



## MOZZARELLA & WINE BAR

**BUFALA CLASSICA**  
Artisanal

**IMPORTED BUFALA CLASSICA**  
Delicate

**BURRATA**  
Deliciously Creamy

**BUFALA AFFUMICATA**  
Naturally Smoked

**BURRATA AL TARTUFO**  
With Black Truffle

**STRACCIATELLA DI BURRATA CON CAVIALE**  
Sustainably Farmed Osetra Caviar

**REGGIANO PARMIGIANO**  
Aged 36 Months

## 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

**SPECK AFFUMICATO ALTO ADIGE DOP**  
Flavored Smoked Cured Pork

**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

**CHERRY TOMATOES**  
Hand-Cut Basil, Pesto Sauce

**ROASTED BEETS**

**GRILLED MARINATED MUSHROOMS**  
Maitake, Beech & King Oyster

## CRUDO & BARELY COOKED

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

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

**RED SNAPPER**  
Julienne Apples, Finger Limes, Micro Beet, Tangerine Olive Oil & Sea Salt

**AKAROA KING SALMON**  
Sorrento Lemon Foam, Preserved Kumquat, Fennel Pollen & Dill Olive Oil

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

**HAWAIIAN WALU**  
Calabrian Chili Aioli, Crispy Garlic, Grapefruit, Lemon & Olio Verde

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

**AHI TUNA POKE**  
Cucumber, Tomato, Avocado, Lemon, Olive Oil & Red Quinoa

**AUSTRALIAN WAGYU BC**  
Spring Onion, Truffle Salt, & Crispy Shallots

**SALMON TORO BC**  
Green Pea Hummus, Red Fresno Pepper, Pressed Lemon Oil

**WHITE TUNA BC**  
Crispy Leeks, Garlic Saffron Yellow Tomato Water

Our fish, sized at 700 grams, are flown fresh to us from the Mediterranean Sea. Grilled over charcoal and hand-filleted by our chefs, finished the Mediterranean way with lemon, capers and 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

**BLACK SEA BASS (ATLANTIC)**  
Mild Flavor & Flaky Texture

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

**8OZ. SOUTH AFRICAN LOBSTER TAIL**

**2 LB LIVE MAINE LOBSTER**  
Broiled or Steamed

## FISH

**SEARED HALIBUT\***  
Moroccan Vegetable Cous Cous, Rainbow Carrots, Lemon Zest & Yellow Tomato Nage

**LOBSTER "POT"**  
Lobster, Scallop, Shrimp, Cockles, Thyme, King Oyster Mushroom in an Artichoke Barigoule

**FAROE ISLANDS SALMON**  
Cauliflower Purée, Roe, Fresh Dill, Whole Grain Mustard & Swiss Chard

**CHILEAN SEABASS\***  
Rainbow Carrots, Crispy Polenta & Black Garlic Lobster Butter

All fish available plain-grilled.

## SALADS

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

**SHRIMP COBB**  
Salad Egg, Avocado, Grilled Red Onion, Cherry Tomato, Iceberg Lettuce, Gorgonzola & Red Wine Vinaigrette

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

**WATERMELON & FETA**  
Salad Baby Kale, Fresh Mint, Chardonnay Vinegar & Olive Oil

**PETIT ROMAINE\***  
Parmesan Crouton, Grana Padana Cheese & Caesar Dressing

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

## STEAKS & CHOPS

**FILET MIGNON**

**COLORADO LAMB CHOPS**

**MILK-FED LONG BONEVEAL CHOP**

**AUSTRALIAN WAGYU SIRLOIN**

**ROASTED ORGANIC CHICKEN\***  
1/2 Chicken, Olive Oil, Dijon, 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

**ZUCCHINI & EGGPLANT THINS\***  
Tzaziki Espuma

**JUMBO LUMP CRABCAKE\***  
Roasted Corn Salsa, Basil, Roasted Peppers, Lime, Citrus Emulsion

**SAGANAKI\***  
Pan Fried Aged Kefalograviera Cheese

**CHARRED SPANISH OCTOPUS**  
Baby Watercress, Sweet Drop Peppers, Pickled Red Onion, Chardonnay Vinegar

**FRITTO MISTO\***  
Calamari, Imported Baby Squid, Shrimp & Cherry Peppers with Olive Oil Aioli

**SMOKED CO. LAMB RIBS**  
Spring Pea & Red Quinoa Tabouleh & Harissa Sauce

## 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

**GARGANELLI PASTA PRIMAVERA\***  
Roasted Heirloom Cherry Tomatoes, Spring Peas, Broccolini, Opal Basil, Yellow Squash & Garlic Pressed Lemon Oil

**SEAFOOD RISOTTO KING PRAWN\***  
Shrimp & Bay Scallops with Roasted Maitake Mushrooms, Chervil, Saffron Lemon Risotto

## SIDES

**SAUTÉED ESCAROLE**  
Pancetta, Cannellini Beans, Parmesan

**HORTA SAUTEED RAINBOW SWISS CHARD**

**CREAMED KALE**

**GRILLED HOLLAND PEPPERS**

**ROASTED MARBLE POTATOES**  
Fine Herbs, Lemon Butter

**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 and should be avoided if you have an intolerance or allergy to Gluten.