

# SUPERFRICO®

General Manager, Jason Gordon

## SMALL

### OISHI OYSTERS\*

half 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 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

### 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

### PASTA ALLA ZOZZONA

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

### SPAGHETTI & MEATBALLS

soppressata, tomato, garlic, basil, parmesan

### BEEF CHEEK AGNOLOTTI

mishima wagyu beef, roasted mushroom, star anise agrodolce, winter truffle

## 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\* (GF)

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

### BEEF FAT & ROSEMARY POTATOES (GF)

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

### WHIPPED POTATO (GF, V)

simply whipped

### SWEET CREAM POLENTA (GF, V)

fresno chili jam, cream, pecorino, butter

### ROASTED MUSHROOM (V)

sherry, shoyu, aleppo, cured egg yolk

(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.