



OAK & REEL

ESTD. 2020

RAW

OYSTERS

red wine mignonette 20/HALF DZN | 40/DZN

SNAPPER 19

cucumber, chive, serrano, verbena oil, green almond

TUNA 19

castelvetrano olives, eggplant, peppers

HAMACHI 19

calabrese chili, pine nut, caperberries

CRUDO TASTING

sampling of 3 crudos 25 (+ \$7)

TODAY'S SPECIALS

LANGOUSTINE 21/PC

a la plancha, arugula, lemon

STUFFED SQUASH BLOSSOM 19

smoked provolone, tomato, anchovy, basil

BRANZINO 72

salt baked, salsa verde, seasonal garnish

DOVER SOLE 68

pan-roasted, bagna cauda, seasonal garnish

PRIMI

SALAD 16

spring vegetables, herb vinaigrette, strawberry, ricotta salata, crouton

CROSTINI 16

clams, fennel, ricotta, chili

OCTOPUS 22

stracciatella, radicchio, grilled grapes, gremolata

FRITTO MISTO 20

shrimp, calamari, smoked oyster aioli, charred allium vinaigrette

PASTAS

BUCATINI 20

preserved lemon, walnuts, oregano, pecorino

MAFALDINE 24

lobster, fennel sausage, tomato, cream

LUMACHE 23

squid ink, shrimp, crab, fines herbes

PACCHERI 23

octopus bolognese, pecorino, guanciale

TAGLIOLINI 22

manilla clams, leeks, 'nduja

CARAMELLE 21

short rib filled ravioli, blistered tomato, marjoram

ENTRÉES

HALIBUT 38

butter poached, summer squash, olives

SCAMPI 37

shrimp, sepia, fregola sarda, olive, sun dried tomato, squid ink

SWORDFISH MILANESE 34

breaded cutlet, escarole salad, capers

CHICKEN 31

polenta, braised green, bacon, marinated peppers

STEAK 47 (+ \$11)

30-day dry-aged eye of ribeye, hearth potatoes, peppercorn sauce

DOLCI

PANNA COTTA orange, watermelon, balsamic 13

TRIPLE CHOCOLATE TARTE cacao nibs, orange 14

BOMBOLONI rosemary sugar, lemon anglais 11

CHEESECAKE basque-style, strawberry 13

OLIVE OIL CAKE (GF) lemon, pistachio, strawberry 13

GELATO daily selection 6



Ask your server about menu items that are cooked to order.
Consuming undercooked meats or eggs may increase your risk of foodborne illness.



3 course prix fixe \$67 | 4 course prix fixe \$82 | Chef's Tasting Menu Available on Request

JARED GADBAW chef + owner

WINES - BY - THE - GLASS

SPARKLING

PROSECCO Bisson 'Vino Frizzante' (2021) VENETO	15
METHODE CHAMPAGNE Roederer Brut Anderson Valley (NV) CALIFORNIA	19

WHITE

MEDITERRANEAN WHITE Domitia Picpoul de Pinet (2020) FRANCE	12
NORTHERN ITALIAN WHITE Vigneti Repetto Piccolo Derthona Timorasso (2020) PIEMONTE	15
SOUTHERN ITALIAN WHITE Benito Ferrara Greco di Tufo (2020) CAMPANIA	14
SAUVIGNON BLANC Kivelstadt Cellars 'Family Secret' Alexander Valley (2021) CALIFORNIA	15
CHARDONNAY Au Bon Climat Santa Barbara County (2021) CALIFORNIA	16

ROSÉ

CORSICAN ROSÉ Pinia 'Ile de Beauté' Corsica (2021) FRANCE	12
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RED

PINOT NOIR Calera Central Coast (2020) CALIFORNIA	15
VENETIAN RED Corte San Benedetto Valpolicella Classico (2020) VENETO	14
NEGROAMARO Perrini Negroamaro (2020) PUGLIA	12
NEBBIOLO Vietti Langhe 'Perbacco' (2019) PIEMONTE	18
MONTEPULCIANO Marramiero 'Inferi' Riserva (2018) ABRUZZO	17
CABERNET SAUVIGNON Januik Columbia Valley (2019) WASHINGTON	19

COCKTAILS

SERPENTI tequila reposado, passionfruit, calabrian chili, lime	15
VIALE DEL CONTE bourbon, earl grey infused vermouth, amaro lucano, strega	16
ACQUE ESTIVE gin, coconut water, watermelon, select aperitivo, lemon	18
BASILICO mezcal, basil, cocchi americano, manzanilla sherry, lemon, black pepper	14
QUEL SUCCO gin, grapefruit, cap corse blanc, strawberry, lemon	15
POLTRONA tequila blanco, aperol, pineapple, prosecco, lime	15



B E E R

PERONI italian lager	7	EVIL TWIN modern hipster IPA	11
SCHILLING alexandr czech pilsner	9	STILLWATER insetto dry-hopped plum sour	7
HACKER-PSCHORR hefeweizen	7	SHACKSBURY rosé cider	8
HOPEWELL going places IPA	8	UNTITLED ART orange yuzu seltzer	8
BREW DETROIT cornerman red ale	7	CASAMARA CLUB como NA amaro soda	6