



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

Arugula Salad..... 18
Candied Walnuts, Cherries & Rogue Bleu

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

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 Parmigiano
Reggiano

Ricotta Gnocchi 36
Basil Pesto, Italian Pine Nut & Parmesan

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

FISH & SEAFOOD

Nantucket Scallop Risotto 49
English Peas, Tendrils, Shiitake & Browned
Butter with Lemon

Crispy Black Bass..... 48
Lobster Corn & Shiitake Crepe & Lobster Sauce

Swordfish Milanese..... 49
GF Crust, Asparagus & Morel Mushrooms

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

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

NJ Asparagus..... 16
Sauce Gribiche & Bottarga

Crispy Potato..... 11
Salsa Verde

Hand Cut Fries 11
Ketchup & Aioli

Mashed Potato 15
Comte, Gruyere & Chives

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

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

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