

THE **M** BAR

Inspired by the production of mozzarella in the hills surrounding Anthony Scotto's hometown, **one10** invites you to dine casually at The **M** Bar. Feel free to pick and choose from varieties of mozzarella and a bounty of accompaniments. Our **M** Bar menu has been artfully curated to highlight the best mozzarella with accompaniments both traditional and modern, giving you infinite ways to dress up one of the most popular cheeses in the world in a setting where nothing is left to the imagination. Watch our skilled craftsmen build your creation right in front of you while you sip, savor and dine. So, pull up a stool for a light lunch, dinner or midday bite - perhaps an Italian inspired cocktail. There is no wrong way to enjoy our **M** Bar.

Fresh Mozzarella / 8

Burrata / 10

Imported Bufala Mozzarella / 9

Truffled Burrata / 14

VEGETABLES

Beefsteak Tomatoes / 7

cabernet vinegar, olive oil, sea salt

Pomodorini / 6

garlic, olive oil, oregano

Grilled Artichokes / 9

red onion, cider honey dressing

Assorted Olives / 7

Roasted Peppers / 9

Vegetable Giardiniera / 6

assorted pickled vegetables

Roasted Beets / 6

pickled red onion

Avocado Hummus / 8

toasted pita

Grilled Vegetables / 8

baby eggplant, zucchini, asparagus

Eggplant Caponata / 8

sicilian eggplant casserole

MEATS

600 Day Aged Black Label

Prosciutto di Parma / 10

Fennel Salami / 9

Sopressata / 9

Duck Prosciutto / 14

Iberico Chorizo / 9

MORE OFFERINGS

Oysters / MP

east and west coast - see specials

Fresh Marinated Anchovies / 8

orange, fennel, olive oil

Fresh Ricotta / 8

honey, sea salt

36 Month Aged Parmigiano

Reggiano / 10

Marinated Barrel Aged

Arahova Feta / 7

olive oil, oregano

Ceviche / 16

mojito shrimp or peruvian scallop

for the table

one10 Meatball / 23

1 lb. chef blend (sausage & beef) meatball, herb ricotta & plum tomato

one10 Chicken "Parm" - Pizza Style / 21

organic ground chicken, tomato, mozzarella, basil

M Bar Platter / 33

prosciutto di parma, fresh mozzarella, 36 month aged parmigiano reggiano, beefsteak tomatoes

Large Burrata / 24

chef's preparation

Cinco Jotas Black Label Pata Negra / 29

highest class of jamón ibérico de bellota, free roaming pigs, 100% acorn finished diet

Artisanal Cheese Selections / 29

fromage d'affinois, roomano, shropshire blue

Now booking refreshingly different private events

Contact our Event Planner today.

We proudly serve San Pellegrino Sparkling and Acqua Panna Natural Bottled Water / 7