

NAVÉ

SEAFOOD PLATEAU

oysters, chilled prawns, wahoo crudo, blue crab louie 75

OYSTERS

CHILLED daily selection, cucumber mignonette, house cocktail sauce 21/40
ROASTED 'nduja butter or broccoli rabe gratin 24/48

STARTERS

GREEN PAPAYA SALAD mint, pistachio, lime, ricotta silata, ceasar dressing 17
CHILLED PRAWNS serrano vinaigrette, crispy garlic 18
WAHOO CRUDO pickled cucumber, radish, smoked tomato, calabrian chili crunch 20
CRAB LOUIE charred gem lettuce, radish, egg, masago 1000 island 20
BUTTERED SNOW CRAB uni butter, lime, house brioche 48

OVEN

ROASTED OCTOPUS pepperoncini mojo, white bean crema 26
GROUPEL COLLAR calabrian chili vinaigrette, burnt onion soubise 30
DUCK CONFIT PIZZA duck confit, broccoli rabe, peperoncini, fontina, crispy garlic 19
DIAVOLO PIZZA 'nduja, fresnos, mozzarella, red onion, espelette 17
CLAM PIZZA chopped clams, smoked pecorino, salsa verde 18

PASTA

SCARPINOCC local stracciatella, porcini crema, australian winter truffles 28
LOBSTER CASONSEI fire roasted hazelnuts, lobster yuzu brodo 33
AGLIO E OLIO squid ink sorpresine, blue crab, calabrian chili, preserved lemon 31
AMATRICIANA guanciale, chilies, pork cheek, malfade, caciocavallo 26
DUCK RAGU cresta de gallo, caramelized radicchio, foie gras mousse, grana padano 28

ENTREES

BLACK GROUPEL roasted leeks, smoked almond butter, potato puree 38
SNAPPER MILANESE tomato compote, arugula, olive tapenade 40
IBERICO SECRETO fennel, peaches, fresno chilies, 'nduja vinaigrette 42
SHORT RIB sunchoke puree, mushroom conserva, gremolata 45

SIDES

CREAMED BROCCOLI RABE caciocavallo, oreganata 9
RIGATONI gruyère alfredo, chili crunch 12
POTATO PUREE smoked pecorino 10

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