



# BATTELLO

## BAR MENU



### SEAFOOD TOWER

oysters, clams, shrimp, crab, tuna tartare, lobster  
schooner 110 | yacht 165

#### CLAMS

3 per  
minimum of six

#### OYSTERS

4 per  
minimum of six

### MASCARPONE POLENTA FRIES

gorgonzola fonduta 14

### MARINATED OLIVES

mixture of premium imported pitted olives, EVOO  
garlic, herbs 12

### PECORINO ZEPPOLE

24 month aged, Prosciutto di Parma  
Calabrian chili honey 24

### BATTELLO CHEESE PLATE

chef's selection of 3 artisanal cheeses with seasonal  
accompaniments 24

### PRIME BEEF TARTARE

Calabrian chili, sun dried tomatoes, capers, coffee oil,  
parmigiano + toasted sour dough 26

### CALABRIAN CHILI-HONEY GLAZED WINGS

goat cheese crema 17

### SHORT RIB ARANCINI

crispy risotto, pecorino, basil aioli 15

### YELLOWFIN TUNA & AVOCADO BITES

yellowfin tuna tartare, avocado mousse, tapioca chip  
breakfast radish, yuzu gel 20

### LOBSTER ROLL

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

### RD BURGER

6 oz chefs blended patty, bacon, bang bang aioli  
caramelized onions, black pepper cheddar  
pickles, toasted bun 22

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CHEF/PARTNER- RYAN DePERSIO

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



# BATTELLO



### HAPPY HOUR

Monday – Thursday 4pm-6pm

#### DRAFT BEERS 6

#### HOUSE WINES 10

Kitchen Step Sauvignon Blanc, Mendocino, California  
Battello Chardonnay, California  
Kitchen Step Pinot Noir, Monterey, California,  
Battello Cabernet Sauvignon, California

#### LIBATIONS 12

##### APEROL SPRITZ

prosecco, aperol, club soda

##### MARGARITA

tequila, fresh lime juice, triple sec, agave

##### BATTELLO OLD FASHIONED

bourbon, demerara, bitters

#### BAR BITES 10

##### MASCARPONE POLENTA FRIES

gorgonzola fonduta

##### MARINATED OLIVES

mixture of premium imported pitted olives, EVOO  
garlic, fried herbs

##### CALABRIAN CHILI-HONEY GLAZED WINGS

goat cheese crema

##### SHORT RIB ARANCINI

crispy risotto, pecorino, basil aioli

## BATTELLO SOUND

#### LIVE MUSIC

WEDNESDAY & THURSDAY 6 – 9 PM

FRIDAY & SATURDAY 7 - 10 PM

### JUNE

Thursday 06/04 | Megan & Gabrielle

Friday 06/05 | Rob Nicholas

Wednesday 06/10 | Nick “NGXB”

Thursday 06/11 | Roy Wilson

Wednesday 06/17 | Jeff Fernandes Duo

Friday 06/25 | Acoustic Fuego

Thursday 06/26 | Jeff Greenspan

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