

## R A W B A R

**SEAFOOD TOWER** schooner 110 | yacht 165

oysters, clams, shrimp, crab, tuna tartare, lobster

**CLAMS** 3 per  
*minimum of six*

**OYSTERS** 4 per  
*minimum of six*

**SHRIMP COCKTAIL**

old bay seasoned, calabrian chili cocktail & lemon 22

## A P P E T I Z E R S

**HOUSEMADE POTATO & ONION FOCACCIA**

truffle-honey butter 12

**PECORINO ZEPPOLE**

24 month aged - prosciutto di parma, calabrian chili honey 24

**HEIRLOOM TOMATO PANZANELLA**

*jersey artisan co.* burrata, sour dough bread, hazelnuts & basil tuile 24

**BATTELLO ARTISANAL CHEESE PLATE**

chef's selection of three cheeses with seasonal accoutrements 24

**TUNA TARTARE**

orange dashi, lime, shallots, radish & crispy potatoes 26

**ROASTED SPANISH OCTOPUS**

fingerling potatoes, olivata, garlic confit, charred red pepper puree 26

## S A L A D S

**STONE FRUIT SALAD**

plums, peaches, apricots, stracciatella cheese, radicchio, mint, croutons  
candied walnuts, aged balsamic 24

**GRILLED CHICKEN COBB SALAD**

baby gem lettuce, blue cheese, avocado, pancetta, six-minute crispy egg,  
buttermilk blue cheese dressing 25

**BABY LETTUCES**

farro, shaved radishes, fennel, cucumbers, "italian dressing" 15

## S A N D W I C H E S

**R D BURGER**

6 oz. chefs blend patty, bacon, caramelized onions, black pepper cheddar,  
bang bang aioli, pickles, bricohe 22

**MORTADELLA PANINO**

housemade focaccia, burrata, pistachio pesto 22

*\*mortadella = italian cured meat made of pork*

**ITALIANO**

chicken cutlet, prosciutto, arugula, mozzarella, basil pesto 20

**SMOKED TURKEY BLT WRAP**

bacon, lettuce, tomato, avocado, aged provolone, remoulade 18

**LOBSTER ROLL**

maine lobster, old bay mayo, toasted N.E. style bun, melted butter 30

*all above served with choice of herbed parmigiano fries or baby mixed greens*

## E N T R É E S

**RICOTTA GNOCCHI**

sweet sausage, "bolognese" pecorino romano 32

**SPAGHETTI CACIO E PEPE**

fresh ground black pepper, pecorino romano 27

**PORCINI MUSHROOM RISOTTO**

crispy enoki, trumpet & maitake *\*vegan* 28

**CASHEW CRUSTED HALIBUT**

"celery root" caponata & celeriac puree 39

**STEAK FRITES**

prime hanger steak, herbed parmigiano fries, bearnaise 35

## S I D E S

herbed parmigiano fries 6

grilled chicken 9

grilled shrimp 12

*Chef/ Partner - Ryan DePersio*

*Chef De Cuisine - Giancarlo Junyent*

@battellojc



@chef\_rd

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*All credit card charges, will include an additional transaction fee up to 2.99% to help offset processing costs*