



1314 WASHINGTON ST.
HOBOKEN, NJ 07030
201.963.WINE (9463)
FAX 201.963.9467

WWW.BIN14.COM

DINNER MENU

CHEF ANTHONY PINO

CHEESE 3 for \$12 | 6 for \$24

- Burrata alla Panna (p)
- Taleggio (p)
- Rochetta (p)
- Ewe's Bleu (p)
- Stagionato Pecorino (p)
- Sovrano

(p) = Pasteurized

CURED MEATS \$8 each | \$25 all

- Prosciutto di Parma
- Cacciatorino\
- Sopressata
- Bresaola

SALAD

- Baby arugula, tomato confit, cucumber & Meyer lemon 8
- Bibb lettuce, roasted pear, goat cheese, elderflower 8
- Roasted beets, oranges and hazelnuts, St. Germain 8

BRUSCHETTA

- Date and bacon with Ewe's bleu 4
- Salmon tartare, ricotta, basil, chili orange marmalade 6
- Grilled artichoke, ricotta, oven dried tomato 5
- Beef tartare, truffles, parmesan and quail egg 6
- Tuna tartare, jalapeño, scallions 5
- Lobster club, crispy prosciutto, avocado 6
- Wild mushroom, pecorino, truffle 4
- Homemade chicken liver mousse 3
- Tuscan white bean and roasted garlic 3
- Olive tapenade 3

MARKET VEGETABLES

- Heirloom tomato, strawberry, basil and balsamic 8
- Braised artichoke hearts, Meyer lemon and pecorino 9
- Eggplant caponata with tomato, garlic and toasted pignoli 7
- Rabe, garlic and chili 8
- Braised Tuscan kale with ceci beans and ricotta salata 8
- Grilled asparagus, poached egg and grana padano 8

SHARING PLATES

- Shrimp and garlic toast 10
- Spicy lamb sausage with pepperonata 9
- Meatballs and pecorino 8
- Crispy calamari, hot peppers, capers, lemon 9
- Fried risotto with fontina, salsa verde 8
- Grilled octopus, andouille, cannellini and cauliflower 10
- Chili and pecorino fries 6
- Truffle fries with pecorino 8
- Olives 5

PIZZA

- Braised rabbit, grilled leeks and grana padano 11
- Lobster with garlic spinach, mascarpone 14
- Spicy artichoke, ricotta and lemon zest 10
- Ricotta and spinach 9
- Truffle and creamy taleggio 12
- Margherita, roasted tomato, fresh mozzarella and basil 8
- Prosciutto di Parma, figs, ricotta 10
- Black olive, tomato, mozzarella 8
- Cacciatorino and mozzarella 9
- Whole wheat crust 2
- Gluten-free crust 2

MEZZA ENTREES

- Braised short ribs, bing cherries and green peppercorns 14
- Seared sea scallops, toasted corn and jalapeno, caviar 15
- Potato gnocchi, wilted greens and roasted tomato 14
- Sweet pea risotto, tendril salad 14
- Potato crusted halibut, stewed heirlooms, riesling wine 15
- House-made tagliatelle, littleneck clams and garlic sauce 13