

BRUNCH
MENU

BATTELLO

SAT - SUN
11:00 AM - 2:30 PM

OYSTERS

4 per
minimum of six

SEAFOOD TOWER

oysters, clams, shrimp, crab, tuna tartare, lobster
schooner 90 | yacht 140

CLAMS

3 per
minimum of six

FROM THE PANTRY

PASTRY PLATE

butter & chocolate croissants, pecan bun,
seasonal scone 12

WHITE GAZPACHO

lemongrass poached lobster, roasted grapes,
marcona almonds 19

LITTLE GEM SALAD

haricot vert, radishes, strawberry marinata,
gorgonzola, buttermilk dressing 15

SHRIMP COCKTAIL

calabrian chili cocktail sauce 18

BURGERS & SANDWICHES

BATTELLO BURGER

two 4 oz patties, monterey jack, bacon
caramelized onions, toasted bun, battello sauce 17

CRABBY PATTY

tomato, bacon, spicy tartar sauce 19

ITALIANO

chicken cutlet, mozzarella, prosciutto, garlic aioli 16

CROQUE MONSIEUR

toasted sourdough coated in parmigiano bechamel,
prosciutto, fontina cheese 16
add a fried egg for \$3 upcharge

LOBSTER ROLL

old bay mayo, red onion & celery 23

**all served with choice of herbed parmigiano fries
or baby mixed greens*

ENTRÉES & EGGS

EGGS BENEDICT

prosciutto di parma, english muffin,
sriracha hollandaise 15

BATTELLO OMELETTE

fresh herbs, tomato, fontina cheese,
sweet fennel sausage 14

AVOCADO TOAST

whole grain bread, roasted mushrooms,
local ricotta 15
add a fried egg for \$3 upcharge

FRIED CHICKEN & WAFFLES

calabrian chili honey glaze, whipped butter 18

OLIVE OIL PANCAKES

seasonal compote, whipped butter 15

GRILLED CHICKEN BREAST

quinoa, escarole, roasted peppers,
yellow pepper-peanut romesco 19

MAFALDE CACIO E PEPE

fresh ground black pepper, pecorino romano,
two sunnyside up eggs on top 27

SQUID INK TORCHIO

octopus & king crab gauzetto, spicy pomodoro,
citrus pangrattato 30

RICOTTA GNOCCHI

sweet sausage bolognese, pecorino romano 29

SIDES

fried egg 3

toast (4 slices) 5

housemade cornbread with truffle-honey butter 10