



House Made Warm Mozzarella

8oz - 21 16oz - 36

Toy Box Tomatoes, Peaches & Herbs

RAW + CHILLED

Torre Di Mare - Seafood Towers

Shrimp Cocktail 24	John’s River Sweets Oysters	Oysters (6) 24 (12) 46
U10 with Traditional Garnishes	U10 Shrimp Cocktail	Cocktail, Lemon, Horseradish & Mignonette
	Poached Lobster	
	Hamachi Sashimi	
Tuna Tartare ‘Tacos’ 21		Oysters and Sorbet (12) 52
Wonton, Sesame-Soy, Jalapeno & Banh Mi		Add Caviar24
Garnish	Small 90 • Teo’s Tower 165	Green Apple Sorbet, Cucumber & Horseradish

ANTIPASTI

Crispy Goat Cheese Salad 19	Italian Chopped Salad 17	Charred Octopus 26
Arugula, Prosciutto San Danielle, Fig	‘Antipasto’ Style, Provolone, Peppers, Olives,	Crispy Potato, Pickled Onion, Salsa Verde &
Marmellata & Hazelnuts	Herbs & ‘Italian’ Vinaigrette	Cruschi D.O.P
Baby Gem -or- Celery Caesar 16	Arugula Salad17	Zucchini Blossoms 23
Parmesan, Anchovy & Crouton	Candied Walnuts, Cherries, Smoked Blue	Pesto Trapanese & Nepitella
	Cheese & Walnut Vinaigrette	
Wedge Salad 19	Watermelon Salad18	Crispy Rock Shrimp26
Iceberg Lettuce, Tomato, Candied Bacon,	Feta Cheese, Gems Lettuce, Sweet 100	‘Bang Bang Style’ Sweet & Sour Glaze &
Pickled Onion & Reyes Blue Cheese	Tomato, Herbs & Ginger Vinaigrette	Spicy Chili Oil
Glazed Bacon19		French Onion Soup15

CLASSICS

Baked Clams 21	Crispy Shrimp & Calamari 22	Wagyu Meatballs 23
Garlic, Citrus, Chile & Breadcrumb	Cherry Peppers, Tomato Basil Sauce, Lemon &	Beef-Pork-Veal, Marinara, Ricotta & Pecorino
	Long Hot Aioli	

PASTA

Black Pappardelle 52	Maccheroni w/ Vodka 30	Basil Fettuccini47
Rock Shrimp, Langoustine, Seafood Vodka	Spicy Vodka Sauce & Burrata	Butter Poached Lobster, Basil Pesto, Pine Nut &
Sauce & Breadcrumb		Parmesan
Mafaldine ‘Cacio e Pepe’ 28	Tagliatelle 32	Mezze Rigatoni39
Pink Peppercorn, Cream & 24mo Parmesan	Beef, Veal, Pork Bolognese & 24mo Parmigiano	Short Rib Ragu, Tomato, Soffrito, Belper
	Reggiano	Knoll & Parmesan

FISH & SEAFOOD

CRACK Shrimp 44	Montauk Black Bass 48	Crab Crusted Grouper58
Whole Garlic Cloves, Sweet & Hot	Lobster and Shiitake Crespelle & Lobster Sauce	Potato Puree, Asparagus & Morel
Cherry Peppers & Touch of Marinara		Mushrooms

ENTREE

Veal al Limone 46	PA Golden Chicken 39	Grilled Short Rib59
Garlic, Lemon, Parsley & Broccoli	Fregola, Roasted Corn, Basil & Toy Box	Crispy Rice Cake, Green Papaya & Asian Pear
	Tomato 'Bruschetta' Style	Korean BBQ Sauce

SIDES + CONTORNI

Macaroni & Cheese 17	Crispy Potato 11	Creamed Corn 16
Four Cheese Blend	Salsa Verde	Baby Corn, Oaxacan Cheese & Tajin
Creamed Spinach 15	Hand Cut Fries 11	Artichoke Francese15
Soubise, Cream & Parmesan	Ketchup & Aioli	White Wine, Garlic, Lemon & Caper
Grilled Broccoli ‘Ceasar’ 16	Mashed Potato 15	Crispy Brussel Sprouts19
Parmesan, Crispy Shallot & Colatura	Comte, Gruyere & Chives	Fregola, Gremolata, Pecorino Vinaigrette &
Vinaigrette		Shaved Pecorino