



Join us for our upcoming 6 course wine dinner featuring:  
**TEMPOS VEGA SICILIA** on Wednesday, June 12th @ 6:00pm.  
 Showcasing 7 different Vega wines, including their coveted UNICO!  
 Space is limited so reserve your spot today! Tickets are \$205/pp++

· **starters** ·

<b>Mushroom Soup</b> w/ Hot Chili Oil	12
<b>ONE53 House Salad</b> w/ Sherry Vinaigrette	12
<b>Grilled Caesar Salad</b> w/ Shaved Parmesan	13
<b>Beet Salad</b> over Arugula w/ Goat Cheese	14
<b>Quinoa Salad</b> w/ Spinach, Arugula, Cherry Tomatoes, Olives, Red Onion & Walnuts	14
<b>Local Wild Mushrooms</b> on Brioche w/ Madeira Wine Cream Sauce	14
<b>Spicy Shrimp</b> in White Wine Garlic Sauce	15

<b>Burrata</b> w/ Roasted Cherry Tomatoes & Arugula Pesto	16
<b>Grilled Calamari</b> w/ Golden Raisins, Crushed Red Pepper, Lemon Butter & Squid Ink Aioli	16
<b>Nueske's Bacon</b> w/ Sliced Tomato, Red Onion, & Bleu Cheese	17
<b>Artisanal Cheese Plate</b>	19
<b>Mussels in Tomato-White Wine Broth</b>	20
+Andouille Sausage	3
<b>Seared Foie Gras</b>	24
+Sauternes, Sablettes	15

· **grill** ·

*Grilled Dishes Served w/ Hand-cut Fries & Field Greens*

<b>Char-Grilled Strip Steak</b>	54
<b>Char-Grilled Prime Flat Iron Steak</b>	38
<b>Char-Grilled Double Cut Pork Chop</b>	33
<b>Char-Grilled Market Fish</b>	MP
<b>Rossini Burger</b> Seared Foie Gras, Black Truffle Cheese, Truffle Mayo & Trumpet Mushrooms in Madeira on Brioche Bun	41
<b>ONE53 Burger</b>	17
+ Cheese	2
+ Mushrooms	2
+ Bacon	3

· **pasta** ·

<b>Asparagus Ravioli</b> w/ Shiitake Mushrooms & Locatelli Cheese	27
<b>Casarecce</b> w/ <b>Artichoke Hearts</b> , Eggplant, Roasted Red Peppers, Onions & Tomatoes	26
<b>Gorgonzola Tortellini</b> w/ <b>Sausage</b> & Broccoli Rabe in Garlic & EVOO	28
<b>Angel Hair</b> w/ <b>Sautéed Shrimp</b> , Roasted Garlic & Cherry Tomatoes	32

· **cooktop** ·

<b>Spicy Blackened Cauliflower 'Steak'</b> w/ Local Wild Mushrooms & Romesco Sauce	26
<b>Chicken Milanese</b> w/ Arugula & Tomato Fresca	28
<b>Buttermilk Fried Chicken</b> (Griggstown Farm) w/ Mac & Cheese, & Field Greens	32
<b>Creamy Tuscan Arctic Char</b> w/ Sundried Tomatoes & Spinach over Polenta	34
<b>Rabbit Loin Wrapped in Bacon</b> w/ Fava Beans, Andouille Potato Hash & Whiskey Sauce	34
<b>Pan Seared Sablefish</b> w/ Roasted Broccoli & White Wine Citrus Cream Sauce	44

· **sides** ·

<b>Hand-Cut Fries</b>	8
+ Truffle Mayo	3
<b>Sautéed Greens</b> w/ Garlic & EVOO	10
<b>Roasted Hot Peppers</b> w/ Garlic & Mushrooms	12
<b>Mac &amp; Cheese</b> w/ Breadcrumbs	13
<b>Roasted Cauliflower</b> w/ Golden Raisins & Toasted Breadcrumbs	13
<b>Broccoli Rabe &amp; Sausage</b> w/ Chili Flakes & Parmesan Cheese	14

20% Gratuity will be added to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.