

SUPERFRICO®

General Manager, Jason Gordon

SMALL

OISHI 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

SMOKED BEEF CARPACCIO*

creekstone prime filet, beef fat truffle aioli, pepperoncini, rosemary potato crisp

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

SALAD

LITTLE GEM (V)

calabrian ranch, ultimate crouton, parmigiano reggiano

ARUGULA (V)

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

HEIRLOOM TOMATO (V)

burrata di bufala, kumquat kosho, pickled pepper, lime, sea salt, basil

KALE CAESAR (VG)

miso, tahini, sesame panko, garlic

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

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

MUSHROOM GNOCCHI (V)

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

CLAMS LINGUINI

manilla clams, pancetta, garlic broth, vermouth, fennel

PASTA ALLA ZOZZONA

house-made spicy fennel sausage, guanciale, tomato, pecorino, egg yolk

SPAGHETTI & MEATBALLS

soppressata, tomato, garlic, basil, parmesan

BURRATA & ENGLISH PEA TRIANGOLI

speck, shallot jam, black truffle, saba

+ add marinated oishii shrimp to any pasta dish

MAIN

MARKET FISH PICCATA

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

AUSTRALIAN WAGYU RIBCAP*

8-ounce icon xb wagyu, green garlic butter, salsa verde

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

BLISTERED SHISHITO PEPPERS (GF)

pachamama farm peppered bacon, miso, bonito flakes

BEEF FAT & ROSEMARY POTATOES

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

GRILLED WHITE ASPARAGUS (GF, V)

cacio e pepe-style, pink peppercorn, maldon, lemon

WHIPPED POTATO (GF, V)

simply whipped

(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.