



MOZZARELLA & WINE BAR

BUFALA CLASSICA GF
Artisanal

IMPORTED BUFALA CLASSICA GF
Delicate

BURRATA GF
Deliciously Creamy

BURRATA AL TARTUFO GF
With Black Truffle

STRACCIATELLA DI BURRATA CON CAVIALE GF

Sustainably Farmed Osetra Caviar

REGGIANO PARMIGIANO GF
Aged 36 Months

AGED KEFALOTYRI GF
Apples, Honey, Thyme

SALUMI & VEGETABLES

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

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

PROSCIUTTO DI ANATRA GF
Duck Prosciutto

SCOTTISH SMOKED SALMON GF
Smoked & Cured In-House

CAPONATA ALLA SICILIANA GF
Sicilian Eggplant Casserole

ROASTED HOLLAND PEPPERS GF

ASSORTED MARINATED OLIVES GF
Gaeta, Nicoise, Kalamata, Castelvetro

HEIRLOOM TOMATOES GF

CARCIOFINI GF
Grilled Marinated Artichokes

GRILLED ZUCCHINI & SQUASH GF
Imported Olive Oil

LUCKY TOMATOES GF
Oregano, Olive Oil, Balsamic Vinegar

ROASTED BEETS GF

GRILLED MARINATED MUSHROOMS GF
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

ONE NORTH ROLL*
Bluefin Tuna, Salmon, Yellow Tail, Spicy Tuna,
Avocado, Tobiko, Truffle Sauce

BLUEFIN TUNA*
Cucumber, Avocado, Spicy Ponzu

AHI TUNA* GF
Compressed Pear, Shaved Rainbow Chard,
Chardonnay Vinegar & Olive Oil

YELLOWTAIL KINGFISH* GF
Black Plum, Jalapeno, Avocado, White Truffle Oil
& Plum Vinegar

ALASKAN KING CRAB GF
Torched, Horseradish Mayo, Chives

AKAROA KING SALMON* GF
Grapefruit Cilantro Mango Sauce

OCTOPUS CARPACCIO* GF
Lemon, Parsley, Cucumber, Arugula, Micro Celery

WAGYU BEEF TARTAR* GF
Quail Eggs, Shallots, Mustard, Capers

AHI TUNA POKE* GF
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) GF
Lean White Fish Mild & Sweet, with Moist Flakes

ROYAL DORADE (IMPORTED) GF
Tender, Rich, Succulent

DOVER SOLE (IMPORTED) GF
Delicate, Mild Flavor

WHOLE FISH OF THE DAY GF
Flown in Daily

WEST AFRICAN SALT PRAWNS GF
Sweet Flavor & Texture. The Megalodon of Prawns.

8OZ. SOUTH AFRICAN LOBSTER TAIL GF

2LB MAINE LOBSTER GF
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 GF
Sautéed Brussel Sprouts, Kabocha Squash Purée,
Sauce Grenobloise

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 SEPPIA)
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 BONE VEAL CHOP *

AUSTRALIAN WAGYU SIRLOIN *

ROASTED ORGANIC CHICKEN *
1/2 Chicken, Olive Oil, Herbs, Broccolini, Mashed Potatoes

RAW BAR

GOLD COAST PLATTER* (Serv. 2-4) GF
White Shrimp, Clams, Oysters, Lobster,
King Crab, Seafood Salad

POSEIDON PLATTER* (Serv. 6-8) GF
White Shrimp, Clams, Oysters, Lobster,
King Crab Legs, Seafood Salad

OYSTERS EAST & WEST COAST* GF

LITTLENECK CLAMS* GF
On The Half Shell

WHITE SHRIMP COCKTAIL GF

LOBSTER COCKTAIL GF

COLOSSAL CRAB COCKTAIL GF

APPETIZERS

"1/2 LOBSTER" BISQUE
Classic Creamy Bisque with Lobster Garnish

HUMMUS & GRILLED PITA
Classic Hummus, Paprika, Colossal Olives

CRISPY PANCETTA AND BURRATA GF
Caramelized Pearl Onions, Balsamic Chutney

ZUCCHINI & EGGPLANT THINS
Tzatziki Espuma

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

SAGANAKI
Pan Fried Aged Kefalograviera Cheese

GRILLED SPANISH OCTOPUS GF
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 GF
Tomatoes, Cucumber, Red Onion, Colossal Olives,
Barrel Aged Feta Cheese & Red Wine Oregano
Vinaigrette

SPICY LOBSTER SALAD* GF
Crab, Shaved Cucumber, Tobiko, Chili Mayo

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

GOLDEN BEETS SALAD GF
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 GF
Pancetta, Cannellini Beans, Parmesan

SAUTÉED BRUSSELS SPROUTS GF
Feta Cheese, Honey

CREAMED KALE

GRILLED HOLLAND PEPPERS GF

YUKON GOLD LEMON POTATOES GF

SAUTÉED BROCCOLINI GF

OLIVE OIL MASHED POTATOES GF

FRENCH FRIES GF

FAVA BEANS, PANCETTA & ONIONS GF

*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.
GF = GLUTEN FREE