

HEIST

RESTAURANT + WINE CLUB

steal the moment

THE MEET UP | appetizers

HEIRLOOM TOMATO BRUSCHETTA grilled focaccia, garlic, basil, olive oil, whipped ricotta <i>V</i>	16	DUCK CONFIT TACO flour tortilla, pickled red cabbage, tomato jam, chimichurri, chicharrones	22
BEEF CARPACCIO lemon aioli, mustard seed, crispy caper, quail egg, crostini	21	ARANCINI butternut squash rice ball, caramelized onion puree, maple-glazed guanciale	17

THE PLAN | salads

CAESAR SALAD romaine, grilled corn, grana padano, apple smoked bacon, caesar dressing	17	ARTISANAL GREEN SALAD apple cider + red onion vinaigrette, crispy shallots, breadcrumb gremolata, shaved pecorino <i>V</i>	15
BABY ARUGULA walnuts, bosc pear, goat cheese, balsamic vinaigrette <i>VGF</i>	18	BURRATA heirloom tomatoes, roasted baby beets, crispy shallot, aged balsamic, extra virgin olive oil <i>GF V</i>	24

OCEANS 168

| raw bar

OYSTERS
raspberry point from prince edward
island served on crushed ice with red
wine mignonette, classic seafood sauce,
lemon, lime, and shaved horseradish
GF

half dozen 19
dozen 36

SEAFOOD TOWER
lobster tail, prawn cocktail, oysters,
salmon crudo, mussels escabeche
GF

New Menu Item MP

| appetizers

PAN SEARED DEEP SEA SCALLOPS 25
grilled corn, leek crema, toasted
pistachio crust

PRAWN BROKER 21
grilled shrimp, blistered cherry
tomato chili oil, charred ciabatta

AHI TUNA CRUDO 24
chili lime vinaigrette, avocado
mousse, wonton cracker, peruvian
peppers

CALAMARI FRITTI 18
black garlic aioli, lemon

STEAMED PEI MUSSELS 18
garlic, white wine, butter, parsley *GF*

| main dishes

GRILLED BRANZINO BUTTERFLIED 39
cauliflower puree, confit tomato,
sauteed kale *GF*

IRISH ORGANIC SALMON 37
seasonal vegetables, red skin
potato, salsa verde *GF*

DAILY FISH, JUST APPREHENDED MP
please ask your server

THE USUAL SUSPECTS

CRISPY OVEN ROASTED CHICKEN seasonal vegetables, crushed potatoes, red wine jus <i>GF</i>	34	STONE BAKED EGGPLANT PARMIGIANA sliced eggplant, zucchini, tomato sugo, grana padano, buffalo mozzarella, fresh basil, seasonal vegetables <i>V</i>	29
STUFFED PORTOBELLO MUSHROOM panko crusted, vegan mozzarella, seasonal vegetables, garlic-tomato jam <i>Vg</i>	29	CHICKEN PARMIGIANA pan roasted chicken cutlet, tomato sugo, buffalo mozzarella, torn basil, spaghetti pomodoro	31
VEAL MEDALLIONS potato rosti, seasonal vegetables, mushroom demi-glace <i>GF</i>	39	AUSTRALIAN LAMB two honey mustard + pistachio crusted lamb chops, lamb sausage, pancetta-white bean ragu, natural jus <i>add extra chops for sharing GF</i>	49

THE ITALIAN JOB

| pizza

BIANCO artichokes, potato, roast garlic, red onion, arugula <i>V</i>	21
THE FUN-GHI bianco pizza, seasonal wild mushrooms, caramelized onions, mozzarella, truffle oil <i>V</i>	25
CHICKEN PESTO roast chicken, basil pesto, oven dried cherry tomatoes, pine nuts, fresh basil	26
MARGHERITA tomato sauce, basil, buffalo mozzarella <i>V</i>	19
SWEET AS HONEY hot honey, pepperoni, dried chilies, mozzarella	21
MEATLOVER house ragu, crispy bacon, sausage	25

| pasta

ORECCHIETTE fennel sausage, white wine, rapini, chilies, cherry tomatoes, pangrattato, garlic, extra virgin olive oil	26
TAGLIATELLE BOLOGNESE slowly braised ragout of pork, beef + veal, sweet onion, fresh basil, shaved grana padano, d.o.p. tomato sauce	26
WILD MUSHROOM RISOTTO locally foraged mushrooms, baby spinach, grana padano, white truffle oil <i>V GF</i>	34
PAN ROASTED POTATO GNOCCHI grilled corn, roasted peppers, peas, wild mushrooms, scallion, garlic crema, fine parmesan <i>V</i>	33
SEAFOOD SPAGHETTINI grilled calamari, prawns, clams, steamed mussels, cherry tomato-chile aglio e olio	36
RIGATONI ALLA VODKA pancetta, scallion, chilies, vodka-tomato-cream sauce	27

THE STEAK OUT

| butcher's choice 'prime' cuts

TENDERLOIN 8 OZ	55	STRIPLOIN 10 OZ	65	RIBEYE 12 OZ	79
served with roasted potato, seasonal vegetables, red wine jus		served with roasted potato, seasonal vegetables, red wine jus		served with roasted potato, seasonal vegetables, red wine jus	

ACCOMPLICES

STARCH

heist fries	10
crushed potatoes	12
spaghetti aglio e olio	15

VEGETABLES

sauteed mushrooms	16
garlic fried rapini	15
mixed seasonal vegetables	15

ADD ONS

chicken breast, 6 oz	12
grilled shrimp, 3 pcs	15
seared scallop, 2 pcs	17
grilled lobster tail	25