

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 craftsman 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. 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

Balsamic, olive oil, sea salt

Pomodorini / 6

Garlic, olive oil, oregano

Grilled Artichokes / 9

Garlic, olive oil, oregano

Cucumber Salad / 5

Red onion, Cider honey dressing

Assorted Olives / 7

Garlic, olive oil, oregano

Roasted Peppers / 9

Vegetable Giardiniera / 6

Assorted pickled vegetables

Roasted Beets / 6

Pickled red onion

Avocado Hummus / 8

Toasted pita

Ceviche Grilled Vegetables / 8

Red Onion, cider honey dressing

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

Whipped Ricotta / 8

Honey, sea salt

36 Month Aged Parmigiana

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 (Wagyu, Sausage, & Veal) 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
Parmigiana Reggiano, Beefsteak Tomatoes*

Large Burrata / 24

Chef's Preparation

Cinco Jotas Black Label Pata Negra / 28

*Highest Class of Jamón Ibérico de bellota,
Free Roaming Pigs, 100% Acorn Finished Diet*

Artisanal Cheese Selections / 29

Fromage d'affinois, Romano, Shropshire Blue

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appetizers

Fried Calamari, Zucchini & Artichoke /15

Frisée, cherry peppers, tomato aioli

Braised Baby Spanish Octopus /20

Limoncello vinaigrette, lemon peel & artichoke purée

Sous Vide Smoked Pork Belly /18

Fig jam & butternut squash

Pancetta Wrapped Shrimp /17

Tuscan white bean salad

Grilled Calamari Piadini /17

Roasted fingerling potato, parsnip puree, calabrian chile

Shishito Peppers /12

Crispy garlic, lemon oil

Torn Burrata /16

Heirloom tomato, cherry tomato, saba, basil, olive oil

Zucchini Rollatini /12

Baked in tomato sauce

Pat LaFreida Sausage /12

Broccoli Rabe, Roasted Red pepper

salads

Quattro Verdi /13

Pear, orange, cranberry, feta, walnuts, shallot vinaigrette

Chopped /17

Avocado, tomatoes, cucumber, garbanzo beans, roasted corn, bell peppers & crème fraiche avocado dressing

Caesar /15

Red romaine, "broken caesar" dressing, croutons, shaved parmesan

Santorini /16

Tomatoes, cucumbers, olives, feta, onions, red wine vinegar & olive oil

One10 Salad /13

Arcadian greens, cherry tomatoes, grilled red onion, crumbled goat cheese & balsamic vinaigrette

Bib Lettuce /12

Shaved cucumber, cherry tomato, avocado, sunflower seeds, banyuls vinaigrette

entrée salads

Roasted Grain Salad/23

Grilled chicken, farro, roasted vegetables (carrots, butternut squash, sweet potato, beets), pumpkin seeds, maple balsamic vinaigrette

Seared Tuna Salad/21

yellowfin, avocado hummus, alfalfa sprouts, cucumber, diced tomato, edamame, bibb lettuce

Steak Salad/26

marinated sliced skirt steak, shaved brussels sprouts, dried cranberries, sliced green apple, celery, crumbled gorgonzola, walnuts, champagne vinaigrette

Chopped Shrimp/26

avocado, tomatoes, cucumber, garbanzo beans, roasted corn, bell peppers, broccoli florets, sunflower seeds & crème fraiche avocado dressing

burgers

(All burgers served with french fries or side salad)

Classic Wagyu/18

Thick cut applewood smoked bacon, cheddar, special sauce

Artisanal Pat LaFrieda/22

smoked pork belly, camembert, watercress, pickled red onion, black pepper horseradish aioli, pretzel bun

Impossible/22

avocado hummus, alfalfa sprouts, (Vegan Lettuce wrap available)

pasta

(Gluten Free Pasta or Vegetti Available)

Chitarra/22

Cacio e Pepe

Gigli/32

Wagyu short rib, Vidalia onions, mushrooms, cave aged castelmagno cheese & Italian black truffle butter

Fresh Fettucine/28

Black truffle cream sauce

Rigatoni/25

Brussels sprouts, apple smoked bacon, arugula, cremini, pine nuts

Paccheri/19

Tomato, basil, onion

Fresh Pappardelle/24

Wagyu & brisket beef Bolognese, fresh tomato, onion, shaved parmigiana reggiano, ricotta

Black Spaghetti/31

Scallop, shrimp, cherry tomato, asparagus, shaves bottarga, lemon white wine

whole fish

Freshly Caught whole fish flown in daily from Greece, Italy, Spain, Portugal, Hawaii, Florida and New Zealand. Our fish is charcoal grilled with olive oil, lemon and sea salt. All fish is served deboned with acqua pazza, tomatoes, and artichoke bottoms. Ask your server for today's selections

fish

(All fish available plain grilled)

Grilled Swordfish / 37

preserved lemon caper sauce, black olive crouton

Seared Yellowfin Tuna / 34

butternut squash risotto, herb green pea puree

Pan Seared Scottish Salmon / 32

fennel dusted, roasted eggplant purée, tomato dill essence

Grilled Mediterranean Branzino / 29

farro, baby zucchini

Sauteed Shrimp and Scallops / 32

sundried tomato, bacon, swiss chard, white wine herb nage

Pan Seared Chilean Sea Bass / 39

shaved brussels sprout, roast pistachio, shallot & lobster vinaigrette

meats

Long Bone Shortrib / 38

horseradish whipped celery root & petit vegetables

Grilled Ristelli Pork Chop / 33

cherry peppers & broccoli rabe

Lemon Roast Chicken / 28

freebird chicken, lemon, garlic, rosemary, brussels sprout hash, smashed yukon gold potato

Filet Mignon / 42

cipollini onions, grilled mushroom, smashed yukon gold potato

Osso Bucco / 43

polenta, pan jus

Chicken Parmigiana / 28

tomato, mozzarella, fettucine

Steak Pizzaiola / 37

certified angus NY Strip, tomato, pepper, mushroom

sides

Smashed Yukon Gold Potatoes / 9

Garlic, parmesan

Burnt Broccoli / 8

Sautéed Broccoli Rabe / 9

Garlic, olive oil

French Fries / 8

Veggie Fries / 9

Carrot, parsnip, chipotle aioli

Brussels Sprout Hash / 10

Brussels sprouts, butternut squash, sweet potato, onions

Trofie Mac & Cheese / 11

Parmigiana reggiano, fontina, cheddar

Roasted Mushrooms / 9

pancetta, onion