



MOZZARELLA & WINE BAR

BUFALA CLASSICA GF
Artisanal

IMPORTED BUFALA CLASSICA GF
Delicate

BURRATA GF
Deliciously Creamy

BURRATA AL TARTUFO GF
With Black Truffle

WHIPPED RICOTTA GF
Acacia Honey & Sea Salt

REGGIANO PARMIGIANO GF
Aged 36 Months

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

MACERATED ZUCCHINI GF
Balsamic & Garlic

CAPONATA ALLA SICILIANA GF
Sicilian Eggplant Casserole

ROASTED HOLLAND PEPPERS GF

ASSORTED MARINATED OLIVES GF
Gaeta, Nicoise, Kalamata, Castelvetro

HARICOT VERT & BOQUERONES GF
Marinated White Anchovies

CARCIOFINI GF
Grilled Marinated Artichokes

LUCKY TOMATOES GF
Oregano, Olive Oil, Balsamic Vinegar

SUSHI & ROLLS

CHEF'S PLATTER*
Eighteen Pieces of Sashimi and Crudo,
Six Pieces of Assorted Sushi, Spicy Tuna Roll

KING BLUEFIN ROLL*
Bluefin Tuna, Spicy Kani, Shrimp Tempura, Mango,
Avocado, Truffle Soy, Wasabi Aioli

NORTH SHORE ROLL*
Salmon, Shrimp, Spicy Kani, Mango, Cucumber,
Avocado, Spicy Mango Sauce

LOBSTER ROLL*
Spicy Crunchy Fresh Cooked Lobster,
Cucumber, Spicy Mayo

TRIPLE SPICE 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

YELLOW TAIL JALAPENO*
Cilantro Oil, Yuzu Soy

TUNA SASHIMI DUMPLING*
Spicy Kani, Mango, Cucumber, Sweet Mango Sauce,
Cilantro Oil

SPICY TUNA AVOCADO TOWER*
Spicy Tuna, Crunch, Avocado, Caviar, Scallion Sweet Soy

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) GF
Lean White Fish Mild & Sweet, with Moist Flakes

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

FISH

PAN ROASTED JUMBO SEA SCALLOPS GF
Parsnip Purée, Dashi Mushrooms, Sweet Pea Tendrils

CHILEAN SEABASS GF
Spiced Spinach, Golden Raisins, Piperade,
Sweet Labneh Yogurt

FARROE ISLANDS SALMON GF
Beet Hummus, Crispy Chic Peas, Green Olives,
Endive, Lemon Drizzle

GRILLED BLUEFIN TUNA "NICOISE" GF
Haricot Vert, Confit Pepper, Fingerling Potato,
Cherry Tomato, Boquerones, Sauce Gribiche

JUMBO LANGOUSTINE GF
Shrimp & Bay Scallop Risotto, Wilted Arugula,
Tomato Purée

All fish available plain-grilled.

PASTA

(GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST)

**VEAL & PROSCIUTTO
DI PARMA BOLOGNESE**
Mezze Rigatoni, Spring Peas, Pecorino Romano

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

HOMEMADE CAVATELLI
Spring Veg Pesto, Sundried Tomato, Seasonal Vegetables

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. 1-2) GF
White Shrimp, Clams, Oysters, Lobster,
Seafood Salad

POSEIDON PLATTER* (Serv. 3-4) GF
White Shrimp, Clams, Oysters, Lobster,
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

CRISPY CALAMARI & SHRIMP
Calamari, Shrimp & Cherry Peppers with
Olive Oil Aioli

BURRATA & LOBSTER GF
Oven Roasted Tomatoes, Basil Pesto Crostini

HUMMUS & GRILLED PITA
Classic Hummus, Paprika, Colossal Olives

ZUCCHINI & EGGPLANT THINS
Tzatziki Espuma

JUMBO LUMP CRABCAKE
Charred Onion Puree, Sweet Corn, Cucumber Relish

SAGANAKI
Pan Fried Aged Kefalograviera Cheese

PORTUGUESE OCTOPUS GF
Piquillo Pepper, Roast Sofrito, Sweet Corn,
Green Olives, Sherry Vinegar

SALADS

MEDITERRANEAN SALAD GF
Tomatoes, Cucumber, Red Onion, Colossal Olives,
Barrel Aged Feta Cheese & Red Wine Vinaigrette

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

RED BEET SALAD GF
Whipped Goat Cheese, Pistachio, Mache,
Tangerine Vinaigrette

PETIT ROMAINE
Parmesan Crouton, Grana Padana
Cheese & Caesar Dressing

SPANIKOPITA SALAD
Baby Spinach, Feta, Red Onion, Crisp Filo,
Dates, Dill Mustard vinaigrette

SPICY KANI SALAD*
Crabmeat, Cucumber, Mango, Caviar, Crunch, Spicy Aioli

BABY KALE GF
Arugula, Corn, Blue Cheese, Cherry Tomato, Avocado,
Honey Popcorn, Buttermilk Dressing

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

ENHANCEMENTS

Filet Mignon, Grilled Shrimp, Grilled Bluefin Tuna,
Grilled Organic Chicken Breast

SIDES

SAUTÉED ESCAROLE GF
Pancetta, Cannelini Beans, Parmesan

SAUTÉED BRUSSELS SPROUTS GF
Feta Cheese, Honey

CREAMED KALE

GRILLED ASPARUGUS GF

YUKON GOLD LEMON POTATOES GF

SAUTÉED BROCCOLINI GF

OLIVE OIL MASHED POTATOES GF

FRENCH FRIES GF

FOREST MUSHROOMS GF

**NOW BOOKING REFRESHINGLY
DIFFERENT EVENTS
CONTACT OUR EVENT PLANNER**