

# SUPERFRICO®

Anna Altieri, Executive Culinary Director  
Nick Faucher, Executive Chef

## 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

### TUNA TARTARE

citrus, capers, pistachio, rice cracker

## TABLESIDE MOZZARELLA

1lb of fresh belgioioso 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  
+ anchovies

### SUMMER PANZANELLA (V)

sourdough, arugula, castelvetro olive, goat cheese, herbs

## PIZZA

### OG (V)

mozzarella, tomatoes, basil, sicilian oregano

### HACKNEY'S DEVEILED CRAB

jumbo lump crab, chives, tarragon

### PEPPERONI AND CHILI

ezzo pepperoni, hot honey, pickled jalapeños

### CHEF'S SEASONAL PIZZA

ask your server for today's seasonal pizza topping

## PASTA

### LINGUINE VONGOLE

littleneck, white wine, chilis, garlic breadcrumbs

### RIGATONI ALL'AMATRICIANA

guanciale, pomodoro sauce, red onions

### RAGU BIANCO

pork & veal, white wine, pecorino, rosemary

### BLUE CRAB AGLIO E OLIO

jumbo lump, garlic, extra virgin olive oil, parsley,  
lemon, jalapeno, sweet corn

## MAIN

### VEAL PARM

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

### CHICKEN PARM

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

### MKT FISH PICCATA

seasonal fish, white wine, capers, lemon

### 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

### GOLDEN CIOPPINO

seasonal seafood, fennel, heirloom tomato broth, herbs,  
sourdough breadcrumbs, saffron

## SIDES

### WHIPPED POTATO PURÉE

chives, cultured butter

### SAUTÉED WILD MUSHROOMS

garlic, oyster sauce, soy sauce, scallion, thyme

### BROCCOLI RABE (V, GF)

garlic, lemon, calabrian chili

+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.