Marisella

HOUSE-MADE FOCACCIA 14



WHIPPED RICOTTA
truffle, honey, black pepper

6



DIP IN THE POT
fresh tomato sauce, roasted garlic, chili, basil

6



EGGPLANT CAPONATA
eggplant, capers, balsamic, pomodoro

6

APPETIZERS

RICOTTA MEATBALLS 26
marinara, basil, mozzarella, pork

GARDEN GREENS SALAD 18
purple haze chèvre, dates, local citrus, pistachios

BEETS AND BURRATA 22
blackberry gastrique, pistachios, tarragon

CRISPY SQUASH BLOSSOM 18
ricotta, mint, espelette

BLUEFIN TUNA CRUDO* 28
meyer lemon vinaigrette, basil, red onion, castelvetrano, kumquat

BLACK TRUFFLE WAGYU CARPACCIO* 38
horseradish crema, arugula, charred lemon, chives, capers

HOMEMADE PASTAS

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

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

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

CRESTE DI GALLO AL POMODORO 28
burrata, sungold tomatoes, olive oil, basil

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

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

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

ENTRÉES

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, piccata sauce, charred lemon salmoriglio

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

175

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-ROASTED 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.