

SUPERFRICO®

SMALL

DOT'S MEATBALLS

joyce farms beef, wonder bread, parsley, pecorino, red gravy
+ make it an iceberg salad

FRIED CALAMARI

tubes and tentacles, mama lil's peppers, basil aioli,
spicy marinara

STEAMERS (GF)

manila clams, caramelized fennel, cream, potato sticks,
fresh herbs

FRIED MOZZARELLA (V)

house-made mozz, sourdough breadcrumbs, spicy marinara,
basil, lemon

BEEF TARTARE

filet mignon, mama lil's, capers, shallots, roasted garlic aioli

TABLESIDE MOZZARELLA

1lb of fresh belgioiso curd pulled and stretched before
your very eyes. Served with seasonal accompaniments.

recommended for parties of 4 or more, or for people
who just love cheese

limited quantities available

SALAD

CHOPPED ANTIPASTO (GF)

mixed greens, artichokes, olives, capers, pepperoncini,
red onions, mozzarella, fried pepperoni

KALE CAESAR (V)

miso, tahini, panko breadcrumbs, sesame, crispy garlic
+ white anchovies

PIZZA

OG (V)

mozzarella, tomatoes, basil, Sicilian oregano

HACKNEY'S DEVILED CRAB

jumbo lump crab, chives, tarragon

PEPPERONI AND CHILI

ezzo pepperoni, hot honey, pickled jalapeños

CHEFS SEASONAL PIZZA

ask your server for today's seasonal pizza topping

PASTA

CLAM LINGUINE VONGOLE

littleneck clams, white wine, squid ink, chilis,
garlic breadcrumbs, salmon roe

BOLOGNESE

pappardelle, joyce farms beef, soy sauce soffrito

PESTU FUSILLI (VG)

mint, basil, roasted garlic, aleppo pepper, vegan cheese

FENNEL SAUSAGE PACCHERI

white bean, broccoli rabe, mama lil's peppers,
lemon, parmesan

MAIN

BRAISED SHORT RIB

joyce farms grass fed beef, calabrian chili,
creamy potato puree

CHICKEN PARM

chicken breast, ponzu, sourdough breadcrumbs,
spicy marinara, house-made mozzarella
+ add spaghetti pomodoro (VG)

ACQUA PAZZA (GF)

seasonal fish, tomato water, lime, herb salad,
chili crisps, fried shallots, sea beans

8 oz FILET MIGNON (GF)

+ truffle butter

12 oz NEW YORK STRIP (GF)

+ truffle butter

TOMAHAWK STEAK (GF)

koji marinade, lemon, pine herbs
+ truffle butter

SIDES

WHIPPED POTATO PUREE

chives, cultured butter

SAUTEED WILD MUSHROOMS

garlic, oyster sauce, soy sauce, scallion, thyme

BROCCOLI RABE (V, GF)

garlic, lemon, calabrian chili

SUPER EXTRAS

+1 OZ GOLDEN OSCIETRA CAVIAR

+COLD WATER LOBSTER TAIL

(GF) = Gluten Free (V) = Vegetarian (VG) = Vegan

Consuming raw or undercooked meat, poultry, seafood, shell
stock, or eggs may increase your risk of foodborne illness.