

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 additions 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 quick bite any time of day - perhaps an Italian inspired cocktail. Most importantly, have fun - there is no wrong way to enjoy our M Bar.

Fresh Mozzarella / 8

Burrata / 10

Imported Bufala Mozzarella / 9

Truffled Burrata / 14

MEATS

600 Day Aged Black Label Prosciutto di Parma / 11

Fennel Salami / 9

Sopressata / 9

Iberico Chorizo / 9

VEGETABLES

Beefsteak Tomatoes / 9
cabernet vinegar, olive oil, sea salt

Grilled Artichokes / 9

Assorted Olives / 8

Roasted Peppers / 9

Avocado / 8
lemon, sea salt

Avocado Hummus / 11
toasted pita

Eggplant Caponata / 9
sicilian eggplant casserole

MORE OFFERINGS

Oysters / MP
east and west coast
- see specials -

Fresh Ricotta / 9
honey, sea salt

36 Month Aged Parmigiano Reggiano / 11

Marinated Barrel Aged Arahova Feta / 8
olive oil, oregano

for the table

one10 Meatball / 24
1 lb. chef blend (sausage & beef) meatball,
herb ricotta & plum tomato

one10 Chicken "Parm" - Pizza Style / 23
organic ground chicken, tomato, mozzarella, basil

Large Burrata / 26
chef's preparation

Cinco Jotas Black Label Pata Negra / 29
highest class of jamón ibérico de bellota,
free roaming pigs, 100% acorn finished diet

M Bar Platter / 33
prosciutto di parma, fresh mozzarella,
36 month aged parmigiano reggiano, beefsteak tomatoes

appetizers

Shishito Peppers / 12
crispy garlic, lemon oil, sea salt

Zucchini Rollatini / 12
herb ricotta, mozzarella, grana padano,
baked in tomato sauce

Pat LaFreida Sausage / 12
broccoli rabe, roasted red pepper

Fried Calamari, Zucchini & Artichoke / 17
frisée, cherry pepper, tomato aioli

Braised Baby Spanish Octopus / 20
limoncello vinaigrette, lemon peel &
artichoke purée, sweetie drop pepper

Pancetta Wrapped Shrimp / 18
tuscan white bean salad, chardonnay vinaigrette

Grilled Calamari / 18
artichoke, fingerling potato, piperade, herb salad

salads

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**

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

entrée salads

Steak Salad / 26

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

Chopped Shrimp / 28

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

Mediterranean Roasted Grain Salad / 21*

grilled chicken, quinoa, tomato, onion, cucumber, olive, feta, red wine vinaigrette

Seared Tuna Salad / 25

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

Lobster Salad / 29*

maine-style lobster salad, arugula, toasted pita, red onion, avocado, cherry tomato, chardonnay tarragon vinaigrette

burgers

(All burgers served with french fries or side salad)

Classic Wagyu / 19*

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

Impossible / 22*

avocado hummus, alfalfa sprout (Vegan Lettuce wrap available)

pasta

(Gluten Free Pasta or Vegetti Available)

Chitarra / 22

cacio e pepe

Paccheri / 19

tomato, basil, onion

Gigli / 34

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

Fresh Pappardelle / 26

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

Fresh Fettuccine / 29

white truffle & porcini cream sauce, shaved black truffle

Black Spaghetti / 33

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

Rigatoni / 24

a la vodka, prosciutto, peas

fish

(All fish available plain grilled)

Grilled Swordfish / 38

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

Sautéed Shrimp and Scallops / 32

ketel corn & jalapeno risotto, saffron carrot sousbise

Grilled Mediterranean Branzino / 29

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

Pan Seared Chilean Sea Bass / 39

shaved brussels sprout, roast pistachio, shallot, lobster vinaigrette

Pan Seared Scottish Salmon / 34

roasted corn, fava bean, garbanzo bean, red pepper, dijon beurre blanc

meats

Long Bone Shortrib / 39

polenta, petit vegetable

Filet Mignon / 46

balsamic cipollini onion, grilled mushroom, smashed yukon gold potato

Butcher Block Prime Grilled Pork Chop / 36

cherry pepper & broccoli rabe

Chicken Parmigiana / 28

tomato, mozzarella, fettuccine

Lemon Roast 1/2 Chicken / 28

freebird chicken, fingerling potato hash

NY Strip alla Palermitana / 39

certified angus ny strip, wine blistered cherry tomato, bread crumb, garlic, caper, anchovy

sides

Smashed Yukon Gold Potatoes / 9

garlic, parmesan

Brussels Sprouts / 10

pancetta, onion

Burnt Broccoli / 9

Radiatore Mac & Cheese / 11

parmigiano reggiano, fontina, cheddar

Sautéed Broccoli Rabe / 9

garlic, olive oil

Roasted Mushrooms / 9

garlic herb butter

French Fries / 9