

HEIST

RESTAURANT + WINE CLUB

steal the moment

THE MEET UP | shareables

OYSTERS

a selection of east coast oysters served on crushed ice with red wine mignonette, lemon, lime + shaved horseradish **GF**

half dozen

22

dozen

44

ARANCINI

gruyère stuffed crispy fried rice, tomato sugo, basil **V**

17

CALAMARI FRITTI

bread crumbed calamari, green garlic, ramp aioli

24

SHRIMP COCKTAIL

poached jumbo shrimp, lemon, classic seafood sauce **GF**

18

POLENTA FRIES

crispy polenta, basil aioli, herb salt **V**

13

MUSHROOM BRUSCHETTA

whipped ricotta, HEIST sourdough, truffle oil **V**

22

HEIST FRIES

seasoning blend, grana padano **V**

12

THE PLAN | appetizers

CAESAR SALAD

romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing

19

ARTISANAL GREEN SALAD

mixed greens, cider vinaigrette, crispy shallots, gremolata, shaved pecorino **V**

18

TUNA CRUDO

albacore tuna, pickled fennel, citrus, chili, tonnato **GF**

24

SPRING VEGETABLE SALAD

mixed greens, shaved asparagus, haricot vert, peas, shallot vinaigrette, ricotta salata **V GF**

19

CRISPY PORK BELLY

roasted BBQ pork belly, honey dijon, chicharones **GF**

22

DEEP SEA SCALLOPS

pan seared scallops, snap peas, citrus beurre blanc **GF**

27

THE ITALIAN JOB | pasta

RISOTTO ALLA NERANO

roasted zucchini, sunflower pesto, goat feta, leek oil **V**

26

MUSSEL LINGUINE

east coast mussels, white wine cream sauce, roasted garlic, chili

27

SAUSAGE PICI

hand rolled picci, cavalo nero, sausage, tomato, chili, pecorino

28

RIGATONI ALLA VODKA

guanciale, scallion, vodka tomato cream sauce

27

HANDKERCHIEF PASTA

fresh egg noodle, chicken scarpariello, ricotta, rapini

29

PAN ROASTED POTATO GNOCCHI

grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano **V**

33

THE ITALIAN JOB 2 | pizza

MARGHERITA tomato sauce, basil, buffalo mozzarella V	22	HOT HONEY hot honey, soppressata, dried chilies, mozzarella	23
CHICKEN + PEPPERS braised chicken scarpariello, pickled peppers, pecorino romano	23	ROASTED ASPARAGUS garlic crema, shaved asparagus, sunflower seed pesto, ricotta salata V	22
THE FUN-GHI bianco pizza, roasted oyster mushrooms, sweet onion, mozzarella, truffle oil V	25	BRIE + BACON applewood smoked bacon jam, triple cream brie, ramp purée	26
MEATLOVERS house ragu, crispy bacon, sausage	25	PROSCIUTTO shaved prosciutto, fresh ricotta, chive	24

THE USUAL SUSPECTS | main dishes

EGGPLANT PARMIGIANA breaded roasted eggplant, chickpea puree, tomato, mozzarella, caponata V Vg	29	BRAISED SPRING LAMB toasted fregola, peas, mustard greens, minted jus	45
OVEN ROASTED CHICKEN chicken al mattone, bibb lettuce, radish, almond, chili butter GF	36	CHICKEN PARMIGIANA breaded chicken cutlet, tomato sugo, buffalo mozzarella, rigatoni alla vodka	32

OCEANS 168 | seafood main dishes

ROASTED ARCTIC CHAR ginger coconut broth, wilted choy, seared green onion dressing, rice cracker chips GF	39	POACHED HALIBUT roasted mushrooms, new potatoes, grilled romaine, pea purée, chermoula GF	48
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THE STEAK OUT | steak

TENDERLOIN 4 OZ roasted lemon potatoes, seasonal vegetables, red wine jus GF	35	TENDERLOIN 8 OZ roasted lemon potatoes, seasonal vegetables, red wine jus GF	55
STRIPLOIN 6 OZ roasted lemon potatoes, seasonal vegetables, red wine jus GF	38	STRIPLOIN 12 OZ roasted lemon potatoes, seasonal vegetables, red wine jus GF	60
12 HOUR BRINED CAPICOLA STEAK crispy polenta cake, braised cippolini, parsley, capers, shallot	33		

ACCOMPLICES | sides

roasted lemon 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		