

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

~

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

AUGUST

Thursday 08/06 | Nick “NGXB”
Friday 08/07 | James Caleo Trio
Wednesday 08/12 | Quincy Mumford
Thursday 08/13 | Matty D & the Cubano
Wednesday 08/19 | Rob Nicholas
Thursday 08/20 | Jeff Fernandes Duo
Wednesday 08/26 | James Caleo
Thursday 08/27 | 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