



Crispy Rice 4 pc Per Order	Featured Catch
A5 Wagyu- Truffle 'Caviar'.....58	Dover Sole- 86
Bluefin Tuna- Caviar, Yuzu, 24kt.....38	Glacier 51 Chilean Bass- 72

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

- 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
- Crab Cake** 27
Creole Remoulade & Artichoke Salad
- Crispy Rock Shrimp**..... 26
'Bang Bang Style' Sweet & Sour Glaze & Spicy Chili Oil

CLASSICS

- Baked Clams** 21
Garlic, Citrus, 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
- Linguini with Clams 'Casino'**..... 38
Red Pepper, Toasted Garlic, Guanciale Clams & Cackle

- Maccheroni w/ Vodka**..... 30
Spicy Vodka Sauce & Burrata
- Tagliatelle**..... 32
Beef, Veal, Pork Bolognese & 24mo Parmigiano Reggiano
- Cavatelli** 36
Sausage, Broccoli Rabe & Parmesan

- Ricotta Gnocchi** 39
Basil Pesto, Italian Pine Nut & Parmesan
- Short Rib Paccheri**..... 39
Tomato, Soffrito, Belperr Knoll & Parmesan
- Spinach Fusilli**..... 30
Artichoke 'Bolognese', Parmesan & Basil

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

- Berkshire Pork Chop** 46
Cherry Peppers, Cippolini & Aged Balsamic

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

- 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