

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 12

PECORINO ZEPPOLE
24 month aged - prosciutto di parma, calabrian chili honey 24

jersey artisan co. **BURRATA & FIGS**
radicchio, castelfranco, rosemary crackers, pistachio vinaigrette 24

BATTELLO ARTISANAL CHEESE PLATE
chef's selection of three cheeses with seasonal accoutrements 24

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

ROASTED SPANISH OCTOPUS
fingerling potatoes, olivata, garlic confit, charred red pepper puree 26

SALADS

HARVEST KALE CAESAR
granny smith apples, cashew nuts, ricotta salata, moscatel grapes, croutons
maple - ginger caesar dressing 24

GRILLED CHICKEN COBB SALAD
baby gem lettuce, blue cheese, avocado, pancetta, six-minute crispy egg,
buttermilk blue cheese dressing 25

BABY LETTUCES
farro, shaved radishes, fennel, cucumbers, "italian dressing" 15

SANDWICHES

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

MORTADELLA PANINO
housemade focaccia, burrata, pistachio pesto 22
**mortadella = italian cured meat made of pork*

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

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

LOBSTER ROLL
maine lobster, old bay mayo, toasted N.E. style bun, melted butter 30
all above served with choice of herbed parmigiano fries or baby mixed greens

ENTRÉES

RICOTTA GNOCCHI
sweet sausage, "bolognese" pecorino romano 32

SPAGHETTI CACIO E PEPE
fresh ground black pepper, pecorino romano 27

PORCINI MUSHROOM RISOTTO
crispy enoki, trumpet & maitake **vegan* 28

PISTACHIO & OREGANO CRUSTED HALIBUT
crab, zucchini orzotto, fennel, saffron jus 39

STEAK FRITES
prime hanger steak, herbed parmigiano fries, bearnaise 35

SIDES

herbed parmigiano fries 6
grilled chicken 9
grilled shrimp 12

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

@battellojc  @chef_rd

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