



LUNCH

WEDNESDAY - MONDAY 11:30 AM - 3:30 PM (CLOSED TUESDAY)

STARTERS

- SOUP OF THE DAY 14
- SALUMI PLATTER, GIARDINERA 25
- CRISPY FRIED CALAMARI HARISSA AIOLI 18
- ORANGINA CASTEL VETRANO OLIVES 9
- ROASTED BEETS, WITH RICOTA DURA, FENNEL & ORANGES 17
- CAPANATA SALAD WITH FIVE MINUTE EGG & TUNA CONFIT 16
- SMOKED MUSSELS WITH FENNEL, LEMON BUTTER & ALEPPO PEPPER 18
- CAESAR SALAD WITH CROUTONS, PARMESAN, ANCHOVY & POACHED EGG 17
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- ADD prawns 9 / ADD CHICKEN 9

WOOD FIRED PIZZA

- MARGHERITA WITH BUFALA MOZZARELLA, MARINARA & BASIL 21
- BIANCA WITH CARAMELIZED ONION, WILD ASPARAGUS & GORZONZOLA 20
- RUSTICA WITH CALABRESE SAUSAGE, BELL PEPPERS, SHAVED RED ONION 21
- STUFFED FOCACCIA AL RECCA WITH CRESCENZA CHEESE & TRUFFLE OIL 19
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- ADD PROSCIUTTO 6 / ADD RUCOLA 4 / FARM EGG 4

PASTA

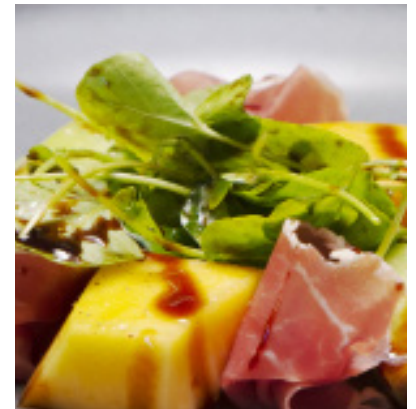
- GNOCCHI WITH MUSHROOMS & SPINACH 22
- SPAGHETTI WITH MEAT BALLS, MARINARA & PARMESAN 21
- QUATRO FORMAGI RAVIOLI WITH TOMATO SAUCE & THYME 22
- LINGUINI AL VONGOLE WITH BROCCOLI, WHITE WINE, CHILE & LEMON OIL 24

ENTRÉES & SANDWICH

- SLOW BRAISED LAMB SHANK, POLENTA & GREMOLATA 36
- ROAST BEEF, BLUE CHEESE, CARAMELIZED ONIONS & ARUGULA 15
- CHICKEN SANDWICH, AVOCADO, BACON, TOMATO, CHIPOTLE AIOLI 16
- HAMBURGER, TOMATO, PROVOLONE, RED ONIONS, PICKLES & FRIED POTATOES 16

LUNCH SPECIAL

- SALAD / ENTRÉE / DOLCI / THREE COURSE MEAL 45



Executive Chef **Pablo Estrada**

fattoriaemare.com

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



HOUSE COCKTAILS

VENETIAN SPRITZ APEROL/PROSSECCO/CLUB SODA/ORANGE	16
ROSE PETAL KETEL ONE VODKA/LEMON JUICE/TRIPLE SEC/CHAMPAGENE	16
EL PADRINO HENNESY/FRANGELICO/ABSINTHE	16
TAMARIND MARGARITA CAZADORES TEQUILA/ORANGE LIQUIER/TAMARIND PUREE	14
RED SANGRIA	11/25
BOTTOMLESS BELLINI	25

WINES BY THE GLASS

VINO ESPUMANTE

CANSINA CASTLET D'ASTI, MOSCATO ITAL	12
MONTE DELLE VIGNE LAMBRUSCO, ITALY	13
CASTELL ROIG RESERVA BRUT CARPINAT, BARCELONA	15
CAVA TREPAT, SPUMANTE ROSE SPAIN	14
PROSECCO S. OSVALDO, VENETO ORGANIC	13
PIANDACOLLI COSMUS CHIANTI, ITALY 2015	14
PIPER BRUT SPUMANTE, CERES CALIFORNIA	14

VINO BIANCO

GAVI 2020	15
SANTA MARGHERITA 2020	14
CHARDONNAY, BISTUE CELLARS, NAPA 2018	16
SEMPRE VIVE SAUVIGNON BLANC 2020	16
SADDLED BACK VINEYARDS, VERMENTINO, NAPA COUNTY 2019	14
LAGAR DE CAYO RIOJA ALTA ROSE 2020	13

VINO ROSSO

PINOT NOIR MER SOLEIL 2017	15
DOGAJOLO TOSCANO CARPINETO CHIANTI 2018	13
FRANCO SERRA BARBERA, PIEDMONTE ITALY 2019	14
VALLE DE UCCO MENDOZA ARGENTINA 100% MYTIC 2017	16
MAGNOLIA GROVE CABERNET BY CHATUE. JEAN, SONOMA COUNTY 2015	16
VALPOLICELLA RIPASO CORTE AMARO 2018	14
MONCHIERO LANGHE NEBBIOLO 2018	15

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