

RAW BAR

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

FROM THE PANTRY

GUANCIALE & FONTINA BISCUITS
honey butter 11

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

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

Chef/ Partner - Ryan DePersio
Chef De Cuisine - Giancarlo Junyent

@battellojc  @chef_rd

BRUNCH COCKTAILS

16

BREWMOSA
white rum, aperol, pineapple, KS crush IPA topper

WAKE UP CALL
caramel turtle whiskey, coffee liqueur, cold brew coffee

SEA SPRITZ
vodka, hibiscus & orange blossom liqueur, lemon juice, agave, prosecco

BANG BANG BLOODY MARY
roasted red pepper infused vodka, sriracha, chipotle tomatillo

SANDWICHES
served with choice of herbed parmigiano fries or baby mixed greens

BATTELLO BREAKFAST SANDWICH
bacon, egg, black pepper cheddar, focaccia 16

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

SMOKED TURKEY BLT WRAP
bacon, lettuce, tomato, avocado, aged provolone, remoulade 18

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

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

ENTRÉES & EGGS

AVOCADO TOAST
grilled sourdough, sambuca cured salmon, fried eggs 21

EGGS BENEDICT
prosciutto di parma, english muffin, sriracha hollandaise,
smashed fingerlings 19

PIATTO DI UOVA
eggs any style, smoked bacon, crispy herb fingerlings 18

OLIVE OIL PANCAKES
seasonal compote, whipped butter 15

SPAGHETTI CACIO E PEPE
fresh ground black pepper, pecorino romano,
sunny side up egg on top 28

RICOTTA GNOCCHI
sweet sausage, “bolognese” pecorino romano 34

SQUID INK TORCHIO
octopus & lump crab gauzzetto, spicy pomodoro, citrus crumbs 38

SIDES
fried egg 3
herbed parmigiano fries 5
country style sourdough toast (4 slices) 5

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