

Executive Chef **Pablo Estrada**

fattoriaemare.com

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



Fattoria e Mare
— Italian Restaurant —

DIAVOLA SCALLOP

COLD CICCHETTI

CASTELVETRANO OLIVES
ORANGE ZEST / ROSEMARY / GARLIC 12

CROSTINI
STRACHINO / ASPARAGUS/LEMON ZEST 15

GLUTEN FREE FAVA BEAN/ PECORINO
PECORINO DI SARDEGNA / FAVAS/ BASIL /PIQUAL OLIVE OIL 14

GLUTED FREE VENETIAN ARTICHOKE
BABY ARTICHOKE/TARRAGON/BASIL PARSLEY/ ROSE VINAGER 19

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

HAMACHI CRUDO
LEMON SHAVED ARTICHOKE/FENNEL/PARSLEY 21

CHARCUTERIE
CALABRASE / CAPIOLA / BRESOALA / HOT COPA / MILD COPA
PROSCIUTTO / PROSCIUTTO COTA 25



AVOCADO TOAST

COLD CICCHETTI



BURRATA

HOT CICCHETTI



FRIED CALAMARI & ONION RINGS

HOT CICCHETTI

SMOKED MUSSELS

ALLEPO / TORPEDO ONIONS / BUTTER / LEMON 18

GRILLED OCTOPUS

ROASTED CAULIFLOWER / MOUSE / SALAD / CALABRIAN
CHILE 19

LOCAL DUNGENNESS CRAB CAKE

LEMON / SQUASH RELISH CUCUMBER
MARASH PEPPER 22

VENETIAN TRIPE

SOFT POLENTA / TARRAGON / BASIL / OLIVES 15

KOROBUTA PORK BELLY

STRAWBERRY / ARUGULA / FRISSE / GREENS
MOSCATO VINAIGRETTE 16

SEAFOOD FRITTO MISTO

SNAPPER / CALAMARI / PRAWNS / CHIPOTLE AIOLI
LEMON WEDGE 19

SOURDOUGH GARLIC BREAD

PARMESAN / GARLIC
PARSLEY / PEPPERCORN 12

ZUPPA DI GIORNO

SOUP OF THE DAY 14

SALADS

CEASER

ROMAINE / ANCHOVY / POACHED EGGS
CRISP SOURDOUGH 17

BURRATA CHEESE

SNAP PEAS / ORANGE ZEST / MINT/OLIVE OIL
CHICKPEAS / RED WINE REDUCTION 19

CHICOY SALAD

CHICORIES / GORGONZOLA / LEMON
APPLES / WALNUTS

ROASTED BEETS

TWIN GIRL STRAWBERRIES YOGURT / CRISPY QUINOA
MICROGREENS 17

WAGYU SNAKE RIVER BEEF CARNE CRUDA

PICKLE KUMQUATS / BLACK GARLIC AIOLI
RUCOLA / OLIO NUOVO 19

WILD KALE

RADISH / GRAPES / BACON BITS
GOAT CHEESE 16

FIELD MIXED GREENS

WATERMELON RADISH / CUCUMBER
CHERRY TOMATO / PARMESAN 14

SALADS



KALE SALAD

PIZZA

MARGHERITA

FRESH MOZARELLA / GENOVESE BASIL
GARLIC OIL 19

HOUSE MADE PEPPERONI

PESTO / RED ONIONS
OLIVES 22

CALABRESE SAUSAGE

BELL PEPPERS/ ARTICHOKEs / OREGANO
RICOTTA 21

BIANCA

ASPARAGUS / BACON / CARAMELIZED ONIONS
AGED BALSAMIC 22

STUFFED FOCACCIA ALLA RECCA

STRACCHINO CHEESE TRUFFLE OIL 20

PIZZA



BIANCA

PASTA



RISOTTO AL' NERO

PASTA

SPAGHETTI ALL'A CARBONARA
CRISPY GUANCIALE / EGG YOLK/
BASIL 25

LINGUINE AL' LIMONE
CLAMS / PRAWNS / GARLIC / CHILE / CILANTRO
ASPARAGUS / OLIVE OIL 27

RISOTTO AL' NERO
SQUID INK / SEAFOOD SAUCE / MUSSELS
CLAMS / SHRIMP / CALAMARI 30

TRUFFLED POTATO GNOCCHI
WILD MUSHROOMS / ENGLISH PEAS
WHITE WINE / BUTTER 28

PAPPARDELLE
TRIBE / SHORT RIBS / RED WINE TOMATO
CACIO CAVALLO 25

SEAFOOD RAVIOLI
CALAMARI / MUSSELS / CLAMS / FISH 27

FETTUCCINE
TOMATO CREAM / NUTMEG
DUNGENESS CRAB MEAT / FINO BASIL 28

PASTA



PASTA



DINNER ENTREES

SCALLOPS & OCTOPUS ALA DIAVOLA
ASPARAGUS / TOMATO
ENGLISH PEAS / ESCABECHE 46

PAN SEARED STUFFED CHICKEN
FIVE BEANS / SALSA VERDE 29

FRIED WHOLE BRANZINO
SPRING VIGNAROLA RAGU 44

PORK CHOP
PEPPERONATA / CREAMY MASHED POTATOES / PORK JUS
GREEN BEANS / SUNDRIED TOMATO RELISH 38

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

FATTORIA E MARE CIOPPINO
SEAFOOD STEW/
TOASTED BREAD 48

DINNER ENTREES



LAMB CHOPS

DINNER ENTREES



STUFFED CHICKEN

DINNER ENTREES



PORK CHOP



FOR THE TABLE



BRANZINO ROASTED

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
POTATO GRATIN / SAMBUCA / BEEF JUS

135



SEAFOOD PLATTER

VEGETABLES

GRILLED ASPARAGUS
MEYER LEMON 10

POTATO GRATIN
MARJORAM 10

VIGNAROLA
ROMAN 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

FLOURLESS CHOCOLATE LAVA MOUSE
VANILLA CREAM / GELATO 16

MANGO CHEESECAKE
RICOTA / JELLIE MANGO COMPOTE 14

HOUSE MADE TIRAMISU
GRAND MANIER / MOSCARPONE CREAM 13

PANNA COTTA
HUCKLEBERRY SAUCE 13

AFFOGATO
VANILLA GELATO / ESPRESSO 9

NUTELLA BREAD PUDING
STRAWBERRIES / CARAMEL / GELATO/ 13

SPRING ZABLAGLIONE
FRESH BERRIES / AMARETTI CRUMBS 14

SEASONAL SORBETTO OR
HOUSE MADE GELATO 9
(ASK YOUR SERVER FOR TODAY'S SELECTION)

DOLCI



SPRING ZABLAGLIONE



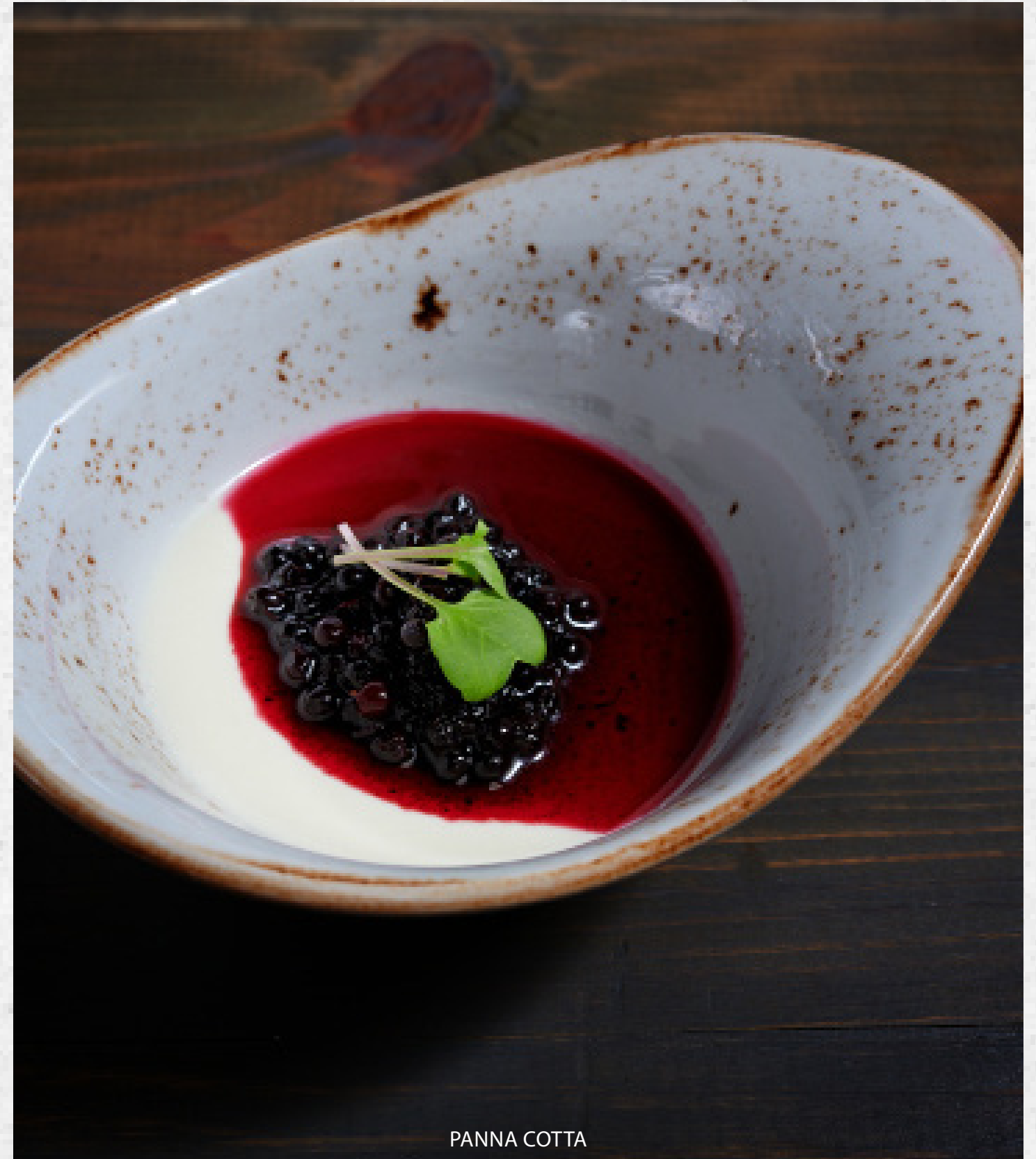
WARM CHOCOLATE CAKE

DOLCI



BREAD PUDDING

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

