ITALIAN · EST. JASPER STONE 2022 · STEAKHOUSE

House Made Warm Mozzarella
8oz - 21 16oz-36
Prosciutto & Roasted Peppers

RAW + CHILLED

Shrimp Cocktail 24
U10 with Traditional Garnishes

Tuna Tartare 'Cannoli' 21
Wonton, Sesame-Soy, Jalapeno & Banh mi Garnish

Torre Di Mare - Seafood Towers
John's River Sweets Oysters
U12 Shrimp Cocktail
Poached Lobster
Peekytoe Crab Salad

Small **90** • Teo's Tower **165**

Oysters ..... (6) **24** (12) **46**
Cocktail, Lemon, Horseradish and Mignonette

Oysters and Sorbet ..... (12) **52**
Add Caviar **24**
Green Apple Sorbet, Cucumber &Horseradish

ANTIPASTI

Crispy Goat Cheese Salad 19
Arugula, Prosciutto San Danielle, Fig Marmellata & Hazelnuts

Baby Kale Salad 18
Squash, Candied Walnut, Caciocavallo & White Balsamic Dressing

Baby Gem -or- Celery Caesar 16
Parmesan, Anchovy & Crouton

Glazed Bacon 19

Italian Chopped Salad 17
'Antipasto' Style, Provolone, Peppers, Olives, Herbs & 'Italian' Vinaigrette, Cured Meats

Fried Chicken 19
Pepper Jelly, Pecorino & Fennel Pollen

Wedge Salad 19
Iceberg Lettuce, Tomato, Candied Bacon, Pickled Onion & Reyes Blue Cheese

Charred Octopus 26
Crispy Potato, Pickled Onion, Salsa Verde & Cruschi D.O.P

Spiedini 19
Fried Mozzarella & Mushroom Cream Sauce

Crispy Rock Shrimp 26
'Bang Bang Style' Sweet & Sour Glaze & Spicy Chili Oil

French Onion Soup 15

CLASSICS

Baked Clams 21
Garlic, Lemon, Chile & Breadcrumb

Crispy Shrimp & Calamari 22
Cherry Peppers, Tomato Basil Sauce, Lemon & Long Hot Aioli

Wagyu Meatballs 26
Beef-Pork-Veal, Marinara, Ricotta & Pecorino

PASTA

Spaghetti alla Chitarra 46
Peeky Toe Crab, Pepperoncini, Pomodoro & Breadcrumb

Mafaldine 'Cacio e Pepe' 28
Pink Peppercorn, Cream & 24mo Parmesan

Maccheroni w/ Vodka 30
Spicy Vodka Sauce & Burrata

Tagliatelle 32
Beef, Veal, Pork Bolognese & 24mo Parmesan

Pappardelle 34
Mushroom Ragu & 24mo Parmesan

Short Rib Rigatoni 39
Tomato, Soffrito, Belperr Knoll & Parmesan

FISH & SEAFOOD

Chilean Sea Bass 68
Cockles, Escarole, Cannelini Beans & Olive Oil

Seared Bay Scallops 48
Risotto, Hazelnut, Sunchoke, Parmesan, Lemon

Crab Crusted Grouper 59
Potato Puree, Braised Leeks & Chanterelle

MAINS

Veal al Limone 46
Garlic, Lemon, Parsley & Broccoli

PA Golden Chicken 36
Kale, Mushroom, Sunchoke & Natural Jus

Braised Short Rib 59
Creamy Polenta, Root Vegetables & Bordelaise

SIDES + CONTORNI

Macaroni & Cheese 17
Four Cheese Blend

Creamed Spinach 15
Soubise, Cream & Parmesan

Grilled Broccoli 16
Parmesan, Colatura & Crispy Shallot

Crispy Potato 11
Salsa Verde

Hand Cut Fries 11
Ketchup & Aiolli

Mashed Potato 15
Comte, Gruyere & Chives

Creamed Corn 16
Baby Corn, Oaxacan Cheese & Tajin

Artichoke Francaise 15
White Wine, Caper, Lemon & Caper

Crispy Brussels Sprouts 19
Fregola, Gremolata, Pecorino Vinaigrette & Shaved Pecorino

Please be courteous and keep your dining experience to 2 hours or less. We appreciate your thoughtfulness!