

FORMAGGI MISTI

Select 3 cheeses

19**SALUMI MISTI**

Select 3 meats

22**SALUMI E FORMAGGI**

Select 6 items

26**salumi**

CRISPY SAN DANIELE	10	SOPPRESSATA CALABRESE	10
VENISON SALAMI	12	Spicy salami.	
SAN DANIELE	12	DUCK PROSCIUTTO	12
King of Prosciutto, cured 18 months.		Tender black pepper crusted duck prosciutto.	
WILD BOAR SALAMI	9	IBERICO DE BELLOTA	15
BLACK TRUFFLE SALAMI	11	Symphony of flavors, pure Pata Negra paleta, free range, acorn fed Iberian pigs, cured shoulder, aged 24 months.	
TARTUFOTTO	9		
Italian truffle infused cooked ham.			
PARMA PROSCIUTTO	10		
Cured for 14 month			

formaggi

RED LEICESTER CRUNCH	13	PARMIGIANO	12
England- Matured for 15 months. Served with sweet drop peppers.		Organic Italian honey.	
GOUDA 26 MONTH	13	SOTTOCENERE	14
Netherlands- Caramel and smokey notes with "crystal flavor". Firm but still creamy, amber in color. Served with Italian black Amarena cherries.		Ash aged truffle infused Italian cheese served with black fig marmalade.	
		BURRATA	12
		Sea salt, unfiltered EVOO, Italian artichokes, olives.	

farmers choice

HOUSE MIXED GREEN SALAD side **8**
Heart of palm, carrots, shaved parmesan, Italian herbs vinaigrette.

CAESAR SALAD MARE STYLE **7 / 10**
Shaved Parmigiano, croutons, anchovy-lemon dressing.

HEIRLOOM TOMATO & BURRATA CARPACCIO **16**
Local organic heirloom tomatoes, mixed greens, Castelvetrano olives with creamy burrata mozzarella.

to share

ALLA LUCIANA **17**
Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce.

EGGPLANT PARMIGIANA **16**
Lightly breaded baked eggplant, mozzarella, fontina, pomodoro sauce.

FILET MIGNON CARPACCIO **16**
Thinly slices cured filet, organic mixed greens, capers, Greek oregano sea salt.

MANILA CLAMS & TIGER SHRIMP **17**
Sautéed in a lobster reduction sauce, with Meyer lemon and Calabrian hot chili.

OLIVE FRITTE **9**
Fontina stuffed castelvetrano olives, lightly flash fried and topped with sea salt and Italian parsley.

CALAMARI **15**
Lightly fried. Served with Arrabbiata sauce.

NONNA IDA SOUP **10**
Homemade chicken broth, zucchini, Roma tomatoes, fresh spinach, parmesan cheese, braised lamb. (Available without lamb \$7)

ZUCCA RAVIOLI **10**
(MUST TRY) Homemade organic butternut squash ricotta ravioli, brown butter sage sauce.

MAMMA MIA **18**
Alessa's favorite meal- 3 meatballs, ragù, burrata, fresh basil.

BRUSCHETTA **13**
Roma tomatoes, basil, garlic the Mare way.

pizza

CRISPY PROSCIUTTO **19**
San Marzano sauce, tomato, goat cheese, housemade spicy oil, mozzarella, crispy San Daniele prosciutto.

AMANTI **19**
Meatball, Soppressata, Italian sausage, homemade mozzarella.

QUATTRO STAGIONI **17**
Tartufotto, artichokes, black olives, mushrooms and tomato sauce.

MARGHERITA D.O.P. **14**
Homemade tomato sauce, mozzarella, fresh basil, and extra virgin olive oil.

WILD MUSHROOMS **17**
Smoked mozzarella, pomodoro sauce and house made wild boar sausage.

CRISPY SOPPRESSATA **17**
Farmer's goat cheese, Calabrian hot chili peppers, light spicy house made salame.

paste

HOMEMADE DAILY

FRESH PASTA MADE WITH ORGANIC AND LOCAL PRODUCTS, SUPPORTING LOCAL FARMERS

TORTELLINI GALLINA **18**
Rosemary chicken filled tortellini, shallots, vodka pink sauce.

ORECCHIETTE **21**
Little ear shaped pasta, house made sausage, goat cheese, sun-dried tomatoes, fresh spinach, EVOO, grana padano sauce.

GLUTEN-FREE RAVIOLI* **22**
Gluten-free organic kale and mozzarella stuffed ravioli with roasted organic local vegetables. Choice of homemade basil pomodoro sauce or Parmigiano cream sauce.

CAPPELLINI AL POMODORO **14**
Angel hair pasta, garlic, fresh basil tomato sauce.

FETTUCCINE **17**
Fettuccine made fresh in-house every morning, tossed in a parmigian cream sauce.

LIMONCELLO INFUSED RADIATORI **24**
Mare signature pasta, fresh Maine lobster claw meat, shallots, pinot grigio fresh local lemon sauce.

VEAL OSSOBUCCO RAVIOLI **24**
Veal ossobuco filled ravioli, wild mushrooms, brown butter sage sauce.

MINI BEEF RAVIOLETTI **18**
Homemade miniature beef filled ravioleTTi served with bolgnese sauce, topped with parmiggiano.

RIGATONI UGO D'ORSO **18**
Grilled chicken, homemade sausage, sun-dried tomatoes and mushroom cream sauce.

BAKED ZITI **20**
Meatballs, Bolognese, provolone, Asiago and mozzarella tossed and baked with ziti pasta.

SPAGHETTI VERDE **22**
Arugula infused square spaghetti tossed with tiger shrimp, fresh garlic, pinot grigio, baby tear drop Peruvian pepper and Calabrian chile.

PINK FARFALLE **18**
Bow-tie pasta, fresh grilled chicken, zucchini, Italian marinated artichokes in a tomato vodka cream sauce.

BLACK INK TAGLIOLINI **19**
Manila clams, sautéed black tiger shrimp, sundried tomato chardonnay sauce.

LINGUINE MARECHIARO **22**
Clams, calamari, shrimp, garlic, white wine tomato sauce.

LOBSTER RAVIOLI **26**
Fresh Maine lobster claw meat and roasted fennel filled ravioli, sherry tomato vodka pink sauce, topped with fresh lobster meat.

PAPPARDELLE VITTORIO **22**
Colorado 16-hour slow braised lamb shoulder ragù over fresh pappardelle. Papa's Favorite.

LASAGNE **18**
Alessandro's Nonna Ida original recipe from Napoli. Fresh mozzarella, ricotta, mini-meatballs, ragù, basil.

PAPPARDELLE BOLOGNESE **18**
Fresh homemade ribbon-shaped pasta with slow cooked meat sauce.

MUSHROOM RISOTTO **18**
Imported Italian carnaroli rice, wild mushrooms.

main

POLLO MILANESE **23**
Double-breast of chicken, with a light focaccia breading, pan fried, topped with lemon caper sauce. Served with limoncello radiatori.

POLLO LIMONCELLO **23**
Limoncello-reduction caper sauce, Italian artichokes, fresh sautéed spinach, all-natural cage free fresh double-breast of chicken.

CHICKEN FUNGHI **23**
Pan-roasted chicken breasts, wild mushrooms and Sicilian marsala wine sauce, sautéed spinach, rosemary potatoes.

POLLO AL FORNO **23**
Lightly focaccia breaded chicken breast, topped with spicy pomodoro sauce, fontina and mozzarella cheese. Served with linguine al pomodoro.

FRESH FISH OF THE DAY
Market Price

FRESH MEAT OF THE DAY
Market Price
Chef prepared selection of day. Seasonal selections have included Ribeye, Filet Mignon, Elk, Lamb and Veal.

sides

Sautéed spinach	7	Mamma's meatballs (ea)	4.50
Sautéed Italian marinated artichokes	7	Sautéed mushrooms in garlic white wine	7
Roasted rosemary potatoes	5		

*Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the manager before placing any order.

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% gratuity may be added to parties of 8 or more.