



House Made Warm Mozzarella

8oz-21 16oz-36
Asparagus & Roasted Peppers

RAW + CHILLED

- Hamachi Sashimi**..... 23
'Nikkei' Style, Gluten Free Soy, Yuzu & Scallion
- Shrimp Cocktail**..... 24
U10 with Traditional Garnishes
- Tuna Tartare 'Tacos'**..... 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
- Crab & Lobster** 38
Pomelo, Fresh Wasabi, Herbs & Tangerine Oil

ANTIPASTI

- Crispy Goat Cheese Salad**..... 19
Arugula, Prosciutto San Danielle, Fig Marmellata & Hazelnuts
- Antipasto Board**..... 24
Prosciutto, Mortadella, Sopresatta, Parmesan Pecorino, Mozzarella & Seasonal Vegetable
- Baby Gem -or- Celery Caesar** 16
Parmesan, Anchovy & Crouton
- Glazed Bacon**..... 19

- Buffalo Mozzarella** 21
Strawberry Soffrito, Tomato Confit, Arugula & Crostini

- 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

- Zucchini Blossoms**..... 23
Pesto Trapanese & Nepitella

- 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**..... 23
Beef-Pork-Veal, Marinara, Ricotta & Pecorino

PASTA

- Black Pappardelle**..... 48
Rock Shrimp, Langoustine, Seafood Vodka Sauce & Breadcrumb

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

- Ricotta Gnocchi** 36
Basil Pesto, Italian Pine Nut & Parmesan

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

- Tagliatelle**..... 32
Beef, Veal, Pork Bolognese & 24mo Parmigiano Reggiano

- Short Rib Paccheri**..... 39
Tomato, Soffrito, Belperr Knoll & Parmesan

- Linguini with Clams** 38
White Wine, Toasted Garlic & Parsley

- Mezze Rigatoni**..... 28
Amatrice, Guanciale & Marinara

- Traditional Lasagna**..... 37
Four Cheese, Meat Sauce & Besciamella

FISH & SEAFOOD

- Nantucket Scallop Risotto** 49
Browned Butter, Caper Leaf, Lemon & Acquerello Rice

- Misoyaki Butterfish** 48
Glazed Black Cod, Crispy Rice, Baby Bok Choy & Ginger Soy

- Pan Seared Branzino**..... 49
Cauliflower, Sorrel & Leeks

MAINS

- Pork Chop Parmigiana** 46
Bolognese, Marinara & Mozzarella

- Chicken Marsala** 36
Mushrooms, Marsala, Parsley & Potato Croquette

- Braised Short Rib**..... 59
Potato Puree, Glazed Mushrooms & Root Vegetables

SIDES + CONTORNI

- Macaroni & Cheese**..... 17
Four Cheese Blend

- Crispy Potato**..... 11
Salsa Verde

- Creamed Corn**..... 16
Baby Corn, Oaxacan Cheese & Tajin

- Creamed Spinach**..... 15
Soubise, Cream & Parmesan

- Hand Cut Fries** 11
Ketchup & Aioli

- Fried Eggplant**..... 15
Miso Honey Glaze, Sesame & Scallion

- Roasted Cauliflower** 16
Garlic, Parsley, Cheddar, Breadcrumb & Roasted Grapes

- Mashed Potato** 15
Comte, Gruyere & Chives

- Crispy Brussels Sprouts**..... 19
Fregola, Gremolata, Pecorino Vinaigrette & Shaved Pecorino