



MOZZARELLA & WINE BAR

MOZZARELLA CLASSICA / 10 GF
Hand Stretched

IMPORTED BUFALA CLASSICA / 12 GF
Delicate

BURRATA / 12 GF
Deliciously Creamy

BURRATA AL TARTUFO / 16 GF
With Black Truffle

WHIPPED RICOTTA / 12 GF
Acacia Honey & Sea Salt

REGGIANO PARMIGIANO / 12 GF
Aged 36 Months

ONE NORTH PLATTER / 35
Choice of One Cheese, One Meat and Two Vegetable

SALUMI & VEGETABLES

PROSCIUTTO CRUDO DI PARMA DOP / 12 GF
Air-Cured 24-Month Aged Black Label Riserva

SWEET DRY SOPPRESSATA / 11 GF
Handmade, 9 Month Aged, Dry Sweet Sausage

PROSCIUTTO DI ANATRA / 16 GF
Duck Prosciutto

SPANISH CHORIZO / 11 GF
Mild

ROASTED HOLLAND PEPPERS / 9 GF

ASSORTED MARINATED OLIVES / 8 GF
Gaeta, Nicoise, Kalamata, Castelvetrano

CARCIOFINI / 10 GF
Grilled Marinated Artichokes

LUCKY TOMATOES / 9 GF
Oregano, Olive Oil, Balsamic Vinegar

MACERATED ZUCCHINI / 9 GF
Balsamic & Garlic

CAPONATA ALLA SICILIANA / 9 GF
Sicilian Eggplant Casserole

CRUDO & SUSHI

BLUE FIN TUNA CRUDO* / 17
Capers, Lemon, Crispy Potato, Basil

KING SALMON & SEA ASPARAGUS CRUDO* / 17
Greek EVOO, Mint, Lemon, Salmon Roe

SCALLOP & BLOOD ORANGE CRUDO / 17
Calabrian Chili, Cucumber, Pine Nut

CHEF'S PLATTER* / 68
Eighteen Pieces of Sashimi and Crudo, Six Pieces of Assorted Sushi, Spicy Tuna Roll

NORTH SHORE ROLL* / 39
Salmon, Shrimp, Spicy Kani, Mango, Cucumber, Avocado, Spicy Mango Sauce

LOBSTER ROLL* / 39
Spicy Crunchy Fresh Cooked Lobster, Cucumber, Spicy Mayo

TRIPLE SPICE ROLL* / 39
Spicy Crunchy Lobster, Spicy Tuna, Spicy Yellow Tail, Jalapeños, Spicy Mayo

ONE NORTH ROLL* / 39
Bluefin Tuna, Salmon, Yellow Tail, Spicy Tuna, Avocado, Tobiko, Truffle Sauce

WHOLE FISH MARKET PRICE

Freshly caught whole fish flown in daily from Greece, Italy, Spain, Portugal, Florida and New Zealand. Our fish is charcoal grilled with olive oil, lemon and sea salt. All fish is served deboned.

Always offering house favorite Mediterranean Branzino along with a seasonal selection of wild caught local, exotic specialty fish and seafood.

FISH

MEDITERRANEAN BRANZINO / 36 GF
Brussel Sprouts, Applewood Bacon, Apple, Leeks, Huckleberry Reduction

CHILEAN SEABASS / 47 GF
Dragon Tongue Beans, Chorizo Broth, Tomato Conserva, Preserved Clams & Mussels, Spinach GF

FAROE ISLANDS SALMON / 39 GF
Heirloom Carrots, Baby Turnips, Baby Potatoes, Apricot Gastrique, Ras El Hanout Butter

PAN ROASTED SCALLOPS / 42 GF
Local Honeynut Squash & Golden Beets, Squid Ink, Crispy Leeks

LOCAL STRIPED BASS / 46 GF
Parsnip Purée, Farro, Black Garlic, Chive Oil

JUMBO PRAWN / 42 GF
Shrimp & Bay Scallop Risotto, Wilted Arugula, Tomato Purée

WEST AFRICAN SALT PRAWNS / 59 GF
Sweet Flavor & Texture. The Megalodon of Prawns

8OZ. SOUTH AFRICAN LOBSTER TAIL / 54 GF
All fish available plain-grilled.

PASTA

(GLUTEN FREE PASTA IS AVAILABLE UPON REQUEST)

VEAL & PROSCIUTTO DI PARMA BOLOGNESE / 29

Mezze Rigatoni, Spring Peas, Pecorino Romano

BLACK SPAGHETTI (NERO DI SEPPIA) / 37
Scallops & Shrimp with White Wine, Asparagus, Grape Tomatoes, Shaved Bottarga

GIGLI PASTA / 36
Wagyu Short Rib, Brown Beech Mushrooms, Vidalia Onion, Cave Aged Castelmagno Cheese, Italian Black Truffle Butter

SWEET POTATO & DATE PANSOTTI / 29
Broccoli, Kale, Black Walnuts, Charred Pearl Onions

STEAKS & CHOPS

FILET MIGNON* / 49

MILK-FED LONG BONE VEAL CHOP* / 49

AUSTRALIAN WAGYU SIRLOIN* / 59

GRILLED COLORADO LAMB CHOPS *
Olive Oil, Oregano, Tzatziki / 54 GF

LEMON & HERB ROASTED HERITAGE CHICKEN* / 39 GF
Olive Au Jus, Lemon Fingerling Potatoes

GRILLED HERITAGE CHICKEN MILANESE* / 29
Marinated Tomatoes, Arugula, Marcona Almonds, Ricotta Salata, Blood Orange Vinaigrette

RAW BAR

RAW BAR PLATE FOR ONE / 32 GF
Two shrimp, 8 oz. Lobster, Colossal Crab Cocktail

OYSTERS EAST & WEST COAST* / MP GF

LITTLENECK CLAMS* / 14 GF
On The Half Shell

WHITE SHRIMP COCKTAIL / 18 GF

LOBSTER COCKTAIL / 24 GF

COLOSSAL CRAB COCKTAIL / 20 GF

APPETIZERS

"1/2 LOBSTER" BISQUE / 19
Classic Creamy Bisque with Lobster Garnish

CRISPY CALAMARI & SHRIMP / 20
Calamari, Shrimp & Cherry Peppers with Olive Oil Aioli

HUMMUS & GRILLED PITA / 14
Classic Hummus, Paprika, Colossal Olives

ZUCCHINI & EGGPLANT THINS / 22
Tzatziki Espuma

SAGANAKI / 18
Pan Fried Aged Kefalograviera Cheese

PORTUGUESE OCTOPUS / 24 GF
Red Onion, Dill, Pepper, Fresh Lemon

ONE POUND WAYGU MEATBALL / 22
Filetto Pomodoro, Whipped Ricotta

SPINACH ARTICHOKE DIP / 18
Fontina, Marscapone, Spinach, Pita Chips

SALADS

MEDITERRANEAN SALAD / 22 GF
Tomatoes, Cucumber, Red Onion, Colossal Olives, Barrel Aged Feta Cheese & Red Wine Vinaigrette

CHOPPED SALAD / 16 GF
Seasonal Vegetables, Corn, Olives, Feta Cheese & White Balsamic-Dijon Vinaigrette

BABY ARUGULA SALAD / 15 GF
Cherry Tomato, Pomegranate, Shaved Parmigiano, Shallot Vinaigrette

CAESAR / 14
Parmesan Crouton, Grana Padana Cheese & Caesar Dressing

SIDES

SAUTÉED BRUSSELS SPROUTS / 12 GF
Feta Cheese, Honey

CREAMED SPINACH / 12

GRILLED ASPARUGUS / 12 GF

SAUTÉED BROCCOLINI / 12 GF

OLIVE OIL MASHED POTATOES / 11 GF

FRENCH FRIES / 11 GF

LEMON FINGERLING POTATOES / 11 GF

FOREST MUSHROOMS / 12 GF

WATER 9

San Pellegrino sparkling mineral water or Acqua Panna natural water



Give the gift you know they'll love.
One North gift cards.