

# HEIST

RESTAURANT + WINE CLUB

*steal the moment*

## THE MEET UP | shareables

<b>STEAMED MUSSELS</b> white wine cream broth, leeks, garlic, fine herbs, grilled focaccia	<b>19</b>	<b>CALAMARI FRITTI</b> breaded calamari, zucchini, fermented chili aioli	<b>24</b>
<b>HEIST FRIES</b> seasoning blend, grana padano <i>V</i>	<b>12</b>	<b>POLENTA FRIES</b> crispy polenta, rosemary salt, sundried tomato aioli <i>V</i>	<b>13</b>
<b>SHRIMP COCKTAIL</b> poached jumbo shrimp, lemon, classic seafood sauce, gildas <i>GF</i>	<b>17</b>	<b>ARANCINI</b> crispy fried saffron rice, buffalo mozzarella, tomato sugo, basil <i>V</i>	<b>17</b>
<b>OYSTERS</b> a selection of east coast oysters served on crushed ice with red wine mignonette, lemon, lime + shaved horseradish <i>GF</i>		<b>BURRATA</b> fresh burrata, fruit mostarda, toasted sourdough, olive oil <i>V</i>	<b>24</b>
	half dozen		<b>22</b>
	dozen		<b>44</b>

## THE PLAN | appetizers

<b>CAESAR SALAD</b> romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing	<b>19</b>	<b>WARM ROASTED VEGETABLE SALAD</b> mixed greens, roasted beets, rainbow carrots, broccoli, shallot vinaigrette, pomegranate <i>GFV</i>	<b>19</b>
<b>ARTISANAL GREEN SALAD</b> mixed greens, cider vinaigrette, crispy shallots, gremolata, shaved pecorino <i>V</i>	<b>18</b>	<b>LAMB LOIN CHOPS</b> grilled chops, mushroom and toasted farro ragu, red wine jus	<b>24</b>
<b>BEEF TARTARE</b> classic dressing, scallop chips, lobster oil	<b>22</b>	<b>DEEP SEA SCALLOPS</b> leek and mustard crema, toasted pistachio crust <i>GF</i>	<b>27</b>

## THE ITALIAN JOB | pasta

<b>ORECCHIETTE</b> fennel sausage, rapini, chilis, cherry tomatoes, pangrattato, garlic	<b>26</b>	<b>PAN ROASTED POTATO GNOCCHI</b> grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano <i>V</i>	<b>33</b>
<b>TAGLIATELLE BOLOGNESE</b> slow braised ragu of pork and beef, shaved grana padano	<b>26</b>	<b>RIGATONI ALLA VODKA</b> guanciale, scallion, vodka tomato cream sauce	<b>27</b>
<b>LINGUINE VONGOLE</b> pasta clams, white wine sauce, roasted garlic, chili, olive oil	<b>36</b>	<b>ROAST BEET RISOTTO</b> red patchwork beets, baby arugula, goat feta, pine nuts <i>V</i>	<b>29</b>

## THE ITALIAN JOB 2 | pizza

<b>MARGHERITA</b> tomato sauce, basil, buffalo mozzarella <i>V</i>	<b>22</b>	<b>HOT HONEY</b> hot honey, soppressata, dried chilies, mozzarella	<b>23</b>
<b>CHICKEN ALLA VODKA</b> roasted chicken, wilted spinach, sweet red onion, vodka sauce	<b>23</b>	<b>ROASTED VEGETABLE</b> crispy brussel sprouts, roasted root vegetables, caramelized onions, fonduta, balsamic glaze <i>V</i>	<b>22</b>
<b>THE FUN-GHI</b> bianco pizza, roasted mushrooms, sweet onion, mozzarella, truffle oil <i>V</i>	<b>25</b>	<b>BRIE + BACON</b> applewood smoked bacon jam, adora cheese, arugula	<b>26</b>
<b>MEATLOVERS</b> house ragu, crispy bacon, sausage	<b>25</b>	<b>MORTADELLA</b> bianco pizza, mortadella, toasted pistachio, stracciatella	<b>24</b>

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## THE USUAL SUSPECTS | main dishes

<b>EGGPLANT PARMIGIANA</b> sliced eggplant, zucchini, tomato sugo, fresh basil, seasonal vegetables <i>Vg</i>	<b>29</b>	<b>BRAISED SHORT RIBS</b> creamy polenta, grilled radicchio, red wine jus	<b>45</b>
<b>OVEN ROASTED HALF CHICKEN</b> seasonal vegetables, roasted potatoes, red wine jus <i>GF</i>	<b>36</b>	<b>CHICKEN PARMIGIANA</b> breaded chicken cutlet, tomato sugo, buffalo mozzarella, rigatoni alla vodka	<b>32</b>

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## OCEANS 168 | seafood main dishes

<b>RAINBOW TROUT</b> light cured, pan seared rainbow trout, seasonal vegetables, roasted potato, salsa verde <i>GF</i>	<b>39</b>	<b>GRILLED BRANZINO BUTTERFLIED</b> warm fingerling potato salad, braised leeks, soubise <i>GF</i>	<b>49</b>
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## THE STEAK OUT | steak + chops

<b>TENDERLOIN 4 OZ</b> served with roasted potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>35</b>	<b>TENDERLOIN 8 OZ</b> served with roasted potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>55</b>
<b>STRIPLOIN 6 OZ</b> served with roasted potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>37</b>	<b>STRIPLOIN 12 OZ</b> served with roasted potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>60</b>
<b>12 HOUR BRINED PORK CHOP</b> bone-in grilled pork chop, mushroom-farro ragu, seasonal vegetables	<b>33</b>		

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## ACCOMPLICES | sides

crushed potatoes	<b>12</b>	sautéed mushrooms	<b>16</b>	seared scallop, 2pcs	<b>17</b>
seasonal vegetables	<b>15</b>	chicken breast, 5oz	<b>12</b>	grilled lobster tail	<b>25</b>
grilled rapini	<b>15</b>	grilled shrimp, 3pcs	<b>15</b>		