

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
meyer lemon vinaigrette, basil, red
onion, castelvetro, kumquat

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

HOMEMADE PASTAS

PACCHERI BOLOGNESE* 34
black pepper, chive, ricotta, hazelnut

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

SWEET CORN AGNOLOTTI 30
dandelion pesto, pickled green tomatoes,
cornbread crumb, grilled summer corn

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

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

SHRIMP SCAMPI RAVIOLI* 38
spinach, white wine, roasted garlic, calabrian oil

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
- SLOW-COOKED POLENTA 18

mascarpone, parmesan
- MARINATED CUCUMBERS 18

piquillo dressing, summer peppers, bottarga, focaccia gremolata, peanuts

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.