

HEIST

RESTAURANT + WINE CLUB

steal the moment

THE MEET UP | appetizers

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

THE PLAN | salads

CAESAR SALAD	17	BURRATA	24
romaine, grilled corn, grana padano, apple smoked bacon, caesar dressing		heirloom tomatoes, roasted baby beets, crispy shallot, aged balsamic, extra virgin olive oil <i>GF V</i>	
BABY ARUGULA	18		
walnuts, bosc pear, goat cheese, balsamic vinaigrette <i>GF V</i>			

OCEANS 168 | raw bar

OYSTERS	
raspberry point from prince edward island served on crushed ice with red wine mignonette, classic seafood sauce, lemon, lime + shaved horseradish <i>GF</i>	
half dozen	19
dozen	36

SEAFOOD TOWER	MP
lobster tail, prawn cocktail, oysters, salmon crudo, mussels escabeche, scallop ceviche <i>GF</i>	

| appetizers

AHI TUNA TARTARE	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 <i>GF</i>	

THE USUAL SUSPECTS

SESAME CRUSTED CELERIAC STEAK	31	VEAL MILANESE	33
cashew labneh, grilled rapini, turnip slaw <i>GF Vg</i>		arugula, heirloom cherry tomato, grana padano, grilled lemon	
STONE BAKED EGGPLANT PARMIGIANA	29	VEAL MEDALLIONS	39
sliced eggplant, zucchini, tomato sugo, grana padano, buffalo mozzarella, fresh basil, seasonal vegetables <i>V</i>		potato rosti, creamed kale, mushroom demi-glaze <i>GF</i>	
STEAK FRITES	35	DAILY FISH, JUST APPREHENDED	MP
6oz striploin, hand-cut fries, red wine jus		please ask your server	

THE ITALIAN JOB

| pizza

THE FUN-GHI	25
bianco pizza, seasonal wild mushrooms, caramelized onions, mozzarella, truffle oil <i>V</i>	
CHICKEN PESTO	26
roast chicken, basil pesto, oven dried cherry tomatoes, pine nuts, fresh basil	
MARGHERITA	19
tomato sauce, basil, buffalo mozzarella <i>V</i>	
HOT HONEY	21
hot honey, pepperoni, dried chilies, mozzarella	

| pasta

ORECCHIETTE	26
fennel sausage, white wine, rapini, chilies, cherry tomatoes, pangrattato, garlic, extra virgin olive oil	
WILD MUSHROOM RISOTTO	34
locally foraged mushrooms, baby spinach, grana padano, white truffle oil <i>GF V</i>	
PAN ROASTED POTATO GNOCCHI	33
grilled corn, roasted peppers, peas, wild mushrooms, scallion, garlic crema, fine parmesan <i>V</i>	
PRAWN + SCALLOPS	49
saffron risotto, lemon aioli, roasted pepper soffritto <i>GF</i>	

ACCOMPLICES | add ons

heist fries	12	chicken breast, 6oz	12
side pasta	18	grilled shrimp, 3pcs	15
mixed seasonal vegetables	15	seared scallop, 2pcs	17