

HEIST

RESTAURANT + WINE CLUB

steal the moment

THE MEET UP | shareables

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

THE PLAN | appetizers

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

THE ITALIAN JOB | pasta

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

THE ITALIAN JOB 2 | pizza

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

THE USUAL SUSPECTS | main dishes

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

OCEANS 168 | seafood main dishes

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

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

ACCOMPLICES | sides

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