



HOUSE MADE WARM MOZZARELLA

8oz 21 • 16oz 36
Prosciutto & Roasted Peppers

RAW + CHILLED

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
Green Apple Sorbet, Cucumber & Horseradish

Add Caviar 24

ANTIPASTI

Crispy Goat Cheese Salad 19
Arugula, Prosciutto San Danielle, Fig
Marmellata & Hazelnuts

Green Bean Salad 17
Mozzarella, Balsamic Vinaigrette,
Red Onion & Tomato

Baby Gem -or- Celery Caesar..... 16
Parmesan, Anchovy & Crouton

Glazed Bacon 19

Italian Chopped Salad 17
'Antipasto' Style, Provolone, Peppers, Olives,
Herbs & 'Italian' Vinaigrette

Garlic Bread 15
Benchmark Sourdough, Calabrian Chile Honey
Butter & Parmesan

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

Spiedini 19
Fried Mozzarella & Mushroom Cream Sauce

Crispy Rock Shrimp 26
'Bang Bang Style' Sweet & Sour Glaze & Spicy
Chili Oil

French Onion Soup 15

CLASSICS

Baked Clams 19
Garlic, Lemon, Chile & Breadcrumbs

Crispy Shrimp & Calamari..... 22
Cherry Peppers, Tomato Basil Sauce, Lemon &
Long Hot Aioli

Wagyu Meatballs..... 26
Beef-Pork-Veal, Marinara, Ricotta & Pecorino

PASTA

Black Spaghetti 46
Peekytoe Crab, Bottarga, Breadcrumbs &
Jalapeno

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

Orecchiette 36
Sausage, Broccoli Rabe, Calabrian Chile &
Parmesan

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

Agnolotti 38
Niman Ranch Lamb Ragu, Ricotta Salata &
Three Cheese English Pea Ravioli

Pappardelle 34
Mushroom Ragu & 24mo Parmesan

Short Rib Rigatoni 39
Tomato, Soffritto, Belperr Knoll & Parmesan

Sacchettoni 36
3 Cheese Stuffed Pasta: Ricotta, Parmesan,
Pecorino, Cognac Cream, Shallot & Pancetta

FISH & SEAFOOD

Chilean Sea Bass..... 68
Cockles, Escarole, Cannelini Beans & Olive Oil

Seared Sea Scallop..... 58
King Crab, Risotto, Spring Medley, Parmesan
& Beurre Blanc

Miso Yaki Butterfish..... 48
Glazed Black Cod, Crispy Rice, Pea Shoots, Yuzu
Aioli, English Peas & Ginger Soy Vinaigrette

MAINS

Veal al Limone..... 46
Garlic, Lemon, Parsley & Broccoli

PA Golden Chicken..... 39
Morels, Asparagus, Pancetta &
Duck Fat Potatoes

Grilled Kurobuta Pork 46
Chickpea Panisse, Sardinian Artichoke, Fava
& Spring Onion

SIDES + CONTORNI

Macaroni & Cheese..... 17
Four Cheese Blend

Creamed Spinach 15
Soubise, Cream & Parmesan

Burnt Broccoli..... 16
Toasted Garlic, Crushed Red Pepper & Parmesan

Crispy Potato 11
Salsa Verde

Hand Cut Fries..... 11
Ketchup & Aioli

Mashed Potato..... 15
Comte, Gruyère & Chives

Creamed Corn 16
Baby Corn, Oaxacan Cheese & Tajin

Artichoke Francaise 15
White Wine, Capers, Lemon & Capers

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