

Executive Chef *Pablo Estrada*

fattoriaemare.com

Whenever possible we use local organic ingredients guided by principles of sustainability



Fattoria e Mare
Italian Restaurant

GRILLED OCTOPUS

COLD CICCHETTI

CASTELVETRANO OLIVES
ORANGE ZEST / ROSEMARY / GARLIC 12

FIG CROSTINI
STRACHINO / SAN DANIELE PROSCIUTTO / BALSAMIC 12

SQUASH RONDE DE NICE
CHERRY TOMATO / OLIVES / BASIL / CUCUMBERS 12

CALAMARI POACHED
POTATOES / ENGLISH PEAS / CHAMPAGNE VINAIGRETTE / OLIVE OIL 17

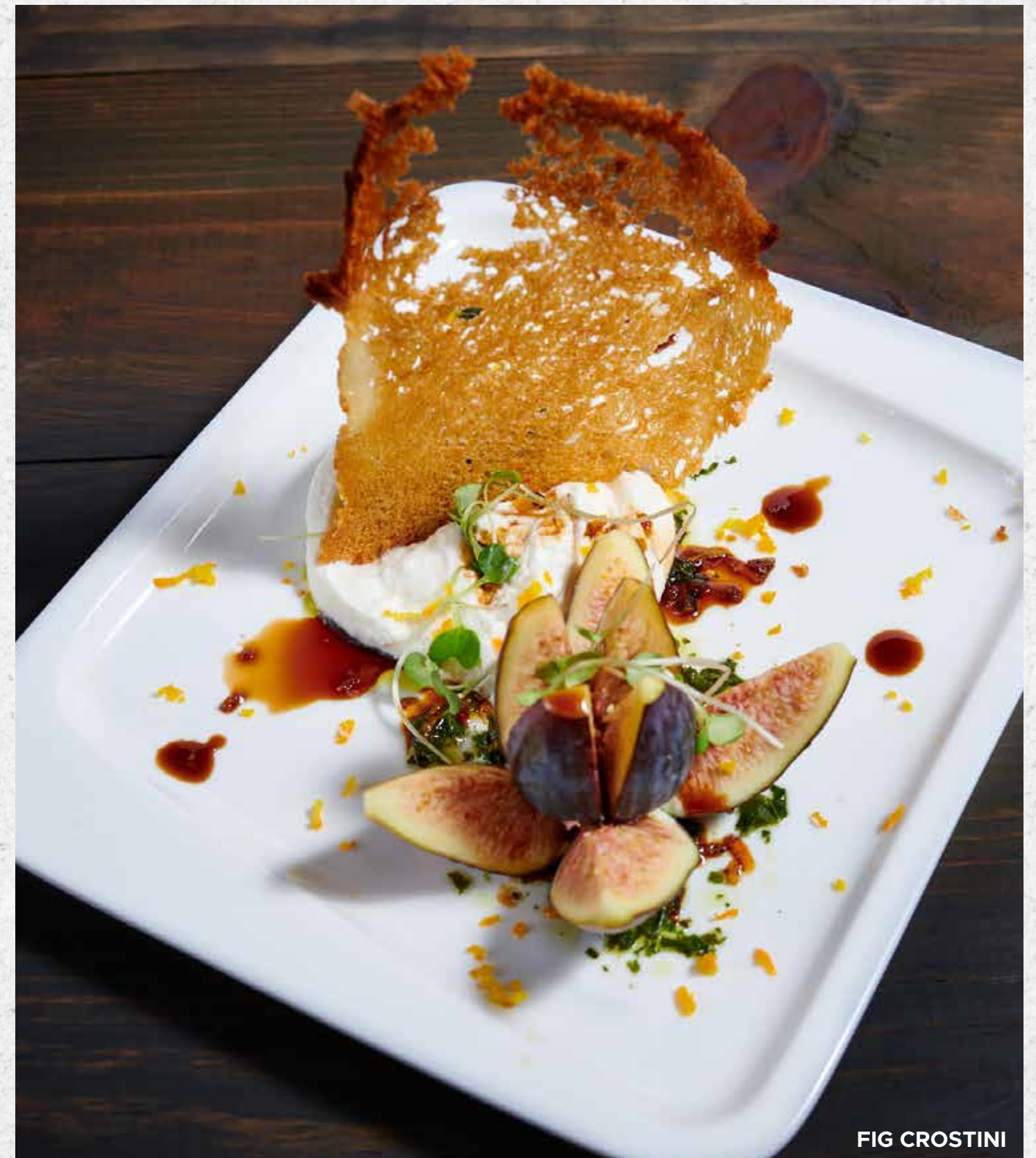
CHEESE PLATTER
TALLEGIO LOMBARDY / CALIFORNIA TRIPLE CREAM / FRENCH MORBIER 22

SALMON/WHITE WINE
LEMON / CHAMPAGNETTE / VINAIGRETTE / OLIVE OIL / CHIVES / CHILE 15

CHARCUTIERE
CALABRASE / CAPIOLA / BRESOALA / HOT COPA / MILD COPA
PROSCIUTTO / PROSCIUTTO COTA 22



COLD CICCHETTI



HOT CICCHETTI



SEAFOOD FRITTO MISTO

HOT CICCHETTI

SMOKED MUSSELS

ALLEPO / TORPEDO ONIONS / BUTTER/LEMON 18

GRILLED OCTOPUS

CERIGNOLA OLIVES / CUCUMBERS
TOMATO / ARUGULA 19

SCALLOPS

LEMON / SQUASH RELISH
CUCUMBER / MARASH PEPPER 18

AVOCADO TOAST

PRAWNS / CALABRIAN CHILE
GREMOLATA / PICUAL OLIVE OIL 19

KOROBUTA PORK BELLY

ROJAS FARM PLUMS / GREENS
MOSCATO VINAIGRETTE 16

SEAFOOD FRITTO MISTO

SNAPPER / CALAMARI / PRAWNS / CHIPOTLE AIOLI
LEMON WEDGE 20

HOUSE MADE GARLIC BREAD

PARMESAN / GARLIC
PARSLEY / PEPPERCORN 14

ZUPPA DI GIORNO

SOUP OF THE DAY 12

SALADS

CEASER

LITTLE GEMS / ANCHOVY / POACHED EGGS
CRISP SOURDOUGH 17

BURRATA CHEESE

SEASONAL FIGS / ORANGE ZEST / MINT/OLIVE OIL
RED WINE REDUCTION 19

CAPRESE SALAD

BUFALA MOZZARELLA / GENOVESE BASIL PESTO
PEACH / BALAKIAN FARMS TOMATO 20

ROASTED BEETS

TWIN GIRL PLUM YOGURT / TOASTED CRISPY QUINOA
MICROGREENS 17

WAGYU SNAKE RIVER BEEF CARNE CRUDA

PICKLE KUMQUATS / BLACK GARLIC AIOLI
RUCOLA / OLIO NUOVO 19

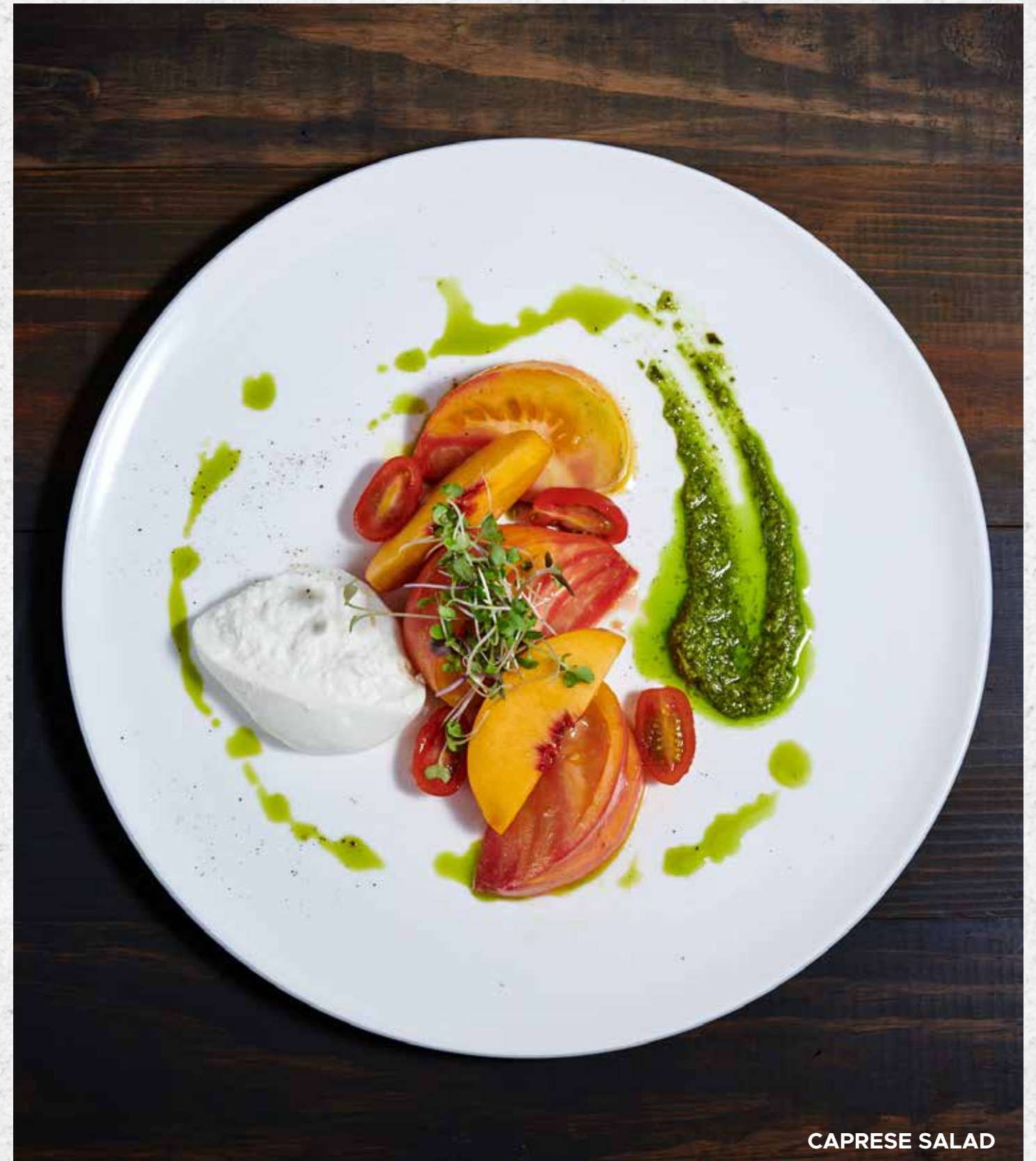
WILD ARUGULA

RADISH / ARMENIAN CUCUMBERS / CHERRY TOMATO
SHAVED PARMESAN CHEESE 16

SAN DANIELE PROSCIUTTO

TRIO OF MUSKAT MELONS / PEA SHOOTS
RED WINE REDUCTION 15

SALADS



CAPRESE SALAD

PIZZA

MARGHERITA

FRESH MOZARELLA / GENOVESE BASIL
GARLIC OIL 18

CAPRICHOSA

ARTICHOKES / HAM / BELL PEPPERS
RED ONIONS / OLIVES 19

CALABRESE SAUSAGE

SHAVED BROCCOLI / PEPPERONCINI / OREGANO 18

BIANCA

BLACK MISION FIGS / BACON / CARAMELIZED ONIONS
AGED BALSAMIC 20

STUFFED FOCACCIA ALLA RECCA

STRACCHINO CHEESE TRUFFLE OIL 20

PARMA PROSCIUTTO

SHAVED PARMESAN / WILD ARUGULA 22

PIZZA



PASTA



RISOTTO AL' NERO

PASTA

BUCATINI ALL'AMATRICIANA
CRISPY BACON / HEIRLOOM TOMATO
BASIL 24

LINGUINE AL' LIMONE
CLAMSPRAWNS / GARLIC / CHILE/CILANTRO
GREEN ONIONS / OLIVE OIL 23

RISOTTO AL' NERO
SQUID INK/SEAFOOD SAUCE/MUSSELS
CLAMS / SHRIMP / CALAMARI 24

POTATOES GNOCCHI
WILD MUSHROOMS/SPINACH
WHITE WINE / BUTTER 24

PAPPARDELLE
TRIPE / SHORT RIBS / RED WINE TOMATO
CACIO CAVALLO 23

HOUSE MADE PACHERI
MARSALA VEAL BOLOGNESE
GRATED PARMESAN 22

FETTUCCINE
TOMATO CREAM/NUTMEG
DUNGENESS CRAB MEAT / FINO BASIL 26

PASTA



LINGUINE AL' LIMONE

PASTA



PAPPARDELLE

DINNER ENTREES

OCTOPUS ALA DIAVOLA
SCALLOPS / SPICY CHICKPEAS / TOMATO
ENGLISH PEAS / ESCABECHE 38

PAN SEARED CHICKEN SALTIMBOCCA
PAZANELLA SALAD / SALSA VERDE 28

GRILLED WHOLE BRANZINO
CORN / SUMMER SQUASH
CHERRY TOMATO / BASIL PESTO 40

PORK CHOP
PEPPERONATA CREAMY MASHED POTATOES / PORK JUS
SUNDRIED TOMATO RELISH 32

NEW ZEALAND LAMB CHOPS
SALSIFY RAGU / MINT CHIMICHURRI
RED WINE REDUCTION 42

FATTORIA E MARE SEAFOOD BURRIDA
GREEN BEANS / FINGERLING POTATO
TOASTED BREAD 37

DINNER ENTREES



PAN SEARED CHICKEN
SALTIMBOCCA

DINNER ENTREES



NEW ZEALAND LAMB CHOPS

DINNER ENTREES

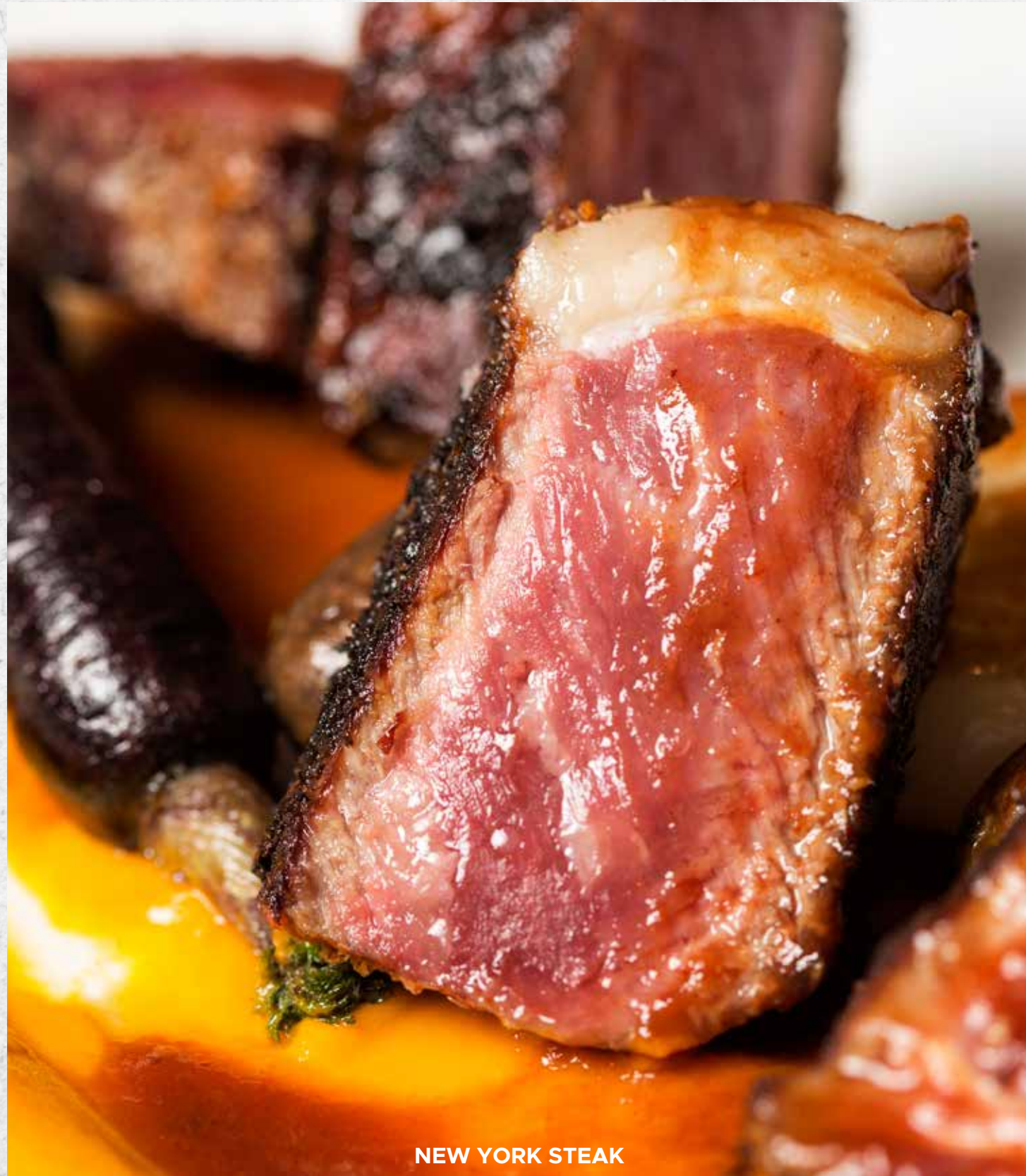


PORK CHOP



SEAFOOD
PLATTER

FOR THE TABLE



NEW YORK STEAK

FOR THE TABLE

THESE PLATES CAN BE FOR TWO OR THREE PEOPLE

SEAFOOD PLATTER

BRANZINO / CHERRY STONE CLAMS / NEW ZEALAND MUSSELS
WHOLE PRAWNS / DAY BOAT SCALLOPS / CALAMARI
110

BLACK ANGUS 65 DAYS DRY AGED STEAK

BROCCOLI DI CICCIO
POTATO / SAMBUCA / BEEF JUS
110



SEAFOOD PLATTER

VEGETABLES

ROASTED SUMMER SQUASH
MEYER LEMON 9

FRESH CORN POLENTA
MARJORAM 10

SAUTÉED SPINACH
SICILIAN STYLE 10

OLIVE OIL YUKON
GOLD POTATO FRY 9



OLIVE OIL YUKON

Executive Chef *Pablo Estrada*

fattoriaemare.com

Whenever possible we use local organic ingredients guided by principles of sustainability

VEGETABLES



We Use Local Organic Vegetables

DOLCI

CHEESECAKE
MANGO SAUCE 12

TIRAMISU
COCOA / CRÈME ANGLAISE 12

PANNA COTTA
HUCKLEBERRY SAUCE 12

AFFOGATO
VANILLA GELATO / ESPRESSO 7

CROSTATA
STONE FRUITS / SALTY CARAMEL GELATO 12

ITALIAN WEDDING CAKE
ORANGE CREAM / MARINER GRAND MERINGUE
MERENGHES 12

WARM CHOCOLATE CAKE
LAVENDER CREAM / VANILLA GELATO 12

SEASONAL SORBETTO OR
HOUSE MADE GELATO 7
(ASK YOUR SERVER FOR TODAY'S SELECTION)

DOLCI



CROSTATA



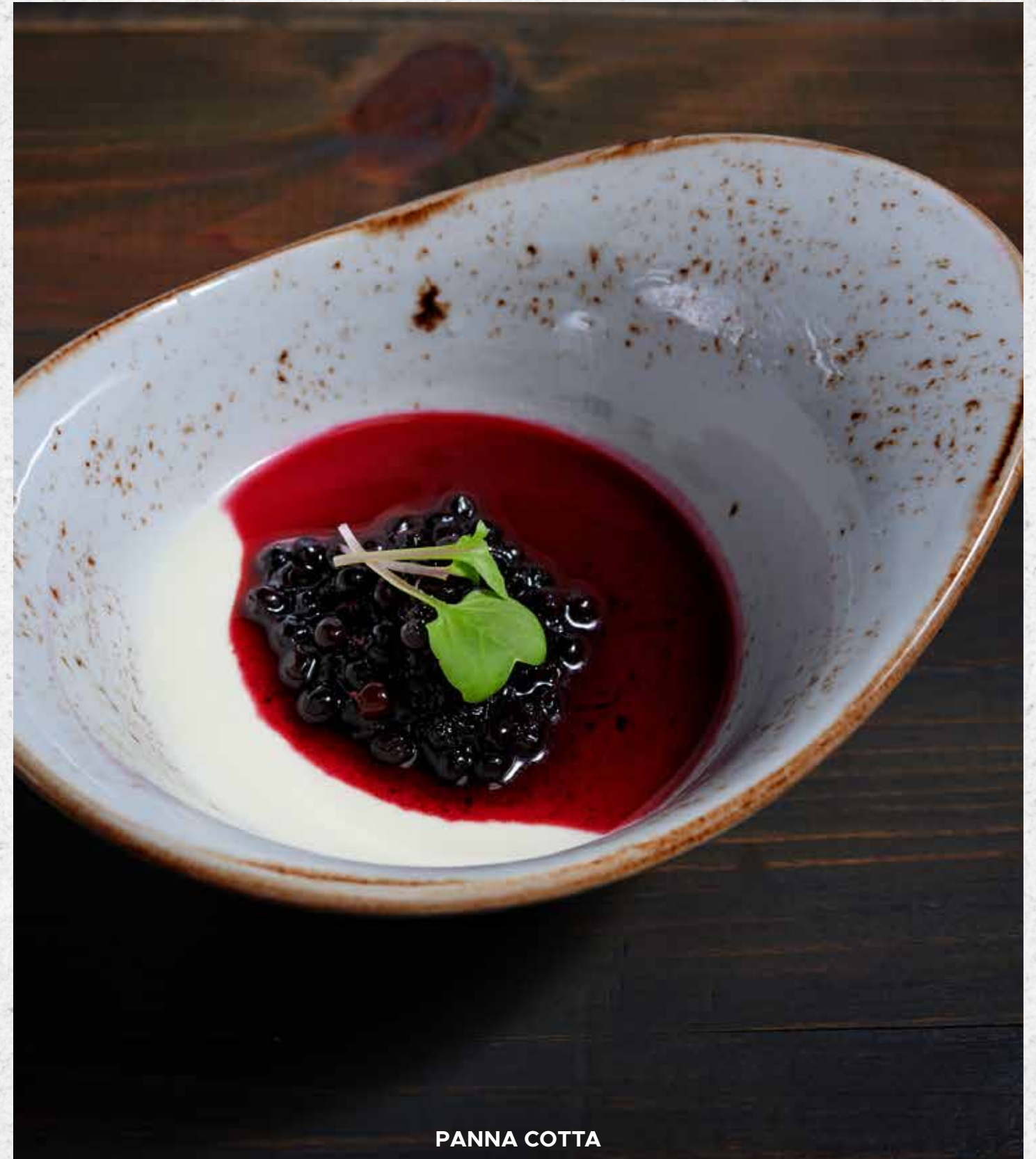
WARM CHOCOLATE CAKE

DOLCI



ITALIAN WEDDING CAKE

DOLCI



PANNA COTTA

COFFEE & TEA

- EXTRA SHOT 4
- NUMI ORGANIC HOT TEA 5
- REGULAR OR DECAF COFFEE 5
- REGULAR OR DECAF ESPRESSO 4.5
- MACHIATTO 5.50
- CAPPUCCINO OR LATTE 6

GRAPPA

- CAPO VILLA DOUBLE DESTILLATI 14
- DOLCE, LATE HARVEST WINE, 2005 15
- LORENZO INGA GRAPPA DOLCETTO 13
- LORENZO INGA GRAPPA DI MOSCATTO 18
- GRAPPA MAROLO, AMARONE GRAPES, 1986 15

FORTIFIED WINE

- ISABELA, CREAM SHERRY 10
- GRAHAM'S, SIX GRAPES, PORT 8
- GRAHAM'S, 10 YEARS TAWNY PORTO 12
- GRAHAM'S, 20 YEARS TAWNY PORTO 18
- CONTRABANDISTA, VALDESPINO JEREZ, MEDIUM DRY 10

DIGESTIF

- PUN E MES 8
- MY AMARO 8
- AMARO NONINO 12
- FERNET- BRANCA 8

