

# SUPERFRICO®

Executive Culinary Director, Anna Altieri  
Executive Chef, Mitch Emge  
General Manager, Jason Gordon

## SMALL

### HAMACHI CRUDO (GF)

hamachi\*, finger lime, yuzu, radish, mint, smoked trout roe\*, avocado olive oil

### FRIED MOZZARELLA (V)

house-made mozzarella, sourdough breadcrumbs, spicy marinara, basil, parsley, lemon zest

### SPICY SOPPRESSATA MEATBALLS

dry-aged beef, heritage breed pork, arrabbiata, sherry, roasted garlic, potato purée

### TUNA TARTARE\*

cured bigeye tuna, truffle lime vinaigrette, everything spice, puffed cracker

### KUSSHI OYSTERS

ponzu, black pepper, smoked onion oil

### FRIED CALAMARI

mama lil's peppers, spicy marinara

## TABLESIDE MOZZARELLA

1 lb of fresh belgioioso curd pulled and stretched before your very eyes, accompanied by marinated tomatoes, basil, fresh puccia bread, salumi, warmed olives and roasted peppers

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

## SALAD

### LITTLE GEM (V)

calabrian ranch, ultimate crouton, parmigiano reggiano

### ARUGULA (V)

parmesan frico, lemon and local honey vinaigrette, pecorino, black pepper

### KALE CAESAR (VEGAN)

miso, tahini, panko breadcrumbs, sesame, garlic  
+ add anchovy

## PIZZA

*Our pizzas are worth the wait, please allow some time for these to be created.*

### OG SQUARE (V)

tomato, house-made mozzarella, cheddar, sicilian oregano, parmigiano reggiano

### ULTIMATE PEPPERONI SQUARE

tomato, house-made mozzarella, 'nduja, sicilian oregano, ezzo pepperoni, pickled chile, honey

### LOBSTER & CAVIAR PIZZA

maine lobster, oscietra caviar, tarragon, chives, lemon

## PASTA

### BLOOMSDALE SPINACH GNOCCHI (V)

cultured butter, black truffle, smoked egg yolk, pecorino

### LOBSTER RAVIOLO

lobster roe sauce, buttered cracker gremolata, basil oil

### KING CRAB & CORN SCAMPI

garlic, jalapeño, crab dashi, smoked butter, bucatini

### SPAGHETTI & MEATBALLS

soppressata, tomato, garlic, basil, parmesan

### BEEF CHEEK AGNOLOTTI

Mishima wagyu beef, roasted mushroom, star anise agrodolce

+ add shrimp to any pasta dish

## MAIN

### MARKET FISH PICCATA

branzino, lemon, caper, parsley  
+ add 14g Oscietra caviar

### ROASTED SEA SCALLOPS

cannellini beans, smoked butter, prosciutto, sage

### EGGPLANT ROLLATINI (GF, V)

whipped ricotta, heirloom tomato sauce  
*vegan option available*

### CHICKEN PARM

Mary's chicken breast, spicy marinara, house-made mozzarella, parmigiano reggiano, basil oil, parsley, lemon zest, sourdough breadcrumbs  
+ add spaghetti pomodoro (V)

### LUMINA LAMB CHOPS\* (GF)

vadouvan, mint, pistachio

### FILET MIGNON (GF)

6-ounce Creekstone filet\*, butter, sea salt, bone marrow sauce

### PRIME NEW YORK STRIP (GF)

12-ounce Creekstone prime strip\*, butter, veal jus

### TOMAHAWK (GF)

40-ounce Creekstone tomahawk\*, sea salt, lemon, butter

+ add roasted bone marrow

+ add calabrian butter poached lobster tail

+ add seasonal truffle

## SIDE

### ROASTED MUSHROOMS (V)

sherry vinegar, shoyu

### WARM BRUSSELS (GF, V)

parmesan vinaigrette, honeycrisp apple, pickled red onion, candied hazelnut

### WHIPPED POTATO (GF, V)

simply whipped

### CRISPY ROSEMARY POTATO (V)

fingerling potato, garlic, fried herbs, pecorino

(GF) = Gluten Free (V) = Vegetarian

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