



LUNCH HOURS WEDNESDAY - FRIDAY 11:30AM - 3:30PM

STARTERS

- SOUP OF THE DAY** 10
- ORANGINA CASTELVETRANO OLIVES** 8
- FRIED CALAMARI** WITH CHIPOTLE AIOLI 14
- FAVA BEANS SALAD** WITH MOZZARELLA, BASIL, PESTO 15
- CAPPONADA SALAD** WITH FIVE MINUTE EGG, TUNA CONFIT 14
- SMOKED MUSSELS** WITH ENDIVE, LEMON BUTTER & ALEPPO PEPPER 13
- HOUSE MADE CHARCUTERIE** WITH PEPPERS, OLIVES & MOSTARDA 12- 20
- CAESAR SALAD** WITH CROUTONS, PARMESAN, ANCHOVY, POACHED EGG 14
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- ADD SHRIMP 6 / ADD CHICKEN 5

WOOD FIRED PIZZA

- MARGHERITA** WITH BUFALA MOZZARELLA, MARINARA & BASIL 18
- RUSTICA** WITH CALABRESE SAUSAGE, BELL PEPPERS, CARAMELIZED ONION 17
- STUFFED FOCACCIA AL RECCA** WITH CREAM CHEESE AND TRUFFLE OIL 18
- BIANCA** WITH PROSCIUTTO, WILD MUSHROOMS, GARLIC & SHAVED PARMESAN 18
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- ADD PROSCIUTTO 4 / ADD RUCOLA 2 / FARM RAISED EGG 3

PASTA

- SPAGHETTI** WITH MEATBALLS, MARINARA & PARMESAN 18
- QUATRO FORMAGI RAVIOLI** WITH TOMATO SAUCE & THYME 16
- LINGUINI AL VONGOLE** WITH BROCCOLI, WHITE WINE & LEMON OIL 18
- FARFALLE AL MARE** WITH OCTOPUS, ROCK SHRIMP, CALAMARI & SNAPPER 20

ENTRÉES & SANDWICH

- FISH OF THE DAY** WITH VIGNAROLA/ POLENTA & SALSA VERDE 32
- BLACK ANGUS SKIRT STEAK** WITH WILD MUSHROOMS & ONION RINGS 28
- THAT BURGER** WITH HOUSE MADE PICKLES, PROVOLONE & OLIVE OIL POTATOES 13
- CHICKEN SANDWICH**, AVOCADO, PANCETTA, OVEN DRIED TOMATO, CHIPOTLE AIOLI 14



Executive Chef *Pablo Estrada*

fattoriaemare.com

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