

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

APPETIZERS

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

RICOTTA MEATBALLS 24
marinara, basil, mozzarella

CRISPY SQUASH BLOSSOM 16
ricotta, mint, espelette

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

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

FRITTO MISTO 28
local calamari, shrimp, vermillion rockfish,
grilled lemon, herb aioli

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

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 31
paccheri, pecorino pepato, green olive

POTATO GNOCCHI 26
pomodoro crudo, olive oil, basil

RADIATORE AL PESTO 25
basil, parmesan, pine nuts

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

MOMMA’S SPICY RIGATONI ALLA VODKA 32
guanciale, chili

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

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

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ENTREES

- MASAMI RANCH FILET MIGNON

summer peppers, green garlic

62
- ROASTED CALIFORNIA LAMB RACK

whipped & charred eggplant, sumac, pomegranate jus

62
- CALIFORNIA ROCKFISH

preserved lemon, capers, smoked tomato, castelvetrano olives

42
- COAL-FIRED CHICKEN

castelvetrano olives, sauce piccata, lemon

42

FOR THE TABLE

SLOW-ROASTED BONE IN SHORT RIB

soy, black pepper, herbs, crispy garlic, hearth bread, 40oz

180

MASAMI RANCH AMERICAN WAGYU RIBEYE

16oz

165

FESTA DEL MAR

roasted lobster, prawns, pacific clams, calamari, rockfish, fettuccine, calabrian chili, tomato sugo

175

SALT-BAKED WHOLE BRANZINO

brown butter, capers, lemon

115

ACCOMPANIMENTS

- GLAZED SPRING BEANS

garlic, lemon, mint, olive oil

16
- PAN-ROASTED WILD MUSHROOMS

brown butter, vin jaune, purslane

28
- GRILLED SUMMER PEPPERS

crispy garlic, charred eggplant

16
- BEANS & GREENS

gigante beans, rapini, sofrito, lemon

16
- SAUTÉED LOCAL GREENS

ginger, garlic, lemon

16
- SLOW-COOKED POLENTA

mascarpone, parmesan

16

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.