



MOZZARELLA & WINE BAR

BUFALA CLASSICA
Artisanal

IMPORTED BUFALA CLASSICA
Delicate

BURRATA
Deliciously Creamy

BURRATA AL TARTUFO
With Black Truffle

STRACCIATELLA DI BURRATA CON CAVIALE
Sustainably Farmed Osetra Caviar

REGGIANO PARMIGIANO
Aged 36 Months

AGED KEFALOTYRI
Apples, Honey, Thyme

SALUMI & VEGETABLES

PROSCIUTTO CRUDO DI PARMA DOP
Air-Cured 24-Month Aged Black Label Riserva

SWEET DRY SOPRESSATA
Handmade, 9 Month Aged, Dry Sweet Sausage

PROSCIUTTO DI ANATRA
Duck Prosciutto

SCOTTISH SMOKED SALMON
Smoked & Cured In-House

CAPONATA ALLA SICILIANA
Sicilian Eggplant Casserole

ROASTED HOLLAND PEPPERS

ASSORTED MARINATED OLIVES
Gaeta, Nicoise, Kalamata, Castelvetro

HEIRLOOM TOMATOES

CARCIOFINI
Grilled Marinated Artichokes

GRILLED ZUCCHINI & SQUASH
Imported Olive Oil

LUCKY TOMATOES
Oregano, Olive Oil, Balsamic Vinegar

ROASTED BEETS

GRILLED MARINATED MUSHROOMS
Maitake, Beech & King Oyster

SUSHI & CRUDO

CHEF'S PLATTER*

Eighteen Pieces of Sashimi and Crudo,
Six Pieces of Assorted Sushi, Alaskan King Crab,
Spicy Tuna Roll

LOBSTER SUSHI ROLL*

Spicy Crunchy Fresh Cooked Lobster,
Cucumber, Spicy Mayo

TRIPLE SPICE SUSHI ROLL*

Spicy Crunchy Lobster, Spicy Tuna,
Spicy Yellow Tail, Jalapeños, Spicy Mayo

ROCKY SUSHI ROLL*

King Crab, Tempura Shrimp, Tobiko, Scallions,
Jalapeños, Spicy Mayo, Eel Sauce

BLUEFIN TUNA

Cucumber, Avocado, Spicy Ponzu

AHI TUNA

Compressed Pear, Shaved Rainbow Chard,
Chardonnay Vinegar & Olive Oil

YELLOWTAIL KINGFISH

Black Plum, Jalapeno, Avocado, White Truffle Oil
& Plum Vinegar

ALASKAN KING CRAB

Torched, Horseradish Mayo, Chives

AKAROA KING SALMON

Grapefruit Cilantro Mango Sauce

OCTOPUS CARPACCIO

Lemon, Parsley, Cucumber, Arugula, Micro Celery

WAGYU BEEF TARTAR

Quail Eggs, Shallots, Mustard, Capers

AHI TUNA POKE

Cucumber, Tomato, Avocado, Lemon, Olive Oil, Red Quinoa

Our fish, sized at 700 grams (1.5 lbs.), are
flown fresh to us from the Mediterranean Sea.

Grilled over charcoal & hand-filleted by
our chefs, finished the Mediterranean way
with lemon, capers & salt.

WHOLE FISH

LOUP DE MER (IMPORTED)

Lean White Fish Mild & Sweet, with Moist Flakes

FAGRI (IMPORTED)

Lean, Delicate Flavor

DOVER SOLE (IMPORTED)

Delicate, Mild Flavor

BARRAMUNDI

Clean, Buttery, Slightly Sweet Flavor

WEST AFRICAN SALT PRAWNS

Sweet Flavor & Texture. The Megalodon of Prawns.

8OZ. SOUTH AFRICAN LOBSTER TAIL

2LB MAINE LOBSTER

Broiled or Steamed

FISH

SEARED HALIBUT*

Toasted Fregola, Garam Masala Baby Carrots,
Red Pepper Citrus Sofrito

LOBSTER "POT"*

Lobster, Scallop, Shrimp, Cockles, Fennel,
Cherry Tomatoes & Sfoglini Pasta

FAROE ISLANDS SALMON

Sautéed Brussel Sprouts, Kabocha Squash Puree,
Sauce Grenobloise, Salmon Roe

CHILEAN SEABASS*

Rainbow Carrots, Crispy Polenta
& Black Garlic Lobster Butter

All fish available plain-grilled.

PASTA

(GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST)

BLACK SPAGHETTI* (NERO DI SEPIA)

Scallops & Shrimp with White Wine, Asparagus,
Grape Tomatoes, Shaved Bottarga

GIGLI PASTA*

Wagyu Short Rib, Brown Beech Mushrooms,
Vidalia Onion, Cave Aged Castelmagno Cheese,
Italian Black Truffle Butter

SAFFRON MALLOREDDUS PRIMAVERA*

Roasted Heirloom Tomatoes, Fava Beans, Zucchini,
Broccolini, Brown Butter Butternut Squash Purée

SEAFOOD RISOTTO KING PRAWN*

Shrimp & Bay Scallops
with Roasted Maitake Mushrooms,
Chervil, Saffron Lemon Risotto

STEAKS & CHOPS

FILET MIGNON

COLORADO LAMB CHOPS

MILK-FED LONG BONEVEAL CHOP

AUSTRALIAN WAGYU SIRLOIN

ROASTED ORGANIC CHICKEN*

1/2 Chicken, Olive Oil, Herbs, Broccolini, Mashed Potatoes

RAW BAR

GOLD COAST PLATTER (Serv. 2-4)

White Shrimp, Clams, Oysters, Lobster,
King Crab, Seafood Salad

POSEIDON PLATTER (Serv. 6-8)

White Shrimp, Clams, Oysters, Lobster,
King Crab Legs, Seafood Salad

OYSTERS EAST & WEST COAST

LITTLENECK CLAMS

On The Half Shell

WHITE SHRIMP COCKTAIL

LOBSTER COCKTAIL

COLOSSAL CRAB COCKTAIL

APPETIZERS

"1/2 LOBSTER" BISQUE*

Classic Creamy Bisque with Lobster Garnish

HUMMUS & GRILLED PITA*

Classic Hummus, Paprika, Colossal Olives

CRISPY PANCETTA AND BURRATA

Caramelized Pearl Onions, Balsamic Chutney

ZUCCHINI & EGGPLANT THINS*

Tzaziki Espuma

JUMBO LUMP CRABCAKE*

Shaved Radish, Frisee Greens, Lemon Vinaigrette,
Saffron Carrot Emulsion, Herb Oil

SAGANAKI*

Pan Fried Aged Kefalograviera Cheese

GRILLED SPANISH OCTOPUS

White Bean Roasted Garlic Purée, Pickled Fennel,
Red Onion, Dill & Cherry Tomatoes

FRITTO MISTO*

Calamari, Imported Baby Squid, Shrimp
& Cherry Peppers with Olive Oil Aioli

SALADS

MEDITERRANEAN SALAD

Tomatoes, Cucumber, Red Onion, Colossal Olives,
Barrel Aged Feta Cheese & Red Wine Oregano
Vinaigrette

SPICY LOBSTER SALAD

Crab, Shaved Cucumber, Tobiko, Chili Mayo

CHOPPED SALAD

Seasonal Vegetables, Corn, Olives, Feta Cheese
& White Balsamic Dijon Vinaigrette

GOLDEN BEETS SALAD

Red & Yellow Beets, Shaved Fennel Lemon
Olive Oil Vinaigrette, Shaved Goat Cheese,
Toasted Pistachios

PETIT ROMAINE*

Parmesan Crouton, Grana Padana
Cheese & Caesar Dressing

ONE NORTH*

Mesclun Greens, Black Grapes, Candied Hazelnut,
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

SIDES

SAUTÉED ESCAROLE

Pancetta, Cannellini Beans, Parmesan

SAUTÉED BRUSSEL SPROUTS

Feta Cheese, Honey

CREAMED KALE

GRILLED HOLLAND PEPPERS

YUKON GOLD LEMON POTATOES

SAUTÉED BROCCOLINI

OLIVE OIL MASHED POTATOES

FRENCH FRIES

FAVA BEANS, PANCETTA & ONIONS

Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.
Any item marked with * contains gluten & should be avoided if you have an intolerance or allergy to Gluten.