

ANTIPASTI

- OYSTERS** selection of the day _4/EA
WAGYU CARPACCIO walnut pesto, watercress, cheese crumble _22
CRISPY CALAMARI basil, arrabiata, pickled pepper aioli _18
TRUFFLE ARANCINI Pecorino, Parmesan, rosemary and sage aioli, lemon, red vein sorrel _15
SQUASH BLOSSOM • ARTICHOKE Calabrian chile, house flatbread _16
MEATBALLS prime beef & Berkshire porchetta, ricotta, chives _15
GRILLED OCTOPUS* salsa verde, cranberry beans _18
MOTO CAESAR* black olive oil, white anchovy, bread crumbs _16
BURRATA • TOMATO Peppadew jam, smoked pistachios, opal basil _18

FORMAGGI • SALUMI Prosciutto San Daniele, Chef's Selection of Artisanal Meats and Cheeses, Marcona almonds, rosemary wafer crackers, marinated olives, Peppadew jam, spiced apples _24/38

PIZZA

- MARGHERITA** fresh mozzarella, tomato, basil _17
HOT HONEY Italian sausage, honey, Calabrese _20
BURRATA • SPECK HAM Madjool dates, havarti, spicy greens, balsamic _20
NDUJA burrata, havarti, arugula, Saba vinegar, spiced apple _24
CRAB ANTIPASTO Framani calabrese, mozzarella, crab salad, basil viniagrette _24

PRIMI

- CACIO E PEPE** parmigiano reggiano, pepper _19
BLACK SPAGHETTI* lobster ragu, gulf shrimp, octopus, Calabrian chile _28
RAVIOLI sage, butternut squash, mascarpone, foie gras _24
MUSHROOM • BLUEBERRY PILA foie gras cream sauce, blueberry balsamic, Pecorino _21
PAPPARDELLE BOLOGNESE prime beef, Berkshire porchetta, ricotta salata _24
LOBSTER STROZZAPRETI boursin cream, yuzu butter bread crumbs _34
TRUFFLE RISOTTO fresh truffles, Pecorino, Parmesan, lemon _38

PESCE E CARNE

- SAFFRON • FENNEL CIOPPINO** lobster, halibut, mussels, heirloom tomato, frisée, saffron aioli _43
SALMON* snap pea salad, smoked eggplant purée, buttermilk _32
HERITAGE PORK CHOP* pear, marsala, FatBack bacon _38
WAGYU TAGLIATA* 8oz sliced, peppery arugula, Parmesan _58

SIDES

- APPLE BRANDY CARROTS** toasted pistachios, red vein sorrel _14
CRISPY BRUSSELS SPROUTS white balsamic, apple, pancetta _14
MARBLE POTATOES roasted garlic, rosemary, parmigiano reggiano _13
CALABRIAN FETA HARICOT VERTS Mugolio pine cone bud syrup, crispy shallots, yuzu breadcrumbs _14

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 7 OR MORE.

*SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MOTO IS A PROUD SUPPORTER OF LOCAL & REGIONAL FARMS & ARTISANS.