



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

Hamachi Sashimi.....21

Nikkei Style, Yuzu, Gluten Free Soy, Aji Amarillo
& Herbs

Shrimp Cocktail..... 24

U12 with Traditional Garnishes

Tuna ‘Tacos’21

Wonton, Sesame-Soy, Jalapeno & Banh mi
Garnish

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 & Mignonette

Limoncello Oysters.....(12) 58

Limoncello Granita, Cucumber, Green Garlic
& Horseradish Juice

Tuna & Watermelon..... 26

Citrus, Jalapeno, Sambal, Basil & Lemon

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

Watermelon & Feta Salad.....18

Cucumber, Arugula, Chili, Mint & Lemon Zest

Classic -or- Celery Caesar.....16

Parmesan, Anchovy & Crouton

Italian Chopped Salad.....17

‘Antipasto’ Style, Provolone, Peppers, Olives
Herbs & ‘Italian’ Vinaigrette

Toy Box Tomato Salad.....24

Mozzarella di Bufala, Peaches & Herbs

Charred Octopus.....26

Crispy Potato, Pickled Onion, Salsa Verde &
Cruschi D.O.P

BBQ Pork Bao Buns.....19

Hoisin, Cucumber, Pickled Pepper & Japanese
Mayo

Stuffed Zucchini Blossom.....21

Sicilian Pesto & Nepitella

PASTA

Tagliatelle.....28

Beef, Veal, Pork Bolognese & 24mo Parmigiano
Reggiano

Basil Fettuccini.....46

Butter Poached Lobster, Tomato, Olive Oil
& Pesto

Lumache w/ Vodka.....28

Spicy Vodka Sauce & Burrata

Black Spaghetti.....34

Peekytoe Crab, Green Chili, Bottarga &
Breadcrumbs

Three Cheese Cappelletti.....34

Roasted Corn, Basil, Garlic & Burro Fuso

House Made Gnocchi.....39

Two River Mushrooms, Black Truffle Pesto &
Chives

FISH & SEAFOOD

NJ Sea Scallops.....46

Risotto ‘alla Nerano’, Baby Zucchini, Patty
Pan Squash, Tomato & Summer Herbs

Misoyaki Butterfish.....44

Glazed Black Cod, Crispy Rice, Baby Bok
Choy, Ginger & Yuzu

Halibut alla Piastra.....52

Lobster Rotolo, NJ Corn & Roasted
Peppers

CHOPS

Pork Chop w/ Vinegar Peppers.....49

Cherry Peppers, Cippolini & Aged Balsamic
Vinegar

Roasted Organic Chicken.....38

Rosti Potato Cake, Garlic Spinach &
Fines Herb Jus

Wagyu Short Rib.....72

Cooked 72 Hours, Chef's Garden Greens,
Hot & Sweet Peppers, Colatura
Vinaigrette & Grilled Broccoli

CLASSICS

Baked Clams.....19

Garlic, Citrus, Chile & Breadcrumb

Crispy Shrimp & Calamari21

Cherry Peppers, Tomato Basil Sauce, Lemon &
Long Hot Aioli

Wagyu Meatballs.....21

Wagyu Beef-Pork-Veal, Marinara, Ricotta &
Pecorino

SIDES & CONTORNI

Crispy Potato.....11

Salsa Verde

Jumbo Asparagus.....16

Citrus Agrumato & Sea Salt

Fried Eggplant.....15

Miso-Honey Glaze, Sesame & Scallion

Mashed Potato.....15

French Butter, Chive & Beurre Blanc

Creamed Corn.....17

Baby Corn , Oaxacan Cheese, Finger Lime &
Tajin

Garlic Spinach.....15

Sauteed, Green & Roasted Garlic, & Olive Oil

Hand Cut Fries.....11

Ketchup & Aioli

Crispy Brussels Sprouts.....17

Fregola Sardo, Gremolata, Pecorino Vinaigrette
& Shaved Pecorino

Slab Bacon ‘Au Poivre’.....19

Bourbon Glaze & Peppercorn Blend



RAW + BARELY COOKED

Classic Steak Tartare 24
Shallot, Caper, Truffled Mushrooms & Quail Egg

Beef Carpaccio 22
Thinly Sliced Beef Tenderloin, Arugula, Artichoke, Caper,
Lemon & Olive Oil.

U.S.D.A PRIME

Ribeye 16oz 69
Skirt Steak 10oz 52
NY Strip 14oz 64
Filet Mignon 8oz 68
Bone In Filet Mignon 16oz 105

PRIME DRY AGED

Pat La Frieda Tomahawk 45oz 175
Bone In Cowboy Ribeye 36oz 115
Pat La Frieda Porterhouse 36oz 145
Niman Ranch K.C. Strip 24oz 92

WAGYU

Snake River Farms Ribeye Cap 10oz 100
Australian Kerwee Farm NY Strip 14oz 100

SAUCES

Bearnaise 6
Cherry Pepper Demi Glace 10
Horseradish Crème Fraiche 6
Truffle Butter 15
House Steak Sauce 6



DESSERTS

Chocolate Olive Oil Cake 16

Cannoli Cream, Coffee Mousse & Banana Gelato

Meyer Lemon Meringue Pie..... 14

Yuzu, Strawberry, Vanilla & Toasted Meringue

French Toast Brioche Bread Pudding 16

Bananas 'Foster', Whiskey Caramel & Vanilla Gelato

Tiramisu..... 15

Espresso Soaked Lady Fingers, Italian Mascarpone & TCHO
Organic Cocoa

Butterscotch Crème Brulee 14

Snickerdoodle Cookies

NY Style Cheesecake 13

Huckleberry Jam & Whipped Cream

HOMEMADE GELATO

Flavors

Pompona Vanilla
Amadei Dark Chocolate
Piemonte Hazelnut
Sicilian Pistachio +2\$

Seasonal Flavors

Banana
Amarena Cherry
Raspberry
Rainbow Cookie +2\$

6 each or 3 for 16

COFFEE + TEA

Cappucino 6 Cafe Latte 5

Espresso 4 Affogato al Cafe 9

Double Espresso 7 Organic Tea 7