

TAKE-OUT MENU

TO PLACE YOUR CURBSIDE PICK-UP ORDER

CALL 631-694-3333

HOURS

Sunday: 4pm-8pm • **Monday:** 4pm-8pm • **Tuesday:** Closed
Wednesday: 4pm-8pm • **Thursday:** 4pm-8pm • **Friday:** 4pm-8pm • **Saturday:** 12pm-8pm

Uber Eats

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 heart,

blistered cherry tomato, caper,

white wine, lemon Sauteed

Shrimp and Scallops / 28

sundried tomato, bacon, swiss 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