

Executive Chef **Pablo Estrada**

fattoriaemare.com

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

\$35 corkage fee per 750 ml bottle for the first

2 bottles; \$75 per bottle thereafter

\$3.50 per person cake cutting fee

Consuming raw or undercooked seafood may
increase your chances of food borne illness

20% gratuity added to parties of 6 or more



GRILLED OCTOPUS

Fattoria e Mare
Italian Restaurant

COLD CICCHETTI

ORANGINA/CASTELVETRANO OLIVES
ORANGE ZEST / ROSEMARY / GARLIC 12

CARPACCIO
WAGYU BEEF/BLACK GARLIC AIOLI/ARUGULA/PARMESAN 19

HAMACHI CRUDO
YELLOWTAIL/BLOOD ORANGES/SHAVED FENNEL/MARASH/EVOO 21

BRIOCHE
VENETIAN ANCHOVIES/PLUGRA BUTTER/PARMESAN/ARUGULA 15

CHEESE PLATTER
TALEGGIO LOMBARDY / CALIFORNIA TRIPLE CREAM / FRENCH MORBIER 24

18 MONTHS SAN DANIELE PROSCIUTTO
CALABRIAN CHILI/PICKLES/ARBEQUINA OLIVE OIL 19

CHARCUTERIE
CALABRESE / CAPICOLA / BRESAOLA / HOT COPPA / MILD COPPA
MORTADELLA/PROSCIUTTO COTTO 25



HAMACHI CRUDO

COLD CICCHETTI



BRIOCHE

HOT CICCHETTI



FRIED MACARONI & CHEESE

HOT CICCHETTI

SMOKED MUSSELS
ALEPPO / ENDIVE/ BUTTER/LEMON 18

GRILLED OCTOPUS
WHITE BEANS/BROCCOLI/CHIMICHURRI 19

FOCACCETTE DI RECCO
PROSCIUTTO
STRACCHINO CHEESE/ TRUFFLE OIL 18

AVOCADO TOAST
PRAWNS / CALABRIAN CHILI/ PICUAL OLIVE OIL 19

KUROBUTA PORK BELLY
CRISPY IACOPI BRUSSELS SPROUTS/LEMON/ONIONS 16

SEAFOOD FRITTO MISTO
BRANDADE DI NERO / CALAMARI /ROMANO BEANS
SAFFRON BRANDADE/CALABRESE AIOLI
LEMON WEDGE 19

HOUSE MADE GARLIC BREAD
PARMESAN / GARLIC
PARSLEY / PEPPERCORN 14

FRIED MACARONI & CHEESE
TRUFFLED CREAM FONDUTA/BACON BITS/WATERCRESS 15

SALADS/SOUP

SOUP OF THE DAY

CAESAR
ICEBERG / ANCHOVY / POACHED EGGS
SOURDOUGH CRISP 17

BURRATA CHEESE
ROASTED BEETS/GRANNY SMITH APPLES
RED WINE REDUCTION 19

BUFALA MOZZARELLA
KABOCHA SQUASH PUREE/DELICATA/PUMPKIN SEEDS
POMEGRANATE 20

CHICORY
GORGONZOLA DI DOLCE/LEMON/ASIAN PEARS
CANDIED WALNUTS 19

ROMAINE
GOAT CHEESE /DATES / GALA APPLES
BALSAMIC VINAIGRETTE 17

SALADS



PIZZA

MARGHERITA

FRESH MOZZARELLA / GENOVESE BASIL
GARLIC OIL 18

CAPRICHOSA

ARTICHOKES / HAM / BELL PEPPERS
RED ONIONS / OLIVES 20

CALABRESE SAUSAGE

SHAVED BROCCOLI / PEPPERONCINI / ARUGULA / RADISH 19

BIANCA

BLACK GARLIC / MUSHROOMS / CARAMELIZED ONIONS
AGED BALSAMIC 20

VERDI

GENOVESE PESTO / CONFIT POTATOES/ THYME 20

PEPPERONI

SHAVED PARMESAN / RED ONIONS / WILD OREGANO 22

PIZZA



PASTA



RISOTTO AL'NERO

PASTA

BUCATINI MEATBALLS
CRISPY BACON / TOMATO/ BASIL/ CHEESE 21

SPAGHETTI SEAFOOD SAUCE
CLAMS/PRAWNS/MUSSELS /CALAMARI/ROCK FISH
GARLIC /HARISSA/ANCHOVIES / 27

RISOTTO AL NERO
SQUID INK/SEAFOOD SAUCE/MUSSELS
CLAMS / SHRIMP/ CALAMARI 28

PAPPARDELLE
WILD MUSHROOMS/SPINACH
WHITE WINE/ BUTTER 24

LINGUINE
TRIPE / BEEF CHEEKS /BORLOTTI BEANS / RED WINE
TOMATO/ CACIOCAVALLO 23

OKINAWA POTATO GNOCCHI`
TOMATO GORGONZOLA SAUCE/ CHICORIES 23

FETTUCCINE
TOMATO CREAM/NUTMEG
BUTTERFLY PRAWNS / FINO BASIL 26

PASTA



OKINAWA GNOCCHI

PASTA



PAPPARDELLE

DINNER ENTREES

OCTOPUS ALLA DIAVOLA
SCALLOPS / SPICY VEGETABLES / GREEN BEANS / ESCABECHE 42

PAN SEARED CHICKEN AL MATTONE
AUTUMN VEGETABLES / SPINACH ALMOND SAUCE/ CHICKEN JUS 26

GRILLED WHOLE BRANZINO
CAULIFLOWER PUREE / ROASTED CAULIFLOWER / BASIL PESTO 42

KUROBUTA PORK CHOP
BUTTERNUT SQUASH / HIBISCUS JUS / ROSE PICKLED CABBAGE 45

VENISON TENDERLOIN
WILD MUSHROOM FARROTTO / HUCKLEBERRIES 44

NEW ZEALAND LAMB CHOPS
SALSIFY RAGU / MINT CHIMICHURRI / RED WINE REDUCTION 46

16 OZ FEATHER BONE IN STEAK
CIPOLLINI AGRODOLCE / HEIRLOOM CARROTS 50

DINNER ENTREES



Pork Chop Kurobuta

DINNER ENTREES



DINNER ENTREES





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

125

BLACK ANGUS 65 DAYS DRY AGED STEAK

BROCCOLI DI CICCIO

135



SEAFOOD PLATTER

VEGETABLES

ROASTED BUTTERNUT SQUASH
BROWN BUTTER SAGE 9

CREAMY MASHED POTATOES 10

GRILLED BROCCOLI /LEMON/ CHILI 10

CRISPY BRUSSELS SPROUTS 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

PUMPKIN BRULEE
CREME BRULEE/ BROWN SUGAR 12

TIRAMISU
COCOA / CRÈME ANGLAISE 12

PANNA COTTA
HUCKLEBERRY SAUCE 12

AFFOGATO
VANILLA GELATO / ESPRESSO 7

BRIOCHE BREAD PUDDING
CRÈME ANGLAISE / SALTY CARAMEL GELATO 12

SACRIPANTINA CAKE
ORANGE CREAM/BRANDY/ MARSHMALLOW 12

WARM CHOCOLATE CAKE
LAVENDER CREAM / VANILLA GELATO 12

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

DOLCI



PUMPKIN BRULEE



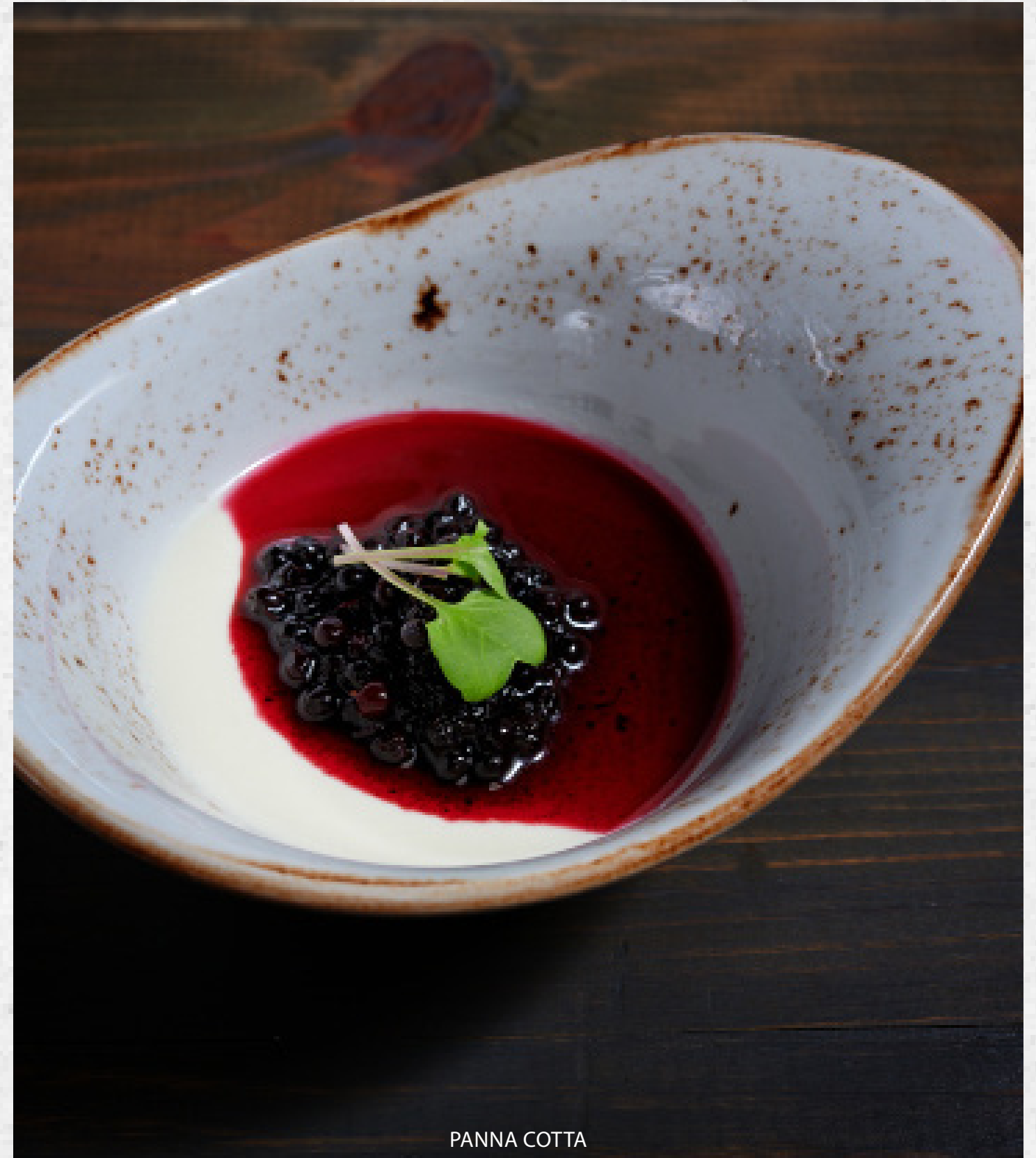
WARM CHOCOLATE CAKE

DOLCI



SACRIPANTINA

DOLCI



PANNA COTTA

COFFEE & TEA

- EXTRA SHOT 4
- NUMI ORGANIC HOT TEA 5
- REGULAR OR DECAF COFFEE 5
- REGULAR OR DECAF ESPRESSO 4.5
- MACCHIATO 7
- CAPPUCCINO OR LATTE 7

GRAPPA

- CANDOLINI BIANCA 1898 14
- DOLCE, LATE JACOPOLI, 2014 25
- VECCHIA PROSECO INGA GRAPPA DOLCETTO 18
- LORENZO ARTIGIANA INGA GRAPPA CIVIDINA 20
- GRAPPA, AMARONEBARRIQUE GRAPES, 1986 22

FORTIFIED WINE

- ESNOBISTA MOSCATEL SHERRY 15
- MALVASIA DELLE LIPARI PASSITO 16
- TAYLOR, 10 YEARS TAWNY PORTO 14
- TAYLORS, 20 YEARS TAWNY PORTO 18
- AMONTILLADO IMPERIAL BAC O JEREZ, MEDIUM DRY 18

DIGESTIF

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

