

TAKE-OUT MENU

**TO PLACE YOUR CURBSIDE PICK-UP ORDER
CALL 631-694-3333**

One10 Restaurant 569 Broadhollow Road, Melville
AVAILABLE 12PM-8PM DAILY

THE M BAR

Fresh Mozzarella / 8

Burrata / 10

Imported Bufala Mozzarella / 9

Truffled Burrata / 14

VEGETABLES

Beefsteak Tomatoes / 7
cabernet vinegar, olive oil, sea salt

Pomodori / 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
assorted pickled vegetables

Avocado / 7
lemon, sea salt

Roasted Beets / 6
pickled red onion

Avocado Hummus / 9

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

SUSHI

Tuna Roll / 13^{GF}

Spicy Tuna Roll / 13^{GF}

California Roll / 13^{GF}

Avocado Roll / 13

Shrimp Tempura Roll / 22

seared tuna, cucumber & avocado

#6 Roll / 19

Shrimp tempura, crab, avocado, spicy mayo, tobiko

one10 FAVORITES

one10 Meatball / 19

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

one10 Chicken "Parm" - Pizza Style / 15

organic ground chicken, tomato, mozzarella, basil

M Bar Platter / 33

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

APPETIZERS

Fried Calamari, Zucchini & Artichoke / 13

frisée, cherry peppers, tomato aioli Braised

Baby Spanish Octopus / 18

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

Torn Burrata / 13

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

Zucchini Rollatini / 10

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

SALADS

Quattro Verdi / 11

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

Chopped Vegetable / 14

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

Caesar / 12

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

Santorini / 13

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

One10 Salad / 10

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

Bibb Lettuce / 11

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

Crispy Calamari Salad / 18*

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

Chopped Shrimp / 21

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

Seared Tuna Salad / 21

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

Steak Salad / 22

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

Roasted Grain Salad / 16*

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

BURGERS

(All burgers served with french fries or side salad)

Classic Wagyu / 16*

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

Artisanal Pat LaFrieda / 19*

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

Impossible / 19*

avocado hummus, alfalfa sprouts (vegan lettuce wrap available)

PASTA

Gigli / 26

wagyu short rib, vidalia onions, mushrooms, cave aged castelmagno cheese & italian black truffle butter

Rigatoni / 21

brussels sprouts, apple smoked bacon, arugula, wild mushrooms, pine nuts

Paccheri / 15

tomato, basil, onion

Fresh Pappardelle / 20

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

Black Spaghetti / 26

bay scallop, shrimp, cherry tomato, asparagus, shaved bottarga, lemon white wine

FISH

Grilled Mediterranean Branzino / 26

baby zucchini, artichoke, caper, blistered cherry tomato, anchovy, white wine, lemon Sauteed

Shrimp and Scallops / 28

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

Pan Seared Chilean Sea Bass / 34

shaved brussels sprout, roast pistachio, shallot, lobster vinaigrette

MEATS

Chicken Parmigiana / 22

tomato, mozzarella, fettuccine

Butcher Block Prime Grilled Pork Chop / 29

cherry pepper & broccoli rabe

*** Filet Mignon / 34**

NY Strip Steak / 37

SIDES

Smashed Yukon Gold Potatoes / 6

garlic, parmesan

Burnt Broccoli / 6

Sautéed Broccoli Rabe / 6

garlic, olive oil

Roasted Mushrooms / 6

pancetta, onion

French Fries / 6

Brussels Sprout Hash / 7

brussels sprout, butternut squash, sweet potato, onion

Trofie Mac & Cheese / 8

parmigiano reggiano, fontina, cheddar

- Anthony Scotto Restaurants -

NOTE: Items are subject to change & are based off availability.

*Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

GF=Gluten Friendly