CROSTACEI E CAVIALE
Shellfish and Caviar

SCAMPI VIVI Live Langoustine
We are the only restaurant in the Western Hemisphere to offer live, fresh caught langoustines from European waters.

<table>
<thead>
<tr>
<th>Size</th>
<th>Price</th>
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<tbody>
<tr>
<td>large</td>
<td>$32</td>
</tr>
<tr>
<td>extra large</td>
<td>$36</td>
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<tr>
<td>jumbo</td>
<td>$40</td>
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<tr>
<td>extra jumbo</td>
<td>$45</td>
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CAVIALE Caviar
Ossetra Caviar, traditional accompaniments

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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<tbody>
<tr>
<td>000 Ossetra Cavi</td>
<td>$225</td>
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<tr>
<td>0000 Ossetra Cavi</td>
<td>$350</td>
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Krug Champagne
Krug Champagne is a favorite among caviar connoisseurs. The understated bouquet of Krug transforms the juicy pearls of any Ossetra Caviar into creamy magic on the tongue. Now available by the glass at Costa Di Mare and few selected tables around the World.

75

ANTIPASTI DI MARE
Seafood Appetizers

Polipo
Grilled Ligurian Octopus, Crispy Potatoes, Taggiasche Olives, Roasted Pepper Sauce
28

Triglia
Red Mullet, Brussels Sprout Leaves, Ossetra Caviar
24

Vongole
Sautéed Tiny Clams, Tomato Sauce, Garlic, White Wine, Parsley
20

Capesante
Sea Scallops, Butternut Squash, Walnuts, Parmesan
28

Paranza
Assorted Fried Mediterranean Fish, Crispy Artichoke, Pickled Lemon
26

Gamberi Rossi
Grilled Imperial Red Shrimp
each 32

Brodetto
Prawn Soup, Tomato, Zucchini
25

Palamita
Carpaccio of Bonito, Artichokes, Gremolata
24

Crudo*
Mixed Crudo Tasting, Raw and Chilled – Cuttlefish “Cappellini,” Prawns, Sicilian Amberjack, Chef’s Fish Selection of The Day
35

*Consuming raw, undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.
**ANTIPASTI e INSALATE**

**Appetizers and Salads**

- **Mista**  Arugula, Gem Lettuce, Cherry Tomato, Cucumber, Radish, Red Wine Vinaigrette  
  17
- **Carciofi**  Wilted Arugula, Sautéed Artichokes, Porcini Mushrooms, Pecorino  
  23
- **Salumi**  Assorted Artisan Charcuterie, Fried Crescentine Bread  
  26
- **Fiore di Zucca**  Crispy Zucchini Blossoms, Fresh Ricotta, Eggplant  
  19
- **Carpaccio**  Thinly Sliced Wagyu Beef, Tuna Sauce  
  28

**PRIMI**

**Pasta**

- **Scorfano**  Calamarata Pasta Rings, Scorpion Fish, Eggplant, San Marzano Tomato Sauce  
  21 | 39
- **Nero Di Seppia**  Handmade Ink Ribbon Pasta, Cuttlefish, Shrimp, Lobster, Spinach  
  28 | 52
- **Fagottini**  Lobster Fagottini Pasta, Fennel, Celery Root Puree  
  26 | 48
- **Spaghetti Astice**  Rock Lobster, Spicy Tomato Sauce, White Wine  
  36 | 67
- **Bavette**  Linguine, Clams, White Wine, Garlic, Parsley  
  21 | 39
- **Ricci Di Mare**  Hand Rolled Thick Spaghetti, Sea Urchin, Crab, Tomato, Lemon  
  28 | 52
- **Frutti di Mare**  Risotto, Scallops, Shrimp, Lobster, Clams, Crab, Cuttlefish  
  26 | 48
- **Cartoccio**  Oven Baked Spaghetti, Shrimp, Lobster, Clams, Mussels, Scallops, Flying Squid  
  45 | 84
- **Garganelli**  Garganelli Pasta, Red and Blue Shrimp, Lobster, Crab, White Wine, Tomato  
  34 | 63
- **Ravioli**  Sheep’s Milk Ricotta Ravioli, Tuscan Pecorino Cheese, Marsala Wine Glaze  
  20 | 37
- **Pappardelle**  Broad Pasta Sheets, Imported Porcini Mushrooms  
  18 | 34
- **Rigatoni**  Rigatoni Pasta, Piemontese Short Ribs, Herb Gremolata  
  21 | 39
- **Gnocchi**  Homemade Pumpkin Gnocchi, Chanterelle Mushrooms, Ricotta Salata  
  20 | 37
- **Agnolotti**  Burrata Agnolotti, Fall Squash, Pistachio Pesto  
  20 | 37

**SECONDI DI CARNE**

**Meat & Poultry**

- **Pollo**  Roasted Organic Chicken, Brussels Sprouts, Pancetta, Potato-Pecorina Gratin  
  41
- **Agnello**  Pistachio Crusted Rack of Lamb, Roasted Cauliflower, Ricotta Stuffed Peppers  
  62
- **Filetto**  Seared Filet of Beef, Braised Short Rib, Heirloom Carrots, Sangiovese Sauce  
  64
- **Bistecca**  Charcoal Grilled 40 oz. Bone-In Porterhouse for Two, Florentine-Style  
  158

*Vegetarian and Allergen menus available upon request*

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Choose from
Oven Baked, Butter Poached, Palermo Style, Baked in Salt

SALSA e CONDIMENTI Sauces and Condiments

**Gremolata** Oregano, Mint, Capers, Lemon Zest, Olive Oil

**Salmoriglio** Olive Oil, Parsley, Oregano, Lemon, Garlic

**Cruda** Tomatoes, Arugula, Garlic, Red Onion, Olive Oil, Red Wine Vinegar

**Agrumi** Sicilian Citrus, Lemon, Orange, Olive Oil

**Acciughe** Anchovy, Garlic, Olive Oil, Parsley, Thyme, Oregano

**Palermitana** Green Olives, Pomini Tomatoes, Capers, White Wine

**Acqua Pazza** Garlic, Pomini Tomatoes, White Wine, Pepperoncino, Oregano

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**Based on availability."
With so much diversity to choose from, Chef LoRusso has created a family-style seafood feast that will take you on a journey to the Italian Coastline.

GRAN MENU DI MARE
Family-Style Seafood Feast
165 per person
100 wine pairing per person

ANTIPASTI DI MARE

**Ricciola**
Sicilian Amberjack Crudo, Lemon

**Capesante**
Sea Scallops, Butternut Squash, Walnuts, Parmesan

**Vongole**
Sautéed Tiny Clams, Tomato Sauce

**Polipo**
Grilled Octopus, Crispy Potatoes, Taggiasche Olives, Red Pepper Sauce

GRIGLIATA
(30.00 supplement)

**Grigliata Mista**
Grilled Shrimp, Langoustine, Spiny Lobster

PRIMI

**Ravioli**
Sheep’s Milk Ricotta Ravioli, Tuscan Pecorino Cheese, Marsala Wine Glaze

**Nero di Seppia**
Handmade Cuttlefish Ink Ribbon Pasta, Cuttlefish, Shrimp, Lobster

**Frutti di Mare**
Risotto, Scallops, Shrimp, Lobster, Clams, Crab, Cuttlefish, Octopus

**Scorfano**
Calamarata Pasta Rings, Scorpion Fish, Eggplant, San Marzano Tomato Sauce

PESCE

**Al Forno**
Whole Roasted Mediterranean Fish

DOLCI

**Sinfonia**
Symphony of Desserts

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MENÙ VEGANO
Vegan Menu

ANTIPASTI e INSALATE
Appetizers and Salads

Zucca
Farro Salad, Delicata Squash, Fuji Apples
16

Carciofi
Warm Chickpea Cake, Artichokes, Arugula, Lemon Vinaigrette
18

Minestrone
Classic Genovese-Style Vegetable Soup
15

Zucchine
Zucchini, Cherry Tomato, Basil Broth
15

SECONDI
Main Courses

Ravioli
Vegan Ravioli, Chanterelle Mushrooms, Sage
34

Risotto
Risotto, Artichokes, Grilled Porcini Mushrooms, Cipollini Onions
29

Lasagna
Zucchini Sheets, Vegan Ricotta, Pesto
24

DOLCI
Dessert

Tartufo
Almond Milk Gelato, Cherry Sorbet, Chocolate Cake, Amarena Cherries
14
GELATERIA al CUCCHIAIO
Sorbets and Ice Creams
14
(selection of six)

Sorbetti
Cherry • Coconut • Limoncello • Blood Orange
Mango Passion Fruit • Strawberry Prosecco • Pear

Gelati
Espresso Stracciatela • Salted Caramel • Banana Caramel
Biscotti And Cream • Torrone • Pistacchio • Vanilla Amarena
Dark Chocolate • Nocciola • Raspberry White Chocolate

PIATTO di FORMAGGIO
Cheese Plate
22
Fontina • Gorgonzola Dolce • Raschera d’Alpeggio
Pecorino Calabrese Gran Cru • Parmigiano Reggiano

DOLCI al PIATTO
Desserts

Tiramisù
Espresso Soaked Ladyfingers, Mascarpone Mousse, Kahlúa Crema, Coffee Toffee Sauce 17

Poached Pear
Red Wine Poached Pear, Ricotta Cream Filling, Almond Cake, Candied Walnuts 16

Rum Baba
Rum Soaked Cake, Vanilla Cream, Pine Nut Tuile 16

Budino
Salted Caramel Custard, Rum Bananas, Passion Fruit Gel, Caramelized Hazelnuts 16

Torta Caprese
Chocolate Almond Cake, Warm Chocolate Ganache, Fresh Raspberries, Biscotti and Cream Gelato 17

Bomboloni
Cinnamon Vanilla Cream Filled Donuts, Spiced Apples, Cranberries, Brown Sugar Streusel 16

PIATTO di FORMAGGIO
Cheese Plate
22
Fontina • Gorgonzola Dolce • Raschera d’Alpeggio
Pecorino Calabrese Gran Cru • Parmigiano Reggiano

DOLCI al PIATTO
Desserts

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Espresso Soaked Ladyfingers, Mascarpone Mousse, Kahlúa Crema, Coffee Toffee Sauce 17

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Torta Caprese
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