

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

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

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

HOMEMADE PASTAS

PACCHERI BOLOGNESE 34
black pepper, chive, parmesan fonduta

MOMMA’S SPICY RIGATONI ALLA VODKA 32
guanciale, chili

CAVATELLI AL POMODORO 28
burrata, sungold tomatoes, olive oil, basil

ORECCHIETTE 36
spicy sausage, tuscan kale, crushed sungolds, fennel

CASARECCE 32
delicata, stracciatella, hazelnut, brown
butter, sage

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

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

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ENTREES

MASAMI RANCH FILET MIGNON 78 garlic, matsutake, porcini butter	CALIFORNIA ROCKFISH 48 preserved lemon, capers, smoked tomato, herbs
ROASTED CALIFORNIA LAMB CHOPS 68 whipped & charred eggplant, sumac, salsa verde	CRISPY EGGPLANT PARMESAN 42 marinara, buffalo mozzarella, parmesan, basil
HERITAGE CHICKEN 48 castelvetrano olives, sauce picatta, lemon	SLOW-ROASTED BONE IN SHORT RIB 68 creamy polenta, herb gremolata, soy sugo, crispy garlic

FOR THE TABLE

MASAMI RANCH 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, casarecce, calabrian chili, tomato sugo	

ACCOMPANIMENTS

GLAZED SUMMMER BEANS 18 garlic, lemon, mint, olive oil	PAN-ROASTED WILD MUSHROOMS 28 brown butter, marsala, purslane
ROASTED CARROTS 18 nduja, orange, robiolina, pistachio	MARINATED CUCUMBERS 18 caesar dressing, fennel, parmesan, crunchies
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.