



# BATTELLO

## 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



## APPETIZERS

### YELLOWFIN TUNA ROLLATINI

shaved fennel, red onion, cucumber, cilantro,  
avocado mousse, yuzu-sesame vinaigrette 21

### WHITE GAZPACHO

lemongrass poached lobster, roasted grapes,  
marcona almonds 19

### ROASTED OCTOPUS

italian butter beans, edamame, thai basil, pickled  
red onion, caper burro 19

### ½ DOZEN MARINATED OYSTERS

watermelon-ginger mignonette, yellow watermelon gel 24

### GOLDEN BEETS INSALATA

frisee, honey crisp apple,  
crumbled goat cheese, candied pistachios 17

### PEEKYTOE CRAB CROSTINI

blue crab crema, tomato confit,  
shaved local radishes 17

### CRISPY STUFFED ZUCCHINI FLOWERS

mozzarella, heirloom tomatoes,  
yellow tomato vinaigrette, black olive crumble 17

### BATTELLO CHEESE PLATE

chef's selection of 3 artisanal cheeses  
with seasonal accoutrements 16

### HOUSEMADE FOCCACIA

truffle-honey butter 8



## PASTAS

### HAND ROLLED GARGANELLI

crispy pork belly, snap & snow peas,  
taleggio fonduta, cured duck yolk 19/38

### SQUID INK TORCHIO

octopus & lump crab gauzzetto,  
spicy pomodoro, citrus crumbs 19/38

### RICOTTA GNOCCHI

sweet sausage 'bolognese,'  
pecorino romano, basil 18/34

### MAFALDE CACIO E PEPE

fresh ground black pepper,  
pecorino romano 17/27

### LACINATO KALE & TALEGGIO TORTELLINI

wild mushroom burro,  
shaved black truffles 25/40

### HONEYNUT SQUASH TRIANGOLI

braised lamb ragu,  
parmigiano reggiano 19/38

*\*gluten-free pasta available*



## ENTRÉES

### SMOKED CARROT RISOTTO

aquarello rice, coconut crema, lime zest,  
shaved carrot marinata 24

### PAN ROASTED SEA SCALLOPS

butternut squash caponata, black butter celery root  
purée, green apple-olive salsa 39

### SMOKED IDAHO TROUT

wilted spinach, potato confit,  
pancetta compote 32

### STEAMED BLACK BASS

thai basil, grilled eggplant, toasted pine nuts,  
cherry tomato vinaigrette 37

### BUTTERMILK BAKED CHICKEN

truffle pesto crust, creamy fontina polenta, grilled  
broccolini, black truffle sauce 34

### FENNEL CRUSTED PORK CHOP

marinated shishito & bell pepper,  
olive oil crushed potato, budding chives 38

### STEAK "PIZZAIOLA"

prime sirloin, stracciatella, bruschetta,  
wild mushrooms, rosemary jus 49

### ROASTED LOBSTER

toasted pearl couscous, blistered snow and snap peas,  
grapefruit, lobster reduction M/P

CHEF/PARTNER- RYAN DePERSIO - EXECUTIVE CHEF- CHRISTOPHER ZABITA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS