

MARE MEDITERRANEAN

"THE SEARCH FOR GOOD TASTE IN FOOD IS A WAY OF LIFE. IT ALLOWS ONE TO APPRECIATE THE PLEASURE OF GOURMET COOKING AS A PRIZE, SUBTLE, INTIMATE AND EXTREMELY PERSONAL" ANONYMOUS

CRUDO (RAW) BAR

SALMON SASHIMI FRESNO CHILI, SHALLOT, MICRO CILANTRO, LIME ZEST, OLIVE OIL	— \$19
HAMACHI CRUDO FENNEL, ORANGE, YUZU, SHALLOT, FRESNO CHILI	— \$22
TUNA SASHIMI DILL, YUZU KOSHO, OLIVE OIL	— \$21
TUNA TARTARE ORANGE, SERRANO CHILI, BASIL	— \$27
SALMON TARTARE FRESNO CHILI, CILANTRO, LIME, SHALLOT, LEMON OIL	— \$22
BRANZINO CEVICHE WHITE BEAN, FETA, MICRO GREENS, TOMATO, CUCUMBER, CROSTINI	— \$24
OYSTER ON THE HALF SHELL (6PCS) SERVED WITH MIGNONETTE	— \$24

PRIMI

MARE TOWER EGGPLANT, ZUCCHINI, KEFALOGRAVIERA CHEESE, TZATZIKI	— \$20
OCTOPUS GRILLED, YELLOW FAVA BEAN PUREE, ONION, CAPER, WHITE BALSAMIC	— \$23
HALLOUMI GRILLED, MARINATED TOMATOES, MICRO BASIL, AGED BALSAMIC	— \$18
BEEF CARPACCIO ANGUS RIBEYE, BABY ARUGULA, PARMESAN REGGIANO, OLIVE OIL, LEMON	— \$25
SAGANAKI SHRIMP FETA CHEESE, WHITE WINE, ONION, TOMATO, CALABRESE CHILI, GARLIC	— \$21
CALAMARI FRIED, PARSLEY, MARINARA SAUCE	— \$23
GUAZZETTO SAUTÉED MANILLA CLAMS, MUSSELS, WHITE WINE, TOMATO, PARSLEY	— \$22
INSALATE DI MARE OCTOPUS, CALAMARI, SHRIMP, MUSSELS, CLAMS, PARSLEY, GARLIC, OLIVE OIL	— \$28
MOUSSAKA CRISPY EGGPLANT, BRAISED LAMB, SPICY POMODORO, KEFALOGRAVIERA CHEESE	— \$22

SALADS

GREEK SALAD VINE RIPE TOMATO, FETA CHEESE, CUCUMBER, RED AND WHITE ONION, GREEN PEPPER, KALAMATA OLIVES, FRESH OREGANO	— \$13
MARE ROMAINE DILL AND CAPER DRESSING, GARLIC CROUTON, MARINATED ANCHOVIES	— \$12
BEETS SALAD ROASTED RED AND GOLDEN BEETS, ARUGULA, FETA, CHERRY TOMATO, ORANGE, ORANGE VINAIGRETTE	— \$14

"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."

PASTA AND RISOTTO

RISOTTO PRIMAVERA (CAN BE MADE VEGAN) RICE, WHITE WINE, FRESH SEASONAL VEGETABLES, VEGETABLE BROTH	— \$29
LOBSTER ATHENA (\$10 SUPPLEMENTARY) WHOLE LOBSTER, SPAGHETTI, BRANDY, TOMATO, LOBSTER FUMET	— MP
FUNGHI PAPPARDELLE ROASTED MUSHROOMS, WHITE WINE, GARLIC BUTTER	— \$29
LINGUINE CON VONGOLE LINGUINE, CLAMS, GARLIC, PARSLEY, WHITE WINE	— \$36
LINGUINE FRUTTI DI MARE LINGUINE, SHRIMPS, MUSSELS, CLAMS, CALAMARI, LANGOUSTINE, TOMATO SHELLFISH FUMET	— \$42

FISH MARKET

SELECT YOUR FISH WITH YOUR SERVER AND PICK YOUR PREPARATION BELOW

ACQUA PAZZA BAKED IN WHITE WINE, FENNEL, ONION, CAPER, TOMATO, FINGERLING POTATOES	— MP
PAN FRIED SAUTÉED GREENS	— MP
ON THE GRILL SAUTÉED GREENS	— MP
UNDER SALT (\$10 SUPPLEMENTARY) SAUTÉED GREENS	— MP
GRILLED SALMON ROASTED CORN AND ASPARAGUS SUCCOTASH, CREAM CORN PUREE	— \$37
SCALLOPS PEA PUREE, HAZLENUT VINAIGRETTE	— \$53
LOBSTER GRILLED, LADOLEMONO, SAUTÉED GREENS	— MP

LAND

8OZ. WAGYU FILET MIGNON GRILLED, GREEK FRIED POTATO, STEAMED BROCCOLI	— \$69
18OZ. BONE-IN WAGYU NY STRIP GRILLED, GREEK FRIED POTATO, STEAMED BROCCOLI	— \$99
GRILLED COLORADO LAMB CHOPS GRILLED, GREEK FRIED POTATO, STEAMED BROCCOLI	— \$72
CHICKEN MILANESE PAN FRIED CHICKEN BREAST, ARUGULA, CHERRY TOMATO, RED ONION, LEMON OIL DRESSING	— \$30

SIDES

FINGERLING POTATOES ROASTED, LEMON, RED ONION, FRESH HERBS	— \$13
GREEK FRIED POTATOES	— \$12
BROCCOLI STEAMED, OLIVE OIL, LEMON	— \$10
MIXED MUSHROOMS ROASTED MAITAKE, GRILLED TRUMPET, GARLIC SEARED OYSTER MUSHROOMS, SHIITAKE, HALLOUMI, FRESH THYME	— \$23
GRILLED SEASONAL VEGETABLES TZATZIKI	— \$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 FOODBORNE ILLNESS."

DESSERT

AUTHENTIC PISTACHIO BAKLAVA

MADE FRESH DAILY, PHYLLO PASTRY, PISTACHIO, HONEY

— \$15

PISTACHIO CHEESECAKE

CREAM CHEESE, PISTACHIO, HONEY, PHYLLO LAYER

— \$15

GELATO BAKLAVA

VANILLA BEAN AND PISTACHIO GELATO, HOUSE BAKLAVA, PHYLLO TUILLE

HOMEMADE TIRAMISU

MASCARPONE, COFFEE, COCOA POWDER, SAVOIARDI (LADY FINGERS)

CHOCOLATE ICE CREAM TARTUFO

CHOCOLATE, HAZELNUT, ZABAIONE, COCOA POWDER

— \$14

FLOURLESS CHOCOLATE CAKE

CHOCOLATE GANACHE, COCOA POWDER

— \$14

VANILLA GELATO

CHOCOLATE GLAZE OR SHOT OF ESPRESSO

— \$13

LEMON SORBET

A DELIGHTFUL ENDING

SAMBUCA, FERNET BRANCA, LIMONCELLO, MARTINI NEGRO, BRANDY, AMARO, PORT, PINEAU DE CHARANTES, VIN SANTO, PANTELLERIA, PEDRO XIMINEZ, SAUTERNES, COFFEE, ESPRESSO, TEA