

MARE HAPPY HOUR

SALMON TARTARE

FRESNO CHILI, CILANTRO, LIME, SHALLOT, LEMON OIL

— \$11

SAGANAKI SHRIMP

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

— \$11

COZZE

MUSSELS, MARINARA, WHITE WINE, CHERRY TOMATO, PARSLEY, OREGANO, GARLIC OIL

— \$11

BRUSCHETTA CON CAPONATA

SWEET AND SOUR RATATOUILLE

— \$11

CALAMARI

FRIED, PARSLEY, MARINARA SAUCE

— \$11

BEEF CARPACCIO

PRIME FILET MIGNON, BABY ARUGULA, PARMESAN REGGIANO, OLIVE OIL, BLACK PEPPER, LEMON

— \$11

SPARKLING

MERCAT CAVA, SPAIN

NV

— \$8

WHITE

CLINE VIOGNIER, NORTH COAST, CALIFORNIA

2020

— \$8

RED

LE CROCI BARBERA D'ASTI SUPERIORE, PIEDMONT, ITALY

2019

— \$8

RED

DE ANGELIS MONTEPULCIANO D'ABRUZZO, ITALY

2019

— \$8

"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'.