



## HOUSE MADE WARM MOZZARELLA

8oz 24 • 16oz 39  
Prosciutto, Asparagus & Roasted Peppers

### RAW + CHILLED

**Shrimp Cocktail**..... 24  
U10 with Traditional Garnishes

**Tuna Tartare Tacos**..... 21  
Wonton, Sesame-Soy, Jalapeno & Banh mi Garnish

**Torre Di Mare - Seafood Towers**

John's River Sweets Oysters  
U12 Shrimp Cocktail  
Poached Lobster  
Peekytoe Crab Salad

Small 90 • Teo's Tower 165

**Oysters**..... (6) 24 (12) 46  
Cocktail, Lemon, Horseradish & Mignonette

**Oysters and Sorbet** ..... (12) 52  
Green Apple Sorbet, Cucumber & Horseradish

Add Caviar ..... 24

### ANTIPASTI

**Crispy Goat Cheese Salad** ..... 19  
Arugula, Prosciutto San Danielle, Fig Marmellata & Hazelnuts

**Green Bean Salad** ..... 17  
Mozzarella, Balsamic Vinaigrette, Red Onion & Tomato

**Baby Gem -or- Celery Caesar**..... 16  
Parmesan, Anchovy & Crouton

**Glazed Bacon** ..... 19

**Italian Chopped Salad** ..... 17  
'Antipasto' Style, Provolone, Peppers, Olives, Herbs & 'Italian' Vinaigrette

**Garlic Bread** ..... 15  
Benchmark Sourdough, Calabrian Chile Honey Butter & Parmesan

**Wedge Salad** ..... 19  
Iceberg Lettuce, Tomato, Candied Bacon, Pickled Onion & Reyes Blue Cheese

**Charred Octopus** ..... 26  
Crispy Potato, Pickled Onion, Salsa Verde & Cruschi D.O.P

**Spiedini** ..... 19  
Fried Mozzarella & Mushroom Cream Sauce

**Crispy Rock Shrimp** ..... 26  
'Bang Bang Style' Sweet & Sour Glaze & Spicy Chili Oil

**French Onion Soup** ..... 15

### CLASSICS

**Baked Clams** ..... 21  
Garlic, Lemon, Chile & Breadcrumbs

**Crispy Shrimp & Calamari**..... 22  
Cherry Peppers, Tomato Basil Sauce, Lemon & Long Hot Aioli

**Wagyu Meatballs**..... 26  
Beef-Pork-Veal, Marinara, Ricotta & Pecorino

### PASTA

**Black Spaghetti** ..... 46  
Peekytoe Crab, Bottarga, Breadcrumbs & Jalapeño

**Mafaldine 'Cacio e Pepe'** ..... 28  
Pink Peppercorn, Cream & 24mo Parmesan

**Orecchiette** ..... 36  
Sausage, Broccoli Rabe, Calabrian Chile & Parmesan

**Maccheroni w/ Vodka**..... 30  
Spicy Vodka Sauce & Burrata

**Lasagna 'Bolognese'** ..... 39  
Pomodoro, Mozzarella, Bechamel & Parmesan

**Ricotta Gnocchi**..... 45  
Basil, Spring Onion, Cherry Tomato & Maine Lobster

**Short Rib Rigatoni** ..... 39  
Tomato, Soffrito, Belperr Knoll & Parmesan

**Moneybags** ..... 36  
3 Cheese Stuffed Pasta: Ricotta, Parmesan, Pecorino, Cognac Cream, Shallot & Pancetta

### FISH & SEAFOOD

**Chilean Sea Bass**..... 68  
Cockles, Escarole, Cannelini Beans & Olive Oil

**Seared Sea Scallop**..... 58  
King Crab, Risotto, Spring Medley, Parmesan & Beurre Blanc

**Miso Yaki Butterfish**..... 48  
Glazed Black Cod, Crispy Rice, Pea Shoots, Yuzu Aioli, English Peas & Ginger Soy Vinaigrette

### MAINS

**16oz Veal Chop** ..... 79  
Grilled Asparagus, Crispy Potato & Salsa Verde

**Double Cut Pork Chop**..... 52  
Vinegar Peppers, Crispy Potato, Salsa Verde & Spring Onion

**Half Rack of Lamb** ..... 56  
Grilled Asparagus, Crispy Potato & Mint Chutney

### SIDES + CONTORNI

**Macaroni & Cheese**..... 17  
Four Cheese Blend

**Creamed Spinach** ..... 15  
Soubise, Cream & Parmesan

**Burnt Broccoli**..... 16  
Toasted Garlic, Crushed Red Pepper & Parmesan

**Crispy Potato** ..... 12  
Salsa Verde

**Hand Cut Fries**..... 11  
Ketchup & Aioli

**Mashed Potato**..... 15  
Comte, Gruyère & Chives

**Creamed Corn** ..... 16  
Baby Corn, Oaxacan Cheese & Tajin

**Artichoke Francaise** ..... 15  
White Wine, Caper, Lemon & Caper

**Crispy Brussels Sprouts** ..... 19  
Fregola, Gremolata, Pecorino Vinaigrette & Shaved Pecorino