

# SUPERFRICO®

Executive Chef, Mitch Emge

General Manager, Jason Gordon

## SMALL

### WEST COAST OYSTERS\*

dozen oysters, yuzu mignonette

### 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

### GRILLED OCTOPUS (GF)

yuzu kosho, tangerine honey, scallions, basil oil

## TABLESIDE MOZZARELLA

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

## SALAD

### LITTLE GEM (V)

calabrian ranch, ultimate crouton, parmigiano reggiano

### ARUGULA (V)

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

### SICILIAN (VG)

shaved fennel, citrus, candied pine nuts, olive gremolata, roasted fennel vinaigrette

+add marinated shrimp to any salad

## 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

### MUSHROOM MOGUL (V)

roasted mushrooms, white wine lemon cream, pickled shallot, thyme, seasonal truffle

### LOBSTER & CAVIAR\* PIZZA

maine lobster, oscietra caviar, tarragon, chives, lemon

## HOT SEAFOOD TOWER & CHAMPAGNE

enjoy our seafood tower experience, with a bottle of champagne, brought to you with a special theatrical performance!  
Includes: whole roasted maine lobster, beef fat scallops, oysters rockefeller, grilled mussels, and taittinger brut la française

## PASTA

### SPAGHETTI & MEATBALLS

soppressata, tomato, garlic, basil, parmesan

### BEEF CHEEK AGNOLOTTI

mishima wagyu beef, roasted mushroom, star anise agrodolce

### LAMB RAGU BABBALUCCI

spiced lamb sausage, tomato, mint, lemon labneh, za'atar

### MUSHROOM GNOCCHI (V)

cultured butter, conserva, smoked egg yolk, black truffle, pecorino

### CLAMS LINGUINI

manilla clams, pancetta, garlic broth, vermouth, fennel

### LOBSTER FRA DIAVOLO

spicy garlic tomato sauce, butter poached lobster tail, fried basil

+ add marinated oishii shrimp to any pasta dish

## MAIN

### MARKET FISH PICCATO

branzino, lemon, caper, parsley

+ add 14g oscietra caviar\*

### 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

### ROASTED SEA SCALLOPS (GF)

chickpea ragu, calabrian chili, puffed quinoa, baby kale

### 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 calabrian butter poached lobster tail

+ add marinated shrimp

+ add seasonal truffle

## SIDE

### WARM BRUSSELS (GF, V)

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

### WHIPPED POTATO (GF, V)

simply whipped

### SWEET CREAM POLENTA (GF, V)

fresno chili jam, cream, pecorino, butter

### ROASTED DELICATA SQUASH (GF, V)

apple agrodolce, winter spice granola, pomegranate seeds

### BEEF FAT & ROSEMARY POTATOES

fingerling potato, seasoned beef fat butter, garlic, fried herbs, pecorino

(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.