



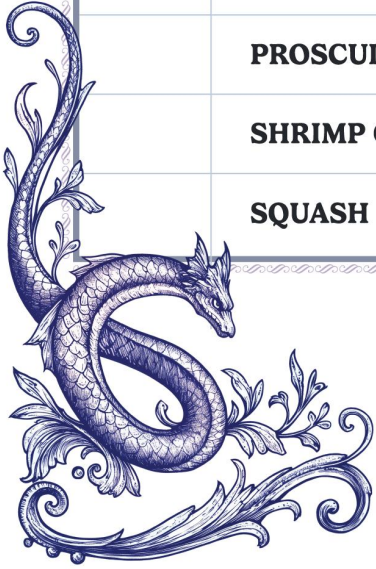
Appetizers

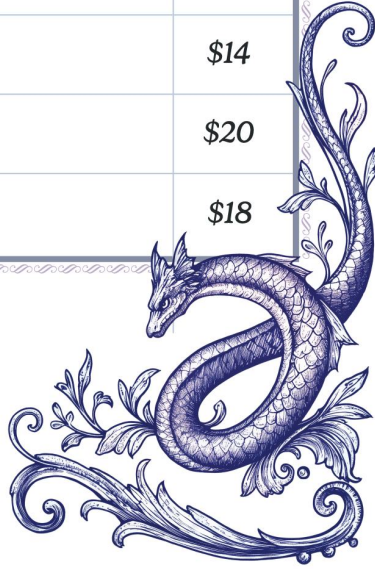


	ARANCINI <i>house breadcrumbs, rice, 'nduja sausage, pecorino cream sauce</i>	\$14
	ARTICHOKES <i>artichokes, garlic, miso aioli</i>	\$15
	CHARRED BROCCOLINI <i>toasted sesame dressing</i>	\$12
	FRIED BRUSSELS SPROUTS <i>miso ranch, calabrian chili crunch</i>	\$14
	BURRATA <i>local strawberries, filone bread, brown butter, aged balsamic</i>	\$20
	CHICKEN CUTLET <i>house breadcrumbs, chicken breast, lemon wedge</i>	\$16
	CRISPY CALAMARI <i>aged balsamic aioli, pickled jimmy nardello pepper</i>	\$16
	PANE AL FORNO <i>baked to order, whipped burrata, olive oil</i>	\$14
	FRIED MEATBALLS <i>beef, veal, pork, marinara, parmesan</i>	\$16
	PATATE FRITTA <i>rosemary, parmesan, lemon mayo</i>	\$17
	MOZZARELLA “IN CARROZZA” <i>house breadcrumbs, marinara, parmesan</i>	\$15
	MUSSELS <i>prince edward island mussels, almond butter, white wine, filone bread</i>	\$20
	OCTOPUS & POTATO <i>hazelnut romesco, salmoriglio</i>	\$20
	ROASTED BEETS <i>yogurt, pistachios, basil</i>	\$13
	PROSCUITTO <i>prosciutto, canary melon, basil</i>	\$14
	SHRIMP OREGANATA <i>shrimp, parsley, garlic, lemon, breadcrumb</i>	\$20
	SQUASH BLOSSOMS <i>squash blossoms, black truffle, ricotta</i>	\$18



@BEACHCLUBPIZZA







Salads



	ARUGULA <i>baby arugala, candied pistachios, parmesan, lemon vinaigrette</i>	\$16
	CAESAR <i>romaine, anchovy, croutons, pecorino</i>	\$17
	CAPRESE <i>mozzarella di bufala, tomato, onions, basil</i>	\$18
	HOUSE <i>iceberg, smoked bacon, gorgonzola, creamy italian dressing</i>	\$16



Pizza



\$19	FAMOUS RAYS <i>mozz, marinara, oregano</i>			HONEY RYDER <i>mozz, ezzo pepperoni, hot honey</i>	\$23
\$23	THE CAPO <i>mozz, sausage, peppers, onions, sesame</i>			JOHNNY UTAH <i>mozz, bacon, pineapple, red onion</i>	\$24
\$23	SPICY MEATBALL <i>mozz, ricotta, cherry peppers, meatball</i>			GOLDEN HOUR <i>mozz, basil-lemon cream, squash, garlic</i>	\$21
\$25	RANCH HAND <i>mozz, cutlet, guanciale, onion, ranch</i>			RED DAWN <i>tomato sauce, onion, rosis hot oil, pinenuts</i>	\$17
\$25	SHROOM SERVICE <i>shrooms, parm cream, fontina, black truffle</i>			NOTORIOUS P.I.G. <i>mozz, 'nduja, kale, ricotta, lemon</i>	\$24



Pasta



	SPAGHETTI <i>marinara, parmesan, basil</i>	\$21
	CAVATELLI <i>sweet sausage, bianco sardo, broccolini, chilies</i>	\$26
	MAFALDINE <i>bolognese, pecorino, parmesan</i>	\$28
	GNOCCHI <i>cacio e pepe</i>	\$25
	RIGATONI <i>spicy vodka sauce, prosciutto, parmesan, basil</i>	\$26



Entrees



	CHICKEN SCARP <i>half roasted chicken, hot peppers, sweet sausage, potato</i>	\$31
	NY STRIP STEAK <i>14 oz prime ny strip, french fries, vinegar peppers</i>	\$59
	BRONZINO <i>charred tomato vinaigrette, sweet onion, chilies</i>	\$30