

RAW BAR

Little Neck Clams 2 ea
 Oysters 3 ea
 Shrimp Cocktail 15
 Lobster Cocktail 20

Seafood Tower
 Oysters, Clams, Shrimp & Lobster Cocktail
 35 / 60

SPREADS

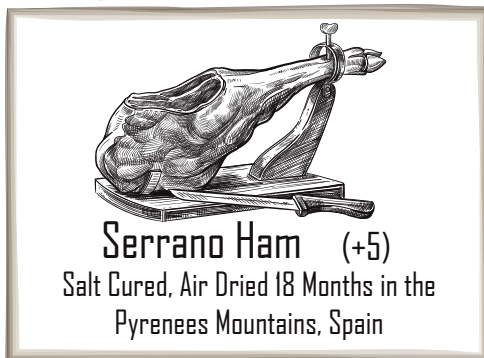
one 6 / two 10 / three 14 / four 17 / five 20
 all served with pita bread

Romesco Piquillo Peppers, Almonds
Tzatziki Greek Yogurt, Cucumber, Dill
Tomato "Caponata" Capers, Basil, Peppers, Shallot, Garlic
Spicy Yogurt Greek Yogurt, Chili
Hummus Chickpeas, Tahini
Tirokafteri Chili Infused Spicy Feta Spread
Olive Tapenade Trio of Olives, Garlic, Capers
Garlic & Herb Goat Cheese Mixed Herbs, Garlic, Parmesean

CHARCUTERIE & CHEESE

One Selection 8 / Three 20 / Six 40

All boards are served with St Rocco's Grilled Bread, Housemade Fig Jam, Cornichons, Walnuts, House Marinated Olives



Serrano Ham (+5)
 Salt Cured, Air Dried 18 Months in the Pyrenees Mountains, Spain

Saucisson Sec Pork Sausage, France
Mortadella Pork Sausage, Lard, Italy
Prosciutto di Parma 24 Months Aged, Italy
Chorizo Pimenton Spiced, Pork Sausage, Spain
Soppressata Dry Cured Pork, Italy
Speck Salt Cured, Pork Belly, Smoked, Italy

Duck "Prosciutto" Dry Aged, New York (+3)
Pecorino Tartufo White & Black Truffle Sheep's Milk, Italy

Can de Cabra Semi-firm, Goat Milk, Spain
Gorgonzola Dolce Sharp, Buttery Blue, Cow's Milk, Italy
Fontina Semi Soft, Creamy Dense Cow's Milk, Italy
Delice de Bourgogne Soft, Buttery, Triple Cream, Cow's Milk, France
Drunken Goat Semi soft, Aged Goat's Milk, Wine Soaked Rind, Spain.
Manchego Curato Firm, Nutty, Aged Sheep's Milk, Spain

SMALL PLATES

Marinated Olives Orange Zest, Garlic, Herbs 5
Champignons Balsamic, Piquillo Peppers 5
Pickled Beets Goat Cheese, Walnut Crumble 5
School Street Caesar Baby Green Oak, Crispy Garlic Herb Chickpeas, Sugar Snap Peas, Baby Carrots, Radish, Parmesan, St. Roccas Crostini, 7
Brussel Sprouts Frisse, Pickled Red Onions, Parmesan, Sherry Vinaigrette 7
Burrata Frisse, Tomato Tartare 7
PEI Steamed Mussels Choice of Fra Diavolo, White Wine, Coconut Curry, Drunken w/ Grilled Ciabatta & Old Bay Fries 16
Fricassee of Mushrooms Creamy Polenta, Red Wine Jus, Frisse, Shaved Parmesan 7
Crispy Calamari Fried Herbs, Housemade Tomato Sauce 15
Patatas Bravas Spicy Garlic Aioli, Lime Zest 8
Market Cut Smashed Baby Yukon Potatoes, Chipotle Butter, Blistered Peppers 15
Roasted Cauliflower Parmesan Breadcrumbs, Cheese Fondue 12
Charred Octopus Chorizo, Chickpea Puree, Chick Pea Salad, Citronette 13
Meatballs Veal, Pork, Beef, Tomato Ragù, Pecorino Romano 14
Gambas al Ajillo Garlic Shrimp, Roasted Corn Salsa, Passion Fruit-Aji Amarillo, Chili 16
Beef Kushiyaki Prime Filet Mignon, Sweet Soy Glaze Togarashi, Chilled Soba Noodles, Scallions 14
Seasonal Toast Chef's Seasonal Choice 7
Chilled Sesame Soy Noodles House Sesame-Soy Sauce, Soba Noodles, Togarashi, Scallions 11
Bone Marrow Chef's Seasonal Selection 11

HOUSE MADE PASTA

Braised Short Rib Malloreddus, Green Peas, Gremolata Crumble, Parmesan 15 / 28
Sweet Potato Gnocchi Garnet Yam Sweet Potato, Broccoli Rabe, Garlic Sage Butter, Parmesan, Almonds 14 / 26
Black Truffl'd Fettuccine Tartufo Nero, Parmesan 17 / 32
Rustic Bolognese Pappardelle, Veal, Pork, Beef, Ragù 12 / 22
Pappardelle Pesto Green Peas, Asparagus, Tomato Pepita Pesto, Arugula, Fresh Ricotta 12 / 22
Maltagliati Rough Cut Pasta Rock Shrimps, Calamari, Clams, Fresh Tomato Sugo 14 / 26

LARGE PLATES

Chilean Sea Bass Long Island Corn Succotash, Snap Peas, Peppers, Pancetta, Passion Fruit-Aji Amarillo Emulsion, Frisee 27
Roasted Chicken Israeli Couscous, Almonds Golden Raisins, Charred Zucchini, Olives, Frisee 24
Cioppino Scallops, Mussels, Shrimps, Clams, Fish, Calamari, w/ Grilled Ciabatta 24
Pork Tenderloin Asparagus 'Farrotto', Roasted Carrots, Lemon-Apricot Butter, Pan Jus 29

Seafood Shrimp, Mussels, Scallops, Squid, Chorizo 26 PP
Vegetable Seasonal Vegetables 21 PP
Paella

HANDHELDS

MWBurger Special Sauce, American Cheese, Grilled Onions, LT 18
Banh Mi Choice of Chicken or Steak, Arugul, Pickled Papaya, Fresh Cilantro, Honey Sriracha 15
Grilled Chicken Swiss Cheese, Arugula, Roasted Bell Peppers, Crispy Onions, Pepita Pesto 12
Short Rib Grilled Cheese Braised Beef Short Rib, Swiss, Pickles, Arugula, Tomatoes, 15
Caprese Sandwich Burrata, Arugula, Tomatoes, Balsamic, Pepita Pesto 10

Executive Chef Julius Miranda

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server prior to ordering of any dietary restrictions and allergies of any guests in the party.