

DINNER

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 anytime 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 / 12**

Fennel Salami / 9
fennel pollen, cured

Alps Sweet Sopressata / 9
air dried, aged & cured

Iberico Chorizo / 9
dry cured, spicy

Wagyu Bresaola / 14
air dried, wagyu beef

VEGETABLES

Beefsteak Tomatoes / 8
*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
*1lb. chef blend (sausage & beef) meatball,
herb ricotta & plum tomato*

one10 Chicken "Parm" - Pizza Style / 26
organic ground chicken, tomato, mozzarella, basil

Large Burrata / 26
chef's preparation

Cinco Jotas Black Label Pata Negra / 29
*highest class of jamon iberico de bellota,
free roam pigs, 100% acorn finished diet*

M Bar Platter / 33

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

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

entrée salads

Grilled Chicken Salad/27*

grilled chicken, curled endive, sorrel, orange supreme, shaved parmesan, crispy parsnip & a lemon vinaigrette

Seared Tuna Salad/25

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

Steak Salad/26

marinated sliced skirt steak, shaved brussel sprouts, 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

pasta

Gigli/34

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

Fresh Fettuccine/29

white truffle porcini cream sauce & shaved truffles

Rigatoni/24

a la vodka, prosciutto, peas

Paccheri/19

tomato, basil, onion

Fresh Pappardelle/29

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

Black Spaghetti/36

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

fish

Pan Seared Scottish Salmon/34

cauliflower risotto, arugula pesto & saffron lemon butter

Grilled Mediterranean Branzino/34

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

Grilled Swordfish Puttanesca/ 38

grilled asparagus, preserved lemon, olives, tomatoes, caper, anchovy

Pan Seared Chilean Sea Bass/ 45

shaved brussel sprouts, roasted pistachio, shallot, lobster vinaigrette

meats

Long Bone Shortrib/39

polenta, petit vegetable

Chicken Parmigiana/29

tomato, mozzarella, fettuccine

Lemon Roasted 1/2 Chicken/29

freebird chicken, fingerling potato hash

steaks & chops

Butcher Block Prime Pork Chop/38

cherry peppers & broccoli rabe

Filet Mignon/46

balsamic cipollini onions, grilled mushrooms, smashed yukon gold potato

18 oz. Bone-in Filet/65

idaho potato, pearl onion & pancetta hash, colorado steak sauce

42 oz. Porterhouse Fiorentina for Two/118

served sliced with chef's goldtuscan herb butter & roasted garlic

Akaushi Skirt Steak/46

olive oil mashed potatoes, crispy shallots & balsamic demi

Akaushi Ribeye/68

chef's gold dry aged foie gras tallow butter

Australian Wagyu Strip/89

idaho potato, pearl onion & pancetta hash

enhancements

add truffle parmesan/4

add truffle butter/6

add black winter truffle/12

add chef's gold dry aged foie gras tallow butter/6

sides

Smashed Yukon Gold Potatoes/10

garlic, parmesan

Olive Oil Mashed Potatoes/11

French Fries/9

Burnt Broccoli/10

Broccoli Rabe/10

garlic, olive oil

Grilled Asparagus/12

Creamed Spinach/12

Sautéed Spinach/10

garlic, olive oil

Brussel Sprouts/10

pancetta, onion

Roasted Mushrooms/9

garlic, herb butter

Radiatore Mac & Cheese/11

parmigiano reggiano, fontina, cheddar