

MÀRE MEDITERRANEAN

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

PRIMI

SAGANAKI SHRIMP TOMATO SAUCE, FETA CHEESE, WHITE WINE, CALABRESE CHILI	— \$16
CALAMARI FRIED SQUID, HUNGARIAN PEPPERS, LEMON BEURRE BLANC SAUCE	— \$14
ARANCINI SAFFRON RICE, MOZZARELLA, FONTINA. BREADCRUMBS, EGG	— \$12
MEATBALLS BEEF, TOMATO SAUCE, BREADCRUMBS, EGG	— \$14
QUESO DE CABRA GOAT CHEESE, ARABIATA TOMATO SAUCE, CROSTINI	— \$14
OCTOPUS GRILLED, YELLOW FAVA BEAN PUREE, ONIONS, CAPERS, WHITE BALSAMIC	— \$17
BRANZINO CEVICHE WHITE BEANS, FETA, MICRO CILANTRO, TOMATO, CUCUMBER, CROSTINI	— \$16
OYSTER ON THE HALF SHELL (6PCS) SERVED WITH RED WINE VINEGAR MIGNONETTE	— \$20
SOUP OF THE DAY	— \$7

INSALADA

GREEK TOMATO, CUCUMBER, FETA, GREEN PEPPER, ONIONS, KALAMATA OLIVES (VE)	— \$13
MÀRE ROMAINE DILL & CAPER DRESSING, MARINATED ANCHOVIES', GARLIC CROUTON	— \$12
CAPRESE TOMATO. MOZZARELLA, ARUGULA, BABY ROMAINE, CAESAR-BALSAMIC VINAIGRETTE (VE)	— \$14
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	— \$25
RIGATONI BOLOGNESE BAKED, BEEF, VEAL, PORK TOMATO SAUCE, PEAS, MOZZARELLA, BREAD CRUMBS	— \$24
CANNELLONI PASTA ROLLS FILLED WITH VEAL, CHEESE AND HERBS AND BECHAMEL SAUCE	— \$24
SPRING TAGLIOLINI SPECK, MUSHROOMS, PEAS, CREAM SAUCE	— \$24
SPAGHETTI POMODORO TOMATO SAUCE (VE, VG), WITH DOLLOP OF WHIPPED RICOTTA, BASIL	— \$17
SPAGHETTI PALOMINO TOMATO AND CREAM SAUCE (VE)	— \$18

"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

MÀRE E MONTE

SCALLOPS

SEARED, BUTTERNUT SQUASH RISOTTO, PANCETTA, BROWN BUTTER, FRIED SAGE — \$36

SALMON

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

SEAFOOD PAELLA

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

WAGYU FILET MIGNON 8 OZ

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

SCOTTADITO

GRILLED LAMB CHOPS, SERVED WITH SAFFRON RISOTTO, ASPARAGUS — \$42

CHICKEN PICCATA

ARTICHOKE, LEMON, WHITE WINE, CAPERS, WITH WHIPPED POTATOES — \$26

VEAL MARSALA

SAUTÉED MUSHROOMS. MARSALA WINE, SERVED WITH WHIPPED POTATOES — \$32

EGGPLANT PARMESAN

TOMATO SAUCE, ITALIAN BREADCRUMBS, FRESH MOZZARELLA (VE) — \$24

VEAL CHOP MILANESE

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

WHOLE FISH 1 LB: BRANZINO \$43 - ORATA \$42 - DOVER SOLE \$46

PREPARATION AQUA PAZZA (BAKED IN PARCHMENT, TOMATO, FENNEL, WINE, POTATO) GRILLED - OR - BAKED UNDER SEA SALT, ADD \$5 SERVED WITH GRILLED VEGETABLES

THE FISH MARKET

WHOLE FISH (LARGER THAN 1 LB.) WHOLE LIVE LOBSTER:

GRILLED OR ACQUA PAZZA (PARCHMENT, WINE, TOMATO, FENNEL, POTATO) OR BAKED UNDER SEA SALT ADD \$10 SERVED WITH GRILLED VEGETABLES — MP

BRICK OVEN PIZZA 10" & (GLUTEN FREE)

MS. MARGARITA

TOMATO SAUCE, FRESH TOMATOES, FRESH MOZZARELLA, ROMANO, BASIL, (VE) — \$17

SALUMI

TOMATO SAUCE, ITALIAN SAUSAGE, PROSCIUTTO COTTO, PEPPERONI, ROMANO, MOZZARELLA, OREGANO — \$19

GIARDINO

TOMATO SAUCE, ZUCCHINI, PEPPERS, ONION, MOZZARELLA, EGGPLANT, KALAMATA OLIVES, MUSHROOMS (VE) — \$17

BIANCA

MOZZARELLA, GORGONZOLA DOLCE, RICOTTA, ROMANO, ASIAGO. ROSEMARY (VE) — \$18

CAPRICCIOSA

TOMATO SAUCE, MOZZARELLA, PROSCIUTTO, ARTICHOKE, MUSHROOMS, KALAMATA OLIVES — \$18

MÀRE SPECIALE

PROSCIUTTO, ARUGULA, ASIAGO, MOZZARELLA, ROMANO, FONTINA — \$18

CONTORNI

GREEK FRIES

OREGANO, SALT — \$10

ASPARAGUS

— \$10

WHIPPED POTATOES

— \$8

BROCCOLINI

GARLIC AND OLIVE OIL — \$10

SAFFRON RISOTTO

SAFFRON, CHICKEN STOCK, PARMESAN CHEESE — \$12

ROASTED ROOT VEGETABLES

— \$12

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