

Barrotta's

SUPPER CLUB

MENU DESCRIPTION

AMUSE – ARANCINI – FRIED BUTTERNUT SQUASH
RISOTTO, LOBSTER SAUCE, HERBS

STARTERS

CALAMARI REGINA

crispy fried calamari | brown butter garlic
| hot cherry peppers

CRAB CAKE

colossal crab Cakes | watercress salad | charred
tomatoes | chipotle aioli

MEATBALLS

meatballs | fresh ricotta | grilled rustic bread

SALADS

STREET CORN SALAD

roasted sweet corn | tomatoes | cucumber | cotija
cheese | spicy mayo, jalapenos

THE WEDGE

house cured miso pork belly | tomato
| gorgonzola cheese | blue cheese dressing

PASTA

PENNE VENEZIA

shrimp | colossal crab | mushrooms | blistered
tomatoes | creamy tomato basil sauce

TRUFFLE CACCIO Y PEPE

winter truffle | angel hair pasta |
locatelli romano | butcher cracked pepper

TORTELLINI CARBONARA

cheese tortellini | crispy Pancetta |
romano cheese | black pepper

LOBSTER SQUASH GNOCCHI

maine Lobster | butternut squash | pepitas

FISH

SEARED AHI TUNA

carrot tartare | golden raisins |
creamy ginger aioli | walnut xo

PAN ROASTED SALMON

king oro Salmon | lemon aioli |
salsa verde | grilled zucchini

MEAT

BEEF WELLINGTON

filet mignon | mushroom duxelles |
puff pastry | cognac sauce

CHICKEN CORDON BLEU

crispy panko chicken | ham and brie cheese |
champagne sauce

ALL JACKED UP BURGER

6 oz burger | crispy pastrami | bacon crumbles |
colby and pepper jack cheese | ranch dressing

PORK CHOP

seared pork chop | winter citrus salad |
chili aioli fingerling potatoes

SIDES

GRILLED ZUCCHINI

whipped ricotta | citrus
breadcrumbs | garlic & herbs

LOBSTER MAC

Cavatappi pasta | 4 cheese blend |
chopped Maine Lobster | chives

HONEY CARROTS

goat cheese | walnut xo | zaatar

TRUFFLE FRIES

parmesan cheese | truffle
oil | cracked black pepper

DESSERTS

NEW YORK STYLE
CHEESECAKE

HOMEMADE APPLE
CRUMB | VANILLA ICE
CREAM

FLOURLESS
CHOCOLATE CAKE |
VANILLA ICE CREAM