



## SNACKS FOR THE TABLE

### "HANG-TOWN" PROSCIUTTO, CHEESE, GARLIC BREAD 12

sage, parmesan, marinara

### BRUSCHETTA OF THE DAY W/ SHISITO PEPPERS M/P

### "DONNY BRASCO" CHICKEN WINGS 18

Italian long hots, crispy capicola, mozz, cherry tomato

### ARTICHOKE - SPINACH & CHEESE DIP 17

spinach, chicharron, espelette

## RAW BAR

### DRESSED LITTLENECK CLAMS 14

salsa verde, fresno chili, 10pc

### NAKED OYSTERS 20

cucumber apple mignonette

### SHRIMP & CUCUMBER COCKTAIL 18

3pc. shrimp, cocktail sauce, citrus dressing, horseradish, lemon

### SEAFOOD PLATE\* 26

2 east coast, 2 west coast, 2 clams, 2 (U-10) shrimp, lemon, cocktail sauce

## APPETIZERS / SALADS

### KALE & ROMAINE CAESAR SALAD 16

crouton, spring peas, classic dressing

### ASPARAGUS, BURRATA & PROSCIUTTO 17

watermelon, tomato, basil, balsamic, prosciutto

### BEET, GOAT CHEESE & BACON SALAD 17

little gem lettuce, angry nuts, grapes

### TUNA TARTARE TACOS 18

crispy shell, avocado, cilantro, lime, 3pc

### ZUCCHINI CRAB CAKE 22

tomato marmalade, chipotle orange aioli

### PROSCIUTTO DI PARMA 17

cantaloupe, crispy eggplant chips, basil, hot honey

### ANGRY WAGYU MEATBALLS 16

creamy polenta, ricotta di capra, parmesan tuile

## PASTA

### "BREAKING MY BALLS" RIGATONI 25

wagyu meatball bolognese, tomato, basil, ricotta

### LINGUINE, SHRIMP & CLAMS FRA DIAVOLO 29

nduja sausage, garlic, spicy tomato

## MAINS

### FLAMING CHICKEN "RED HEADED GRANDMA" 29

potato, shallots, carrots, mushrooms, broccoli, peppers

### EVOO CHICKEN PARMESAN 29

local mozzarella, tomato, basil, spaghetti O's

### BBQ PORK CHOP WITH PEACH CHUTNEY 33

sweet potato vanilla puree, snap peas

### BEEF SHORT RIB MUSHROOM MAC & CHEESE 35

onion rings, chimichurri

### 8 OZ FILET MIGNON 44

potato rosti, watercress salad, B1 sauce

### DB CHEESE BURGER "ROYALE" 20

hand cut french fries, pickle, english muffin, B-1 aioli

### PAN ROASTED SALMON 29

charred broccoli, artichokes, tomato caper vinaigrette

### SHRIMP & SCALLOPS SCAMPI 36

cauliflower "agrodolce", asparagus, pine nuts and raisins

### SEASONAL FISH FEATURE M/P

## SIDES 8 EACH // 3 FOR 18

### ASPARAGUS CACIO PEPE

black pepper, pecorino

### ROASTED LOCAL MUSHROOMS & SPINACH

butter, thyme, shallots

### PESTO FRENCH FRIES

hand cut, basil, garlic, pinenuts

### MAC & CHEESE

crispy shallots



### CHEF DAVID BURKE SANTOKU STEAK KNIFE SET

\$55

*Ask your server!*

\*Items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.