



HOUSE MADE WARM MOZZARELLA

8oz 24 • 16oz 39
Prosciutto, Asparagus & 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, Blood Orange, Verjus Vinaigrette &
Salmoriglio

ANTIPASTI

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

Panzanella Salad 23
Heirloom Tomato, Grilled Artichoke, Crouton,
Red Wine Vinaigrette, Parmesan & Basil Blooms

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

Eggplant Nerano 19
Tempura, Zucchini, Mint & 24mo Parmesan

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

Watermelon Salad 19
Feta, Baby Gems Lettuce, Cucumber & Aged
Balsamic D.O.P

Stuffed Zucchini Blossom 21
Pesto Trapanese & Mint

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 & Breadcrumbs

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

Basil Fettucine 48
Butter Poached Lobster, Sun Gold Tomato
Confit & Basil Pesto

Corn Agnolotti 32
Ricotta, Corn Custard, Brown Butter, Pecan &
Garlic Scape Pesto

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

FISH & SEAFOOD

Wild Branzino 49
Fregula, Nduja, Fennel Confit & Heirloom
Tomato

Seared Scallops 52
Risotto, Zucchini, Mint, Garlic Chips &
Parmesan

Miso Yaki Butterfish..... 48
Glazed Black Cod, Crispy Rice, Pea Shoots, Yuzu
Aioli, English Peas & Ginger Soy Vinaigrette

MAINS

Pa Golden Chicken 43
Anson Mills Polenta, Cassalinga Jus & Romano
Beans

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

Half Rack of Lamb 59
Grilled Asparagus, Crispy Potato & Mint
Chutney

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

Local Asparagus 19
Béarnaise, Caper, Fines Herbs & Parmesan

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