

QUICK BITES

"BLT" Skewers with Summer Truffle Cheese	4
Bruschetta with Spicy Roasted Mushrooms & Garlic and Tomato Fresca	4
Marinated Olives	4
Feta Stuffed Peppers	5
Salumi	5

SPECIALS

Grilled Calamari	10
Mixed Seafood Salad	14
Arugula Salad with Roasted Beets & Toasted Goat Cheese	9
Mussels in Tomato-Wine Broth with Garlic Toast with Andouille Sausage	13 16
Risotto with Duck Confit & Wild Mushrooms (Organic Italian Carnaroli Rice)	28
Duck, Duck, Goose Roasted Duck Breast over Lentils with Duck Confit in Pastry and Foie Gras Potato	36
Truffled Lobster with House-Made Gnocchi	45

BOTTLED WINE 25% OFF

Monday through Wednesday

STARTERS

Carrot Ginger Soup	9
Grilled Caesar Salad	9
ONE 53 House Salad	6
Escargot en Crouete	12
Sweetbreads	14
Seared Foie Gras Sauternes, Lafaurie-Peyraguey	19 16
Salmon Tartare	13
Cheese Plate	16
Roasted Shrimp Cocktail	14
Warm Roasted Bell Pepper with Anchovies, Provolone & Mozzarella	9

PASTA

Sautéed Shrimp with Roasted Garlic over Angel Hair	22
Wild Mushroom Ravioli Cacio e Pepe (Cheese & Black Pepper)	22
Short Rib Bolognese with Porcini Mushrooms over Pipettes	26
Risotto with Duck Confit & Wild Mushrooms (Organic Carnaroli Rice)	28
Spaghetti & Meatballs with Garlic Bread	22
*All pastas made fresh daily at Lucy's Ravioli Kitchen	

SIDES

Hand-cut French Fries with House Truffle Mayo	6 9
Roasted "Hot" Peppers, Garlic & Mushrooms	6
Sautéed Greens with Garlic & EVOO	7
Broccoli Rabe & Sausage	12
Mac & Cheese	9
French Lentils	8
White Beans & Spinach	6
Roasted Cauliflower with Golden Raisins & Toasted Breadcrumbs	9

GRILL

Choice: Spicy Pepper Butter, Herb Butter, Chimichurri Sauce or Blackened	
Char-Grilled Strip Steak	38
Char-Grilled Flat Iron	26
Char-Grilled Double Cut Pork Chop	27
Pan-Seared Tuna	32

All Grilled Dishes Served with Field Greens & Hand-cut Fries	
Rossini Burger Kobe Beef, Seared Foie Gras, Black Truffle Cheese, Truffle Mayo, Mushrooms in Maderia on Brioche	35
ONE 53 Burger Cheese	15 16
first field "Jersey Ketchup"	1

rare - cool, raw center medium rare - warm, pink with red center
 medium - warm, pink center medium well - hint of pink
 well - no pink

**We do not guarantee the tenderness or quality of any steak cooked medium well or beyond.

COOKTOP

Dijon Crusted Salmon over Sautéed Leeks	29
Chicken Milanese over Arugula with Tomato Fresca	21
Seared Day Boat Scallops with Peruvian Potatoes & Brussels Sprouts with Bacon & Raisins	29
Cassoulet A south of France Classic! Our version includes a white beans, pork, smoked pork, duck and sausage.	26
Chicken with Winter Vegetables, Pureed Celery Root with Potato (Griggstown Quail Farm)	26
Grilled Veal Chop Marsala with White Beans & Spinach	42

* A gratuity of 18% will be added to parties of six or more