



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

RAW + CHILLED

Torre Di Mare - Seafood Towers

Shrimp Cocktail 24 U10 with Traditional Garnishes	John’s River Sweets Oysters U12 Shrimp Cocktail Poached Lobster Peekytoe Crab Salad	Oysters (6) 24 (12) 46 Cocktail, Lemon, Horseradish and Mignonette
Tuna Tartare ‘Cannoli’ 21 Wonton, Sesame-Soy, Jalapeno & Banh mi Garnish	Small 90 • Teo’s Tower 165	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	Italian Chopped Salad 17 ‘Antipasto’ Style, Provolone, Peppers, Olives, Herbs & ‘Italian’ Vinaigrette	Charred Octopus 26 Crispy Potato, Pickled Onion, Salsa Verde & Cruschi D.O.P
House Salad 18 Cucumber, Tomato, Onion & Balsamic	Mushroom Arancini 21 Taleggio, Parmesan & Truffle	Zucchini Blossoms 23 Pesto Trapanese & Nepitella
Baby Gem -or- Celery Caesar 16 Parmesan, Anchovy & Crouton	Wedge Salad 19 Iceberg Lettuce, Tomato, Candied Bacon, Pickled Onion & Reyes Blue Cheese	Crispy Rock Shrimp 26 ‘Bang Bang Style’ Sweet & Sour Glaze & Spicy Chili Oil
Glazed Bacon 19		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
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PASTA

Black Spaghetti 48 Peeky Toe Crab, Jalapeno, Bottarga, Lemon & Breadcrumb	Maccheroni w/ Vodka 30 Spicy Vodka Sauce & Burrata	Bucatini Carbonara 34 Guanciale, Black Pepper & Pecorino
Mafaldine ‘Cacio e Pepe’ 28 Pink Peppercorn, Cream & 24mo Parmesan	Tagliatelle 32 Beef, Veal, Pork Bolognese & 24mo Parmigiano Reggiano	Short Rib Rigatoni 39 Tomato, Soffrito, Belperr Knoll & Parmesan

FISH & SEAFOOD

Crack Shrimp 44 Whole Garlic Cloves, Sweet& Hot Cherry Peppers & Touch of marinara	Seared Sea Scallops 48 Sunchoke, Hazelnut, Lemon & Parmesan	Crab Crusted Halibut 56 Potato Puree, Braised Leeks & Chanterelle
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MAINS

Veal al Limone 46 Garlic, Lemon, Parsley & Broccoli	PA Golden Chicken 36 Fregola, Roasted Corn, Basil & Toy Box Tomato	Braised Short Rib 59 Creamy Polenta, Root Vegetables & Bordelaise
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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	Artichoke Francaise 15 White Wine, Caper, Lemon & Caper
Grilled Broccoli 16 Parmesan, Colatura & crispy Shallot	Mashed Potato 15 Comte, Gruyere & Chives	Crispy Brussels Sprouts 19 Fregola, Gremolata, Pecorino Vinaigrette & Shaved Pecorino