

SUPERFRICO®

SMALL

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 DEILED 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

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

THE RED SAUCE JOINT

SMALL

CHEF'S HOUSEMADE BURRATA

ask your server for today's seasonal salad

EGGPLANT ROLLATINI (V)

prosciutto, fresh mozzarella, basil

DOT'S MEATBALLS

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

Executive Culinary Director, Anna Altieri

General Manager, Giuletta Consalvo

ENTREES

SHRIMP SCAMPI

fettuccine, white wine, garlic, parsley

CHICKEN MARSALA

mushroom medley, marsala wine sauce, cream + truffle

VEAL MILANESE

veal cutlet, sourdough breadcrumb, arugula, lemon

(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.

20% gratuity will be added for parties of 6 or more