

# MARE MEDITERRANEAN

.....WHERE LAND MEETS SEA (DOVE LA TERRA INCONTRA IL MARE)

## PRIMI

### SAGANAKI SHRIMP

TOMATO SAUCE, FETA CHEESE, WHITE WINE, CALABRESE CHILI, GARLIC

— \$16

### CALAMARI

FRIED SQUID, HUNGARIAN PEPPERS, LEMON BEURRE BLANC SAUCE

— \$14

### ARANCINI

SAFFRON RICE, MOZZARELLA, TOMATO BEEF RAGU, BREADCRUMBS, EGG

— \$12

### QUESO DE CABRA

GOAT CHEESE, ARABIATA TOMATO SAUCE, CROSTINI

— \$12

### MEATBALLS

BEEF, TOMATO SAUCE, BREADCRUMBS, EGG, HERBS

— \$14

### OCTOPUS

GRILLED, YELLOW FAVA BEAN PUREE, ONIONS, CAPERS, WHITE BALSAMIC

— \$16

### BRANZINO CEVICHE

WHITE BEANS, FETA, MICRO CILANTRO, TOMATO, CUCUMBER, CROSTINI

— \$16

### OYSTER ON THE HALF SHELL (6PCS)

SERVED WITH RED WINE VINEGAR MIGNONETTE

— \$20

### FETA AND OLIVES

— \$11

### SOUP OF THE DAY

— \$7

## INSALADA

### GREEK

TOMATO, CUCUMBER, FETA, GREEN PEPPER, ONIONS, KALAMATA OLIVES (VE)

— \$13

### MARE ROMAINE

DILL & CAPER DRESSING, MARINATED ANCHOVIES', GARLIC CROUTON

— \$12

### ITALIAN

BABY SPRING, RADDICCIO, FENNEL, PEARS. SHAVED PARMESAN, RED WINE VINAIGRETTE (VE)

— \$12

### CAPRESE CEASAR

TOMATO. MOZZARELLA, ARUGULA, BABY ROMAINE, CAESAR-BALSAMIC VINAIGRETTE (VE)

— \$13

ADD GRILLED: CHICKEN BREAST \$8    SHRIMP \$3 PC.    SALMON \$12

## PASTA

### LINGUINE CON VONGOLE

LITTLE NECK CLAMS, GARLIC, WHITE WINE, PARSLEY

— \$26

### LOBSTER ATHENA

SPAGHETTI, WHOLE LOBSTER, LOBSTER FUMET

— MP

### LINGUINE PESTO CON GAMBERI

SHRIMP, BASIL\* PINE NUT PESTO, CREAM

— \$24

### RIGATONI BOLOGNESE

BAKED, BEEF TOMATO SAUCE, PEAS, MOZZARELLA, BREAD CRUMBS

— \$22

### CANNELLONI

PASTA ROLLS FILLED WITH VEAL, CHEESE AND HERBS AND BECHAMEL SAUCE

— \$24

### SPRING TAGLIOLINI

SPECK, MUSHROOMS, PEAS, CREAM SAUCE

— \$22

### SPAGHETTI POMODORO

TOMATO SAUCE (VE, VG), WITH DOLLOP OF WHIPPED RICOTTA, BASIL

— \$16

### SPAGHETTI PALOMINO

TOMATO AND CREAM SAUCE (VE)

— \$17

"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 FOOD BORNE ILLNESS." \*NUTS (VE) VEGETARIAN (VG) VEGAN

## MARE E MONTE

### SCALLOPS

SEARED, BUTTERNUT SQUASH, PANCETTA, BROWN BUTTER, FRIED SAGE — \$34

### SALMON

GRILLED, ROASTED CORN ASPARAGUS SUCCOTASH, CREAM CORN PUREE — \$30

### WHOLE LIVE LOBSTER

GRILLED - LOBSTER TARRAGON BUTTER OR BAKED "GRATINATA" BREAD CRUMB, PARMESAN  
BOTH SERVED WITH GRILLED VEGETABLE, WHIPPED POTATOES — MP

### SEAFOOD PAELLA

SAFFRON RICE, SHRIMP, CLAMS, MUSSELS, SQUID, LOBSTER CLAW — \$32

### WAGYU FILET MIGNON 8 OZ

GRILLED, DEMI GLAZE, SERVED WITH WHIPPED POTATO, ASPARAGUS — \$60

### SCOTTADITO

GRILLED LAMB CHOPS, SERVED WITH SAFFRON RICE, ASPARAGUS — \$40

### CHICKEN PICCATA

ARTICHOKE, LEMON, WHITE WINE CAPERS, BASIL, SAFFRON RICE — \$26

### CHICKEN MARSALA

SAUTÉED MUSHROOMS. MARSALA WINE SERVED WITH WHIPPED POTATOES — \$26

### VEAL CHOP MILANESE

PAN FRIED IN SEASONED BREADCRUMB WITH ARUGULA, TOMATO, LEMON VINAIGRETTE — \$68

### PORK CHOP 14 OZ

GRILLED, SERVED WITH ROASTED BRUSSEL SPROUTS BALSAMIC GLAZE — \$32

### VEGETABLE PAELLA

SAFFRON RICE, MIXED SEASONAL VEGETABLES (VE) (VG) — \$23

### WHOLE FISH OR FILET 1 LB: BRANZINO \$39 - DORADO \$40 - DOVER SOLE \$44

PREPARATION AQUA PAZZA (IN PARCHMENT) GRILLED - OR - BAKED UNDER SEA SALT +\$5

WHOLE FISH SELECT AT THE MARKET: ACQUA PAZZA (PARCHMENT WINE, TOMATO, EVOO, FENNEL, POTATO) GRILLED - OR - BAKED UNDER SEA SALT +\$10 SERVED WITH GRILLED VEGETABLES, WHIPPED POTATOES — MP

## BRICK OVEN PIZZA 10" & (GLUTEN FREE)

### MS. MARGARITA

TOMATO SAUCE, FRESH TOMATOES, FRESH MOZZARELLA, ROMANO, BASIL, (VE) — 15

### SALUMI

ITALIAN SAUSAGE, PROSCIUTTO COTTO, PEPPERONI, TOMATO SAUCE, ROMANO, MOZZARELLA, OREGANO — \$17

### GIARDINO

TOMATO SAUCE, ZUCCHINI, PEPPERS, ONION, MOZZARELLA, EGGPLANT, KALAMATA OLIVES, MUSHROOMS (VE) — \$16

### BIANCA

MOZZARELLA, GORGONZOLA DOLCE, RICOTTA, ROMANO, ASIAGO. ROSEMARY (VE) — \$17

### LOBSTER

LOBSTER MEAT, LOBSTER BÉCHAMEL, GRUYERE, CARAMELIZED ONIONS — \$22

## CONTORNI

### SEASONAL VEGETABLE PLATE

CHEF'S GRILLED SELECTION — \$14

### MARBLE POTATOES

OVEN ROASTED, SCALLIONS — \$8

### BRUSSELS SPROUTS

ROASTED BALSAMIC — \$10

### GREEK FRIES

OREGANO, SALT — \$10

### ASPARAGUS

— \$10

### WHIPPED POTATOES

— \$8

### BRUSCHETTA FOCACCIA (4 PC)

— \$6

### SAFFRON RICE

— \$8

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