



BRUNCH HOURS SATURDAY AND SUNDAY 10:30AM - 3:30PM

BRUNCH

- EGG WHITE FRITTATA** WITH VEGETABLES, BASIL & CRISPY POTATOES 13
- DUNGENESS CRAB MEAT OMELETTE** WITH SWISH CHARD & OLIVE OIL POTATOES 12
- BUCATINI ALA CARBONARA** WITH EGG YOLK, CRISPY PANCETTA & BRUSSEL SPROUTS 18
- TAGLIATA'** WITH RUCOLA, SHAVED ARTICHOKE, FENNEL, ANCHOVIES & A POACHED EGG 13
- PROSCIUTTO COTTO PIZZA** WITH MUSHROOMS, SUNNY SIDE UP EGG & TOMATO SAUCE 15
- FLORENTINE EGG BENEDICT** WITH SPINACH, CANADIAN BACON & HOUSE MADE BISCUITS 14

SALADS & STARTERS

- ORANGINA CASTELVETRANO OLIVES** 8
- HOUSE MADE CHARCUTERIE** WITH TALEGIO, PEPPERS, OLIVES & NUTS 12/ 20
- GARDEN LETTUCES** WITH RADISHES, CRISPY BREAD & HONEY VINAIGRETTE 9
- SMOKED MUSSELS** WITH BELGIAN ENDIVE, LEMON BUTTER & ALLEPO PEPPER 15
- BABY BEETS** WITH QUINOA, WILD ARUGULA, CARROTS & YOGURT VINAIGRETTE 10
- SEAFOOD FRITTO MISTO** WITH SQUASH, BROCCOLI & PIMENTO DE LA VERA AIOLI 15

ADD SHRIMP 6 / ADD CHICKEN 5

PIZZA

- PROSCIUTTO** WITH SHAVED PARMESAN & RUCOLA 17
- ROCK SHRIMP** WITH CAPERBERRIES, CHILE & RADISHES 19
- MARGHERITA'** WITH BUFALA MOZZARELLA MARINARA & BASIL 18
- QUATTRO FORMAGGI** WITH PEACH, CARAMELIZED ONIONS & TARRAGON 16
- CALABRESE SAUSAGE** WITH PADRON PEPPERS, OLIVES & SLICED FENNEL 17
- STUFFED FOCACCIA AL RECCA** WITH STRACCHINO CHEESE & WHITE TRUFFLE OIL 18

ADD PROSCIUTTO 4 / ADD RUCOLA 2 / ADD FARM RAISED EGG 3

PASTA

- FUSSILI ALA LIMONE** WITH SPIGARELLO, TOMATOES & WHOLE SHRIMP 16
- PENNE** WITH TOASTED GARLIC, HEIRLOOM CAULIFLOWER & FENNEL CREAM 16
- SPAGHETTI** WITH LITTLE NECK CLAMS, BROCCOLI DI CICCIO & CALABRIAN CHILE 16
- BAKED VEAL BOLOGNESE** WITH MACCHERONI PACCHERI, MARINARA & YOGURT 17
- YUKON GOLD POTATO GNOCCHI** WITH LACINATO KALE PESTO, PICKLED ONIONS & FETA CHEESE 16

ENTRÉES & SANDWICH

- GRILLED CATCH OF THE DAY** WITH CITRUS, FENNEL & GIGANTE BEANS 32
- ITALIAN BLT SANDWICH** WITH PIMENTON AIOLI, BACON, LETTUCE & CHICKEN 12
- HAMBURGER** WITH HOUSE MADE PICKLES, PROVOLONE & OLIVE OIL POTATOES 13
- DUNGENESS CRAB MEAT SANDWICH** WITH BAGNA ROSA & CRISPY POLENTA FRIES 22
- MARY'S RANCH CHICKEN SALTIMBOCCA** WITH PROSCIUTTO & BROCCOLI DI CICCIO 22



Executive Chef *Pablo Estrada*

fattoriaemare.com

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