



HOUSE MADE WARM MOZZARELLA

8oz 24 • 16oz 39
Prosciutto, Crostini & Roasted Peppers

RAW + CHILLED

Shrimp Cocktail..... 24
U10 with Traditional Garnishes

Tuna Tartare Tacos..... 21
Wonton, Sesame-Soy, Jalapeño & Banh mi
Garnish

Crudo MP
Chefs Daily Preparation

Torre Di Mare - Seafood Towers

John’s River Sweets Oysters
U10 Shrimp Cocktail
Poached Lobster
Peekytoe Crab Salad

Small **90** • Teo’s Tower **165**

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

Oysters & Sorbet (12) 52
Green Apple Sorbet, Cucumber & Horseradish

Add Caviar 24

Lobster & Crab 29
Fennel, Citrus, Verjus Vinaigrette & Salmoriglio

ANTIPASTI

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

Harvest Salad..... 21
Pomegranite, Pecans, Okinawa Sweet Potato,
Feta, Squash & Maple Lemon Vinaigrette

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

Roasted Cabbage..... 18
Golden Raisin, Saba & Peanuts

Glazed Bacon 19

Italian Chopped Salad 17
‘Antipasto’ Style, Provolone, Peppers, Olives,
Herbs & ‘Italian’ Vinaigrette

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

Honeynut Squash 18
Pomegranite, Agrodolce, Feta, Rosemary &
Browned Butter

Roasted Beet Salad 19
Fresh Ricotta, Citrus, Candied Bergamot Peel &
Pistachio

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

Crispy Artichoke 17
Pecorino, Pesto, Mint & Lemon

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

Stringozzi & Clams 38
Manillas, White Wine, Crushed Red Pepper &
Toasted Garlic

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

Maccheroni w/ Vodka..... 30
Spicy Vodka Sauce & Burrata

Pappardelle w/ Braised Pork 34
Sage, Taleggio, Cara Cara Orange & Apple
Balsamic

Mushroom Ravioli 36
Two River Mushroom Mix, Truffle & Belper Knoll

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

FISH & SEAFOOD

Halibut..... 48
Little Neck Clam, Potato, Leek & Chanterelle
Mushroom

Seared Scallops 52
Honeynut Squash, Granny Smith Apple, Sage &
Pancetta

Miso Yaki Butterfish..... 46
Crispy Rice, Baby Bok Choy, Yuzu Aioli & Ginger
Soy Vinaigrette

MAINS

Pa Golden Chicken 43
Anson Mills Polenta, Cassalinga Jus & Braised
Cabbage

Double Cut Pork Chop..... 52
Vinegar Peppers, Crispy Potato, Salsa Verde &
Caramelized Onion

Half Rack of Lamb 59
Celery Root, Mint Chutney & Natural Jus

SIDES + CONTORNI

Herb Macaroni & Cheese 18
Five Cheese Blend

Creamed Spinach 15
Soubise, Cream & Parmesan

Burnt Broccoli 16
Toasted Garlic, Crushed Red Pepper & Parmesan

Crispy Potato 12
Salsa Verde

Hand Cut Fries..... 11
Ketchup & Aioli

Mashed Potato..... 15
Beurre Blanc & Chives

Creamed Corn 16
Baby Corn, Oaxacan Cheese & Tajin

Sweet Potato Casserole 17
Pecan Streusel, Kahlua & Browned Butter

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