

BAR MENU



SEAFOOD TOWER

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

CLAMS

OYSTERS

3 per

4 per

minimum of six

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

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





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

peanut butter infused bourbon, concord grape syrup 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



WEDNESDAY & THURSDAY 6 - 9 PM

SEPTEMBER

Wednesday 09/03 | Nick "NGXB"
Thursday 09/04 | Matt & The Cubano
Wednesday 09/10 | Will O'Connor Duo
Thursday 09/11 | James Caleo
Wednesday 09/17 | Jeff Fernandes Duo
Thursday 09/18 | Rob Nicholas
Wednesday 09/24 | Megan & Gabrielle
Thursday 09/25 | Roy Wilson

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