

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

(½ dozen) / (full dozen)

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.