

## 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

## APPETIZERS



### HOUSEMADE POTATO & ONION FOCACCIA

truffle-honey butter 14

### PECORINO ZEPPOLE

24 month aged - prosciutto di parma, calabrian chili honey 25

### CHOPPED KALE CAESAR

mint, aged gouda, barley, candied pistachios, Caesar dressing 24

### jersey artisan co. BURRATA & FIGS

radicchio, castelfranco, rosemary crackers, pistachio vinaigrette 24

### PRIME BEEF TARTARE

calabrian chili, sun dried tomatoes, capers, coffee oil,  
parmigiano + toasted sourdough 26

### SEAFOOD INSALATA

shrimp, mussels, clams, calamari, lemon,  
charcoal shallot jam, celery, mint & shaved fennel 24

### ROASTED SPANISH OCTOPUS

fingerling potatoes, olivata, garlic confit, charred red pepper puree 28

### TUNA TARTARE

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

## PASTAS



### RICOTTA GNOCCHI

sweet sausage 'bolognese' pecorino romano, basil 35

### MAFALDE con VONGOLE

manila clams, lemon, calabrian chili, garlic crumbs 40

### CAVATELLI VERDE

jonah crab, tomato confit, meyer lemon & braised artichokes  
citrus crumbs 42

### SPAGHETTI CACIO E PEPE

fresh ground black pepper, pecorino romano 32

### CRESTE di GALLO "VERDE"

braised short rib ragu, Genovese pesto  
ricotta salata 40

### ENGLISH PEA & BURRATA AGNOLOTTI

fava bean, basil seeds, & pancetta crumble 38

## SIDES 9

parmigiano gnoccho alla romana  
marsala glazed mushrooms  
garlic potato mousse  
grilled broccoli rabe & chili oil  
glazed seasonal vegetables

*Chef/ Partner - Ryan DePersio*

*Chef De Cuisine - Giancarlo Junyent*

@battellojc  @chef\_rd

## ENTRÉES



### SPICY LOBSTER RISOTTO ARRABBIATA

spicy tomato- saffron risotto, basil crema, parsnip chips MP

### PISTACHIO & OREGANO CRUSTED HALIBUT

crab, zucchini orzotto, fennel, saffron jus 49

### LOCAL BLACK SEA BASS

white & green asparagus, mushroom puree, foraged morels  
& prosciutto glaze 46

### DAY BOAT SEA SCALLOPS

tri-color cauliflower, beluga lentils, salsify puree  
pignoli & raisin gremolata 48

### NY STRIP 14 oz. PRIME DRY AGED

gnoccho alla romana, maitake mushroom marsala 85

### GRILLED HALF CHICKEN

escarole, crispy pecorino potatoes, chili-shallot butter 38

### FENNEL & GINGER CRUSTED PORK CHOP

braised red cabbage, garlic potato mousse, red pepper relish 46

### PORCINI MUSHROOM RISOTTO

crispy enoki, trumpet & maitake \*vegan 30

## LARGE FORMAT

### 45 DAY DRY AGED PRIME 28oz COWBOY RIBEYE

cippolini onions, roasted garlic, salsa rosa 165

### GRILLED WHOLE RED SNAPPER

swiss chard, gremolata, red pepper romesco 90

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*