

LUNCH

THE M BAR

Inspired by the production of mozzarella in the hills surrounding Anthony Scotto's hometown, **ONEIO** 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 quick bite any time of day - perhaps an Italian inspired cocktail. Most importantly, have fun - there's 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

Cucumber Salad / 5

red onion, cider honey dressing

Assorted Olives / 7

Roasted Peppers / 9

Vegetable Giardiniera / 6

homemade pickled vegetables

Avocado / 7

lemon, sea salt

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 lobster

for the table

ONEIO Meatball / 21*

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

ONEIO Chicken "Parm" - Pizza Style / 21*

organic ground chicken, tomato, mozzarella, basil

M Bar Platter / 29

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 ranging pigs, 100% acorn finished diet

Meat & Cheese Board / 29

iberico chorizo, sopressata, fennel salami, double cream brie, aged gouda, british blue

Now booking #simplybetter private events

Contact our Event Planner today.

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

appetizers

Fried Calamari, Zucchini & Artichoke/15*

frisée, cherry pepper, tomato aioli

Braised Baby Spanish Octopus/20

limoncello vinaigrette, lemon peel & artichoke purée, sweetie drop pepper

Sous Vide Smoked Pork Belly/18

fig jam, butternut squash, hot honey maple glaze

Pancetta Wrapped Shrimp/17

tuscan white bean salad, chardonnay vinaigrette

Grilled Calamari Piadini/17*

roasted fingerling potato, parsnip puree, calabrian chile

Shishito Peppers/12

crispy garlic, lemon oil, sea salt

Torn Burrata/16

heirloom tomato, beefsteak tomato, saba, basil, olive oil

Zucchini Rollatini/12*

herb ricotta, mozzarella, grana padano, baked in tomato sauce

Pat LaFreida Sausage/12

broccoli rabe, roasted red pepper

salads

Quattro Verdi/13

pear, orange, dried cranberry, feta, walnut, shallot vinaigrette

Chopped Vegetable/17

avocado, tomato, cucumber, garbanzo bean, roasted corn, bell pepper & crème fraiche avocado dressing

Caesar/15*

red romaine, "broken caesar" dressing, crouton, shaved parmigiano

Santorini/16

cucumber, beefsteak tomato, olive, feta, onion, greek oregano, red wine vinegar, olive oil

One10 Salad/12

arcadian greens, cherry tomato, grilled red onion, crumbled goat cheese, balsamic vinaigrette

Bibb Lettuce/13

shaved cucumber, cherry tomato, avocado, sunflower seed, banyuls vinaigrette

**Enhancements: Grilled Chicken/6, Grilled Shrimp/8,
Grilled Skirt Steak/10, Grilled Tuna/12**

entrée salads

Roasted Grain Salad/19*

grilled chicken, farro, roasted vegetable (carrot, butternut squash, sweet potato, beet), pumpkin seed, maple balsamic vinaigrette

Seared Tuna Salad/23

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

Crispy Calamari Salad/21*

quattro verdi, frisee, shaved red fresno pepper, pickled red onion, garlic chip, limoncello vinaigrette

Steak Salad/26

marinated sliced skirt steak, shaved brussels sprout, dried cranberry, sliced green apple, celery, crumbled gorgonzola, walnut, champagne vinaigrette

Chopped Shrimp/26

avocado, tomato, cucumber, garbanzo bean, roasted corn, bell pepper, broccoli floret, sunflower seed & crème fraiche avocado dressing

burgers

(All burgers served with french fries, veggie fries or side one ¹⁰ salad)

Classic Pat LaFrieda/18*

thick cut applewood smoked bacon, cheddar, bioche bun, special sauce

Artisanal Pat LaFrieda Wagyu/22*

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

Impossible/22*

avocado hummus, alfalfa sprout (Vegan Lettuce wrap available)

pasta

(Gluten Free Pasta or Vegetti Available)

Chitarra/19*

cacio e pepe

Gigli/28*

wagyu short rib, vidalia onion, mushroom, cave aged castelmagno cheese & italian black truffle butter

Fresh Fettuccine/25*

white truffle & porcini cream sauce, shaved black truffle

Rigatoni/22*

brussels sprout, applewood smoked bacon, arugula, wild mushroom, pine nut

Paccheri/17*

tomato, basil, onion

Fresh Pappardelle/22*

wagyu, pork & veal bolognese, fresh tomato, mushroom, onion, shaved parmigiano, ricotta

Black Spaghetti/28*

bay scallop, shrimp, cherry tomato, asparagus, shaved 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, olives, and artichoke bottoms. Ask your server for today's selections

fish

(All fish available plain grilled)

Grilled Swordfish / 34*

preserved lemon, caper, heirloom tomato, grilled asparagus, black olive crouton

Seared Yellowfin Tuna / 34

butternut squash risotto, herb green pea puree

Pan Seared Scottish Salmon / 27

fennel dust, roasted eggplant caviar, tomato essence

Grilled Mediterranean Branzino / 29

baby zucchini, artichoke heart, blistered cherry tomato, caper, white wine, lemon

Sauteed Shrimp and Scallops / 29*

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

Butcher Block Prime Grilled Pork Chop / 33

cherry pepper & broccoli rabe

Lemon Roast 1/2 Chicken / 28

freebird chicken, lemon, garlic, rosemary, brussels sprout hash

Filet Mignon / 44*

balsamic cipollini onion, grilled mushroom, smashed yukon gold potato

Veal Osso Bucco / 38

polenta, tomato, fennel, sage, white wine reduction

Chicken Parmigiana / 28*

tomato, mozzarella, fettuccine

Steak Pizzaiola / 35

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 sprout, butternut squash, sweet potato, onion

Trofie Mac & Cheese / 11

parmigiano reggiano, fontina, cheddar

Roasted Mushrooms / 9

pancetta, onion