

# Barrotta's

## SUPPER CLUB

### WEEK DAY MENU

## CHEF'S CHOICE AMUSE BOUCHE

### STARTERS

#### FRITTO MISTO

crispy calamari | zucchini | lemon  
cherry peppers | house sauce

\$24

#### BURRATA

tomato conserva | rustic toast  
creamy burrata | olive oil | balsamic

\$22

#### CRAB CAKE

jumbo lump crab cakes | watercress salad  
charred tomatoes | chipotle aioli

\$28

#### MEATBALLS

veal & beef blend | fresh ricotta  
grilled rustic bread

\$22

### SALADS

#### STREET CORN SALAD

roasted sweet corn | tomatoes  
cucumber | cotija cheese | spicy mayo | jalapenos

\$16

#### THE WEDGE

house cured miso pork belly | tomato  
gorgonzola cheese | blue cheese dressing

\$17

## ENTREES

### PASTA

#### RIGATONI ALLA NORMA

roasted eggplant | zucchini | lemon  
cherry peppers | house sauce

\$28

#### TORTELLINI & SHORT RIB

spring peas | pearl onions  
diced short rib | alfredo sauce

\$36

#### LOBSTER RAVIOLI

diced shrimp | asparagus  
lobster beurre fondue

\$38

#### TRUFFLE CACIO E PEPE

winter truffle | bucatini  
locatelli romano | butcher cracked pepper

\$38

### MEATS

#### PORK CHOP MILANESE

fried bone-in pork chop | arugula | burrata  
peas | radish | asparagus | balsamic

\$32

#### \*\*ALL JACKED UP BURGER

8 oz burger | crispy pastrami | bacon crumbles  
pepper jack cheese | ranch dressing

\$30

#### CHICKEN CORDON BLEU

crispy panko chicken | prosciutto and brie cheese  
champagne sauce

\$36

#### \*\*BEEF WELLINGTON

filet mignon | mushroom duxelles  
puff pastry | cognac sauce

\$56

### FISH

#### \*\*SEARED TUNA

sweet pea puree | asparagus  
snow pea beurre fondue | chili crisp

\$34

#### BROILED ATLANTIC SALMON

creamer herb potatoes | smoked trout roe  
caulini | dill butter

\$38

### SIDES

#### HERB CRUSTED FRIED ZUCCHINI

whipped ricotta | citrus  
crispy garlic | honey

+\$16

#### LOBSTER MAC & CHEESE

cavatappi | citrus breadcrumbs  
chopped Maine lobster

+\$22

#### ROASTED BRUSSEL SPROUTS

lemon | parmesan | herbs

+\$14

#### TRUFFLE FRIES

parmesan cheese | truffle oil  
herbs

+\$17

Menu curated by Chef Jack Grace

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS