



Piatto di Salumi..... 35

24mo Prosciutto, Mortadella, Parmigiano Reggiano, Mozzarella di Bufala, Marinated Olives & Piemontese Hazelnuts

Piatto di Formaggio..... 29

A Daily Selection of Cheese, Seasonal Fruits & Jams, Mostarda & Honeycomb

RAW + CHILLED

- Lobster Ceviche..... 26**
Honduran Style, Coconut Milk, Ginger, Aji Dulce & Black Mint
- Shrimp Cocktail..... 24**
U12 with Traditional Garnishes
- Daily Crudo or Ceviche.....MKT**
Chefs Daily Selection Featuring Tsukiji/Toyosu Market Fish and/or Wild Caught Shellfish

- Torre di Mare - Seafood Towers**
John's River Sweets Oysters
U12 Shrimp Cocktail
Poached Lobster
Peekytoe Crab Salad
Clams on the Half Shell
Small **90** • Teo's Tower **165**

- Oysters..... (6) 24 (12) 46**
Cocktail, Lemon, Horseradish and Mignonette
- 'Omakase' Frutti di Mare..... 185**
Chef's Selection of Crudo, Shellfish & Sashimi
- Hamachi Sashimi..... 22**
Nikkei Style, Yuzu, Gluten Free Soy, Aji Amarillo & Herbs

ANTIPASTI

- Crispy Goat Cheese Salad..... 19**
Arugula, Prosciutto San Danielle, Fig Marmellata & Piemontese Hazelnuts
- Wedge Salad..... 19**
Iceberg Lettuce, Tomato, Candied Bacon, Pickled Onion & Reyes Blue Cheese
- Roasted Beet Salad..... 18**
Savory Cheesecake, Citrus, Candied Bergamot & Pistachio

- Baby Gem -or- Celery Caesar..... 16**
Parmesan, Anchovy & Crouton
- Italian Chopped Salad..... 17**
'Antipasto' Style, Provolone, Peppers, Olives Herbs & 'Italian' Vinaigrette
- Tuna 'Tacos'..... 21**
Wonton, Sesame-Soy, Jalapeno & Banh mi Garnish

- Charred Octopus..... 26**
Crispy Potato, Pickled Onion, Salsa Verde & Cruschi D.O.P
- BBQ Pork Bao Buns..... 19**
Hoisin, Cucumber, Pickled Pepper & Japanese Mayo
- Mussels & Clams..... 21**
Nduja, Fennel Pollen, Orange & Herbs
-or-
Traditional Fra Diavolo (Spicy Garlic & Tomato)

PASTA

- Tagliatelle..... 28**
Beef, Veal, Pork Bolognese & 24mo Parmigiano Reggiano
- Lobster Ravioli..... 44**
Lobster-Blush Tomato Sauce, Sorrel & Fines Herbs

- Maccheroni w/ Vodka..... 28**
Spicy Vodka Sauce & Burrata di Bufala
- Black Spaghetti..... 37**
Peekytoe Crab, Green Chili, Bottarga & Breadcrumbs

- Tonarelli 'Paglia e Fieno'..... 26**
Sausage Ragù 'en Bianco', Porcini & Pecorino
- Ricotta Gnocchi..... 39**
Two Rivers Mushrooms, Black Truffle Pesto & Chives

FISH & SEAFOOD

- Panetta Wrapped Halibut..... 46**
Smashed Fingerling Potato 'Piccata' & Local Clam Brodo

- Misoyaki Butterfish..... 47**
Glazed Black Cod, Crispy Rice, Baby Bok Choy, Ginger & Yuzu

- Nantucket Scallop Risotto..... 49**
Acquarello 7yr Aged Rice, Citrus, Kosho, Browned Butter & Caper Leaf

CHOPS

- Pork Chop w Vinegar Peppers..... 52**
Cherry Peppers, Long Hots, Cippolini & Aceto Manodori

- 16 oz Veal Chop..... 84**
Parmigiana- Classic Tomato & Mozzarella
Valdostana- Mushroom, Prosciutto & Fontina
Milanese- Arugula, Tomato & Parmesan

- Wagyu Short Rib..... 62**
Anson Mills Polenta, Nantes Carrots, Charred Cippoline, Maitake Mushroom & Barolo Wine Sauce

CLASSICS

- Baked Clams..... 19**
Garlic, Citrus, Chile & Breadcrumb
- Crispy Shrimp & Calamari..... 21**
Cherry Peppers, Tomato Basil Sauce, Lemon & Long Hot Aioli

- Chicken Scarpariello..... 42**
Braised Organic Chicken, Sausage, Peppers, Potato & Vinegar Jus

- Shrimp 'Scampi'..... 21**
Garlic Butter, Wine & Parsley
- Wagyu Meatballs..... 18**
Marinara, Ricotta & Pecorino

SIDES + CONTORNI

- Crispy Potato..... 11**
Salsa Verde
- Hand Cut Fries..... 11**
Chipotle Ketchup & Aioli
- Crab Fries..... 27**
Peekytoe Crab, Jalapeño, Old Bay & Hollandaise
- Creamed Spinach..... 15**
Soubise, A2 Cream & Parmesan

- Roman Gnocchi..... 16**
Mushroom Ragù & Parmesan
- Mashed Potato..... 15**
French Butter, Chive & Beurre Blanc
- Crispy Brussels Sprouts..... 16**
Fregola Sardo, Gremolata, Pecorino Vinaigrette & Shaved Pecorino

- Kung Pao Cauliflower..... 16**
Chestnut, Peanut, Scallion & Garlic
- Slab Bacon 'Au Poivre'..... 19**
Bourbon Barrel Aged Maple Glaze & Mixed Peppercorn
- Mushroom & Onion..... 16**
Red Wine Braised Mushrooms & Cippolini