

SUPERFRICO®

SMALL

FRIED CALAMARI

tubes and tentacles, mama lil's peppers, basil aioli, spicy marinara

FOUR CHEESE ARANCINI (V)

arborio, marinara sauce, pesto

CHEF'S SEASONAL BURRATA

ask your server for today's seasonal selection

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 (VG)

miso, tahini, panko breadcrumbs, sesame, crispy garlic + anchovies

FALL PANZANELLA (V)

housemade crouton, radicchio, pumpkin seed, roasted squash, maple ginger vinaigrette

PIZZA

OG (V)

mozzarella, tomatoes, basil, sicilian oregano

HACKNEY'S DEVILED 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

BUTTERNUT SQUASH RISOTTO (V)

brown butter, sage, white balsamic

RIGATONI ALL'AMATRICIANA

guanciale, pomodoro sauce, red onions

RAGU BIANCO

pork & veal, white wine, pecorino, rosemary

RIGATONI ALLA VODKA (V)

tomato, garlic, cream, aleppo pepper

+ make it tie dye

pesto genovese, straciatella

MAIN

CHICKEN PARM

chicken breast, ponzu, sourdough breadcrumbs,

spicy marinara, house-made mozzarella

+ add spaghetti pomodoro (VG)

SCALLOP PICCATA

broccolini, 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

STUFFED FLOUNDER AL FORNO

confit tomato, caper, italian chimichurri

SIDES

POLENTA (V)

pecorino, butter, fresno jam

SAUTÉED WILD MUSHROOMS

garlic, oyster sauce, soy sauce, scallion, thyme

SHAVED BRUSSEL SPROUTS (V)

cacio e pepe

+GOLDEN OSCIETRA CAVIAR

+COLD WATER LOBSTER TAIL

THE RED SAUCE JOINT

SMALL

EGGPLANT ROLLATINI (V)

prosciutto, fresh mozzarella, basil

DOT'S MEATBALLS

joyce farms beef, wonder bread, parsley, pecorino, red gravy

+ make it an iceberg salad

ENTREES

SHRIMP SCAMPI

fettuccine, white wine, garlic, parsley

CHICKEN MARSALA

mushroom medley, marsala wine sauce, cream

+ truffle

VEAL MILANESE OR VEAL PARM

veal cutlet, sourdough breadcrumbs, milanese or parm style

(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

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