

MÀRE

APPETIZERS

CALAMARI FRIED, HUNGARIAN PEPPERS, LEMON PEPPER, BEURRE BLANC	— 16
ARANCINI FRIED RISOTTO BALLS, FENNEL SAUSAGE, MOZZARELLA, TRUFFLE CREAM	— 16
MEATBALLS GROUND LAMB & BEEF, ROMESCO*, RICOTTA SALATA	— 13
WHIPPED RICOTTA FIG JAM, TOMATO CONFIT, ROASTED PISTACHIOS*, CROSTINI (VE)	— 15
OCTOPUS GRILLED, FAVA PUREE, ONIONS, CAPERS, WHITE BALSAMIC	— 19
SHRIMP DIAVOLOS POMODORO, WHITE WINE, CALABRIAN CHILI, FETA	— 17
BRANZINO CEVICHE WHITE BEANS, CUCUMBER, FRESNO CHILI, FETA	— 17
OYSTERS ON THE HALF SHELL (6PCS) SHALLOT MIGNONETTE	— 21

SALADS

GREEK TOMATO, CUCUMBER, GREEN PEPPER, ONIONS, KALAMATA OLIVES, FETA	— 14
MÀRE ROMAINE DILL & CAPER DRESSING, MARINATED ANCHOVIES, GARLIC CROUTON	— 14
BURRATA CAPRESE* HEIRLOOM TOMATO, BASIL PESTO, BALSAMIC REDUCTION, ARUGULA, PARMIGIANO	— 16
BEETS & ORANGE ARUGULA, GOLDEN BEETS, CHEVRE, CHERRY TOMATO, PINE NUTS*, ORANGE VINAIGRETTE,	— 15

"ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS." *NUTS (VE) VEGETARIAN (VG) VEGAN

PASTA

FRUTTI DI MARE SQUID INK LINGUINE, SCALLOP, SHRIMP, CLAMS, MUSSELS, LANGOSTINE	— 48
LOBSTER ATHENA SPAGHETTI, WHOLE LOBSTER, LOBSTER FUMET	— MP
LINGUINE CON VONGOLE MANILLA CLAMS, GARLIC, WHITE WINE, PARSLEY	— 30
LINGUINE PESTO CON GAMBERI SHRIMP, BASIL PESTO*, CREAM	— 28
BOLOGNESE BEEF & LAMB, RED WINE, PECORINO ROMANO	— 26
TAGLIATELLE CON FUNGHI ROASTED WILD MUSHROOMS, TRUFFLE, PARMIGIANO (VE)	— 26

ENTRÉES

THE FISH MARKET

SELECTION OF FRESH FISH, CURATED DAILY. SERVED WHOLE, PREPARED ON THE GRILL, AQUA PAZZA, OR BAKED UNDER A SALT CRUST — MARKET PRICE PER LB.

CHICKEN PICCATA ARTICHOKEs, CAPERS, LEMON, WHIPPED POTATOES	— 28
EGGPLANT PARMESAN POMODORO, HOUSE BREADCRUMBS, FRESH MOZZARELLA, WHIPPED RICOTTA (VE)	— 24
SCALLOPS SEARED, BUTTERNUT SQUASH RISOTTO, PANCETTA, BROWN BUTTER, FRIED SAGE	— 38
GRILLED SALMON LEMON PEPPER, CRISPY BALSAMIC BRUSSELS SPROUTS, SWEET POTATO MASH	— 32
SCOTTADITO GRILLED LAMB CHOPS, WHIPPED POTATO, ASPARAGUS, HOUSE ZIP SAUCE	— 44
FILET MIGNON 10OZ, POTATO HASH, ROASTED WILD MUSHROOMS, HOUSE ZIP SAUCE	— 49
VEAL CHOP 14OZ, MARSALA GORGONZOLA SAUCE, MARBLE POTATO, ASPARAGUS	— 60
RIBEYE CHURRASCO 20OZ BONE IN, CHIMICHURRI, HAND-CUT FRIES	— 60

SIDES

GREEK FRIES FETA, OLIVES, OREGANO SALT, LEMON ZEST	— 12
WHIPPED POTATOES ROASTED GARLIC, WHITE PEPPER, BUTTER & CREAM	— 10
ASPARAGUS GRILLED	— 10
ROASTED MUSHROOMS HALLOUMI, GARLIC, THYME	— 15
HORTA SAUTÉED SWISS CHARD, GARLIC, CRUSHED RED PEPPER, RED WINE VINEGAR	— 10

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