERS 18 crispy garlic, charred eggplant	BEANS & GREENS 18 gigante beans, rapini, sofrito, lemon
SAUTÉED LOCAL GREENS 18 ginger, garlic, lemon	SLOW-COOKED POLENTA 18 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.