

Executive Chef **Pablo Estrada**

fattoriaemare.com

Whenever possible we use local organic ingredients guided by principles of sustainability
consuming raw or undercook meat, poultry, seafood shellfish or egg may increase your risk of foodborne illness



Fattoria e Mare
Italian Restaurant

GRILLED OCTOPUS

COLD CICCHETTI

BURATA CHEESE
MELON / PARMA PROSCIUTTO 19

ORANGINA OLIVES
ORANGE ZEST / ROSEMARY / GARLIC 12

HAMACHI & AHI TUNA CRUDO
OLIVES / RUCOLA / CALABRIAN CHILE / ORANGE 21

FRESH FAVA BEANS & PECORINO
PECORINO DI SARDEGNIA / ZEST / PIQUAL OIL 12

CHEESE PLATTER
ARTISAN CHEESE / WALNUT LEVAIN / PRESERVE FRUIT 24

ANTIPASTO
ASSORTED SALUMI / PICKLED VEGETABLES / OLIVES 25

GLUTEN FREE BRAISED ARTICHOKE
AROMATIC HERBS / CHAMPAGNE / EVOO 14



COLD CICCHETTI



HOT CICCHETTI



SEAFOOD FRITTO MISTO

HOT CICCHETTI

BRUSCHETTA	
TOMATO / BASIL / GARLIC	14
VENETIAN SPICY CLAMS	
TOMATO / ONION / PARSLEY / HARISSA / ANCHOVIE	16
GRILLED OCTOPUS	
HEIRLOOM TOMATO / CAPERBERRIES / CUCUMBER	17
THAT MEATBALL	
PORK & BEEF / MARINARA / GRILLED SOURDOUGH	14
SEAFOOD FRITTO MISTO	
CALAMARI / GREEN BEAN / CALABRESE AIOLI	
PRAWNS	18
HOUSE MADE GARLIC BREAD	
PARMESAN / PARSLEY / SMOKE SEA SALT	10
SCALLOPS ALA LIMONE	
SUMMERS SQUASH / URFA / LEMON	17

SALADS

CAESAR

ROMAINE / POACHED EGG / SOURDOUGH CRISPS 16

CAPRESE

HEIRLOOM TOMATOES / BUFALA MOZZARELLA / ARTICHOKE
PESTO 19

CHOPPED CHICORIES

STONE FRUIT / GORGONZOLA / HAZELNUTS
LEMON VINAIGRETTE 16

WAGYU BEEF CARPACCIO

PICKLED KUMQUATS / BLACK GARLIC AIOLI
RUCOLA / PARMESAN 20

ROASTED BEET SALAD

LOCAL STRAWBERRY YOGURT / CRISPY QUINOA
MICRO GREENS 18

SUNCREST MIXED GREENS

AVOCADO / TOMATO / RADISH / CUCUMBER
PARMESAN 13

SALADS



PIZZA

FOCCACIA AL RECCO
STRACHINO CHEESE / TRUFFLE OIL 19

BIANCA
FIGS / CARAMELIZED ONIONS / BACON 23

MARGHERITA
FRESH MOZZARELLA / GENOVESE BASIL
GARLIC OIL 21

RUSTICA
CALABRESE SAUSAGE / ARTICHOKE
RED ONIONS 23

PEPPERS
ROASTED PEPPER / OLIVES / GOAT CHEESE
MARJORAM / ARUGULA 21

PEPPERONI
SHAVED PARMESAN / RED ONIONS
WILD OREGANO 23

PIZZA



PASTA



RISOTTO AL' MA

PASTA

BUCATINI ALA AMATRICIANA
GUANCIALE / HEIRLOOM TOMATO
CHILI / BASIL 24

LINGUINE AL" LIMONE
PRAWNS / CLAMS / CHILE / CILANTRO
GREEN ONIONS / GINGER / JALAPENO 27

GLUTEN FREE RISOTTO ALA CAPRESE
MOZZARELA / GENOVESE PESTO / GARLIC CHIP 24

TRUFFLED POTATO GNOCCHI
WILD MUSHROOMS / SPINACH / PECORINO 28

PAPPARDELLE
TRIBE / SHORT RIBS / MUSHROOMS / TOMATO
CACIO CAVALLO CHEESE 26

SQUID INK SPAGHETTI
SNAPPER / CALAMARI / CLAM / MUSSEL
SHRIMP 29

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

PASTA



LINGUINE AL' LIMONE

PASTA



PAPPARDELLE

DINNER ENTREES

PAN SEARED STUFFED CHICKEN
PANZANELLA SALAD 28

GRIDLED WHOLE BRANZINO
VIGNAROLA / GENOVESE PESTO 44

NEW ZEALAND LAMB CHOPS
SALSIFY RAGU / MINT CHIMICHURRI / WINE REDUCTION 48

PORK CHOP
SICILIAN CAPONATA / POLENTA / PEACHES / PRUNE SAUCE 44

SALMON
CORN / ENGLISH PEAS / CHERRY TOMATO CONCASSE 35

16 OZ BLACKENED NEW YORK STEAK
AGRODOLCE ONION / CREAMY ONIONS / CRYSPY ONION RINGS 54

DINNER ENTREES



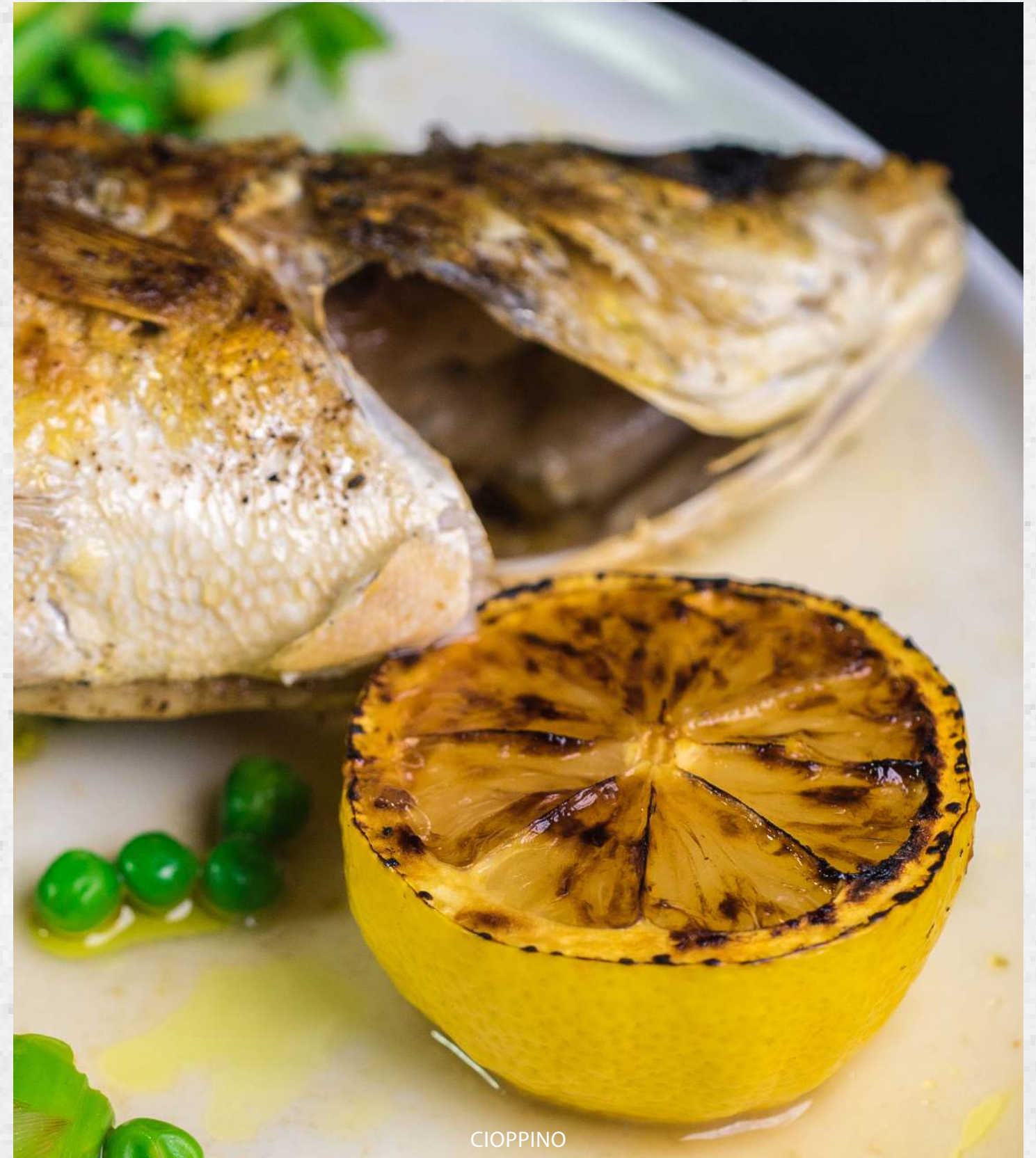
CALIFORNIA KING SALMON

DINNER ENTREES



NEW ZEALAND LAMB CHOPS

DINNER ENTREES



CIOPPINO

SEAFOOD
PLATTER



FOR THE TABLE



FOR THE TABLE

SEAFOOD PLATTER

BRANZINO / CHERRY STONE CLAMS / NEW ZEALAND MUSSELS
WHOLE PRAWNS / DAY BOAT SCALLOPS / CALAMARI / SOFT SHELL CRAB
125

TOMAHAWK DRY-AGED STEAK

(ALLOW 40 MINUTES TO COOK)

GREEN BEANS / POTATO / SAMBUCA / FLAMBE STYLE
WILD MUSHROOMS
200



VEGETABLES

CORN POLENTA 9

GARLIC SAUTED SPINACH 10

FRIED POTATOES / CALABRESE AIOLI 9

ROASTED SUMMER SQUASH / PARMESAN 10

GRILLED BROCCOLI / CALABRIAN CHILE / BREAD CRUMS 9



FRIED POTATOES

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VEGETABLES



We Use Local Organic Vegetables

DOLCI

AFFOGATO
VANILLA GELATO / ESPRESSO 9

MANGO CHEESECAKE
RICOTTA / MANGO COMPOTE / GELLIE 13

TRIO PANNA COTTA
VANILLA / ESPRESSO / CHOCOLATE 13

HOUSE MADE TIRAMISU
GRANDMARNIER / MASCARPONE CREAM / COFFE
SAUCE 12

BREAD PUDDING
STRAWBERRY / CARAMEL / GELATO 14

FLOURLESS CHOCOLATE VOLCANO
STRACCIATELLA GELATO 16

UP SIDE DOWN CAKE
PEACH / APPLE SHERBET 14

SEASONAL SORBETTO OR GELATO
ASK YOUR SERVER FOR TODAY'S SELECTION 9

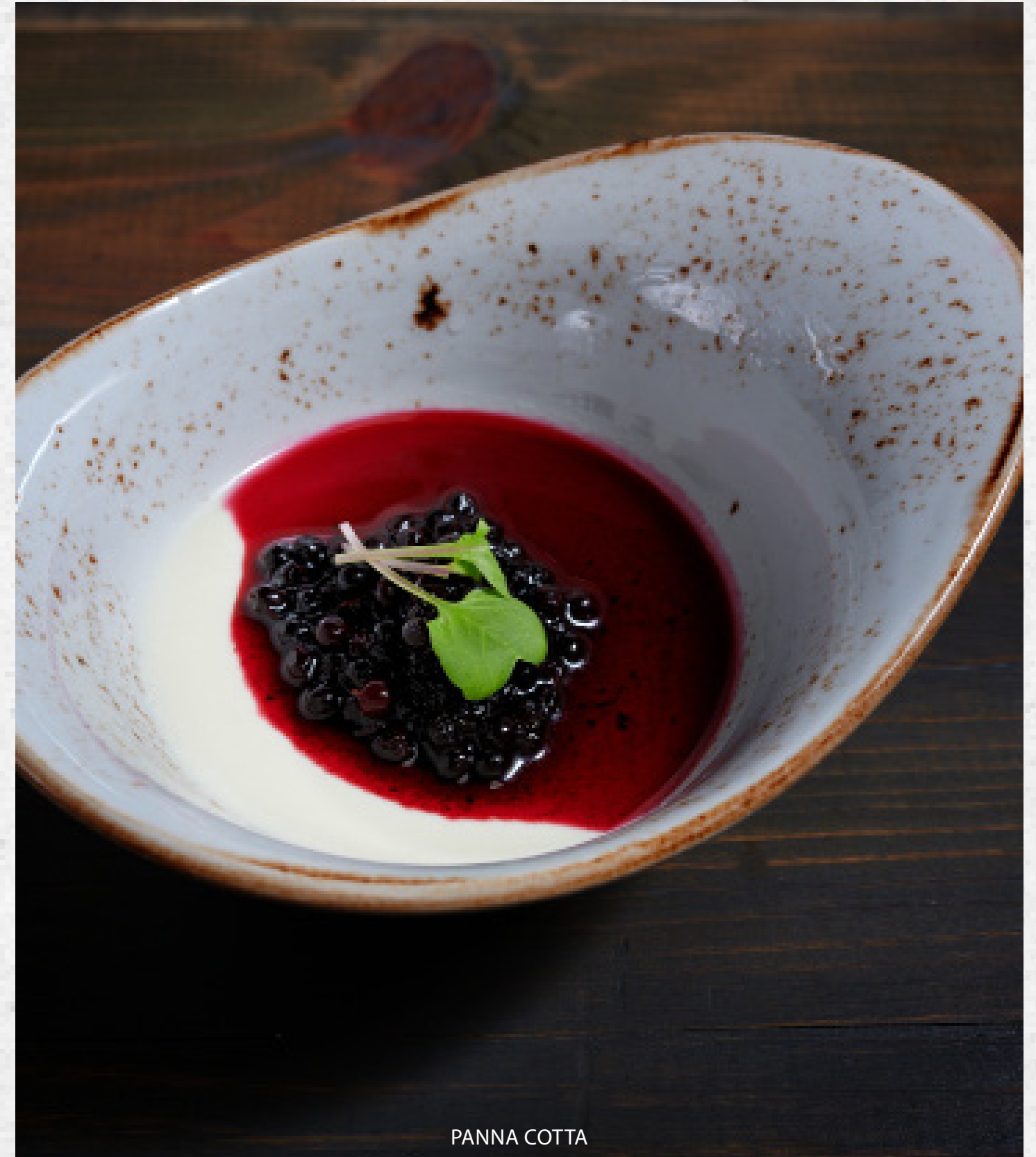
DOLCI



BREAD PUDDING



WARM CHOCOLATE CAKE



COFFEE & TEA

- EXTRA SHOT 4
- NUMI ORGANIC HOT TEA 5
- REGULAR OR DECAF COFFEE 5
- REGULAR OR DECAF ESPRESSO 4.5
- MACHIATTO 6.50
- CAPPUCCINO OR LATTE 7

GRAPPA

- CANDOLINI BIANCA, 1898 14
- GRAPPA AMARONE BARRIQUE GRAPES, 1986 22
- LORENZO ARTIGIANA INGA GRAPPA CIVIDINA 20
- VECCHIA PROSECCO INGA GRAPPA DOLCETTO 18

FORTIFIED WINE

- ADELAIDA PORTO 15
- VALLADO PORTO BLANCO 16
- FEIST, 30 YEARS OLD PORTO 27
- VIN SANTO DEL CHIANTI RUFINA 16
- VALLADO, 10 YEARS TAWNY PORTO 14
- VALLADO, 40 YEARS TAWNY PORTO 35
- VALLADO, 20 YEARS TAWNY PORTO 18
- VALLADO, 30 YEARS TAWNY PORTO 25
- VALLADO, PORTO ADELAIDA GRAN RESERVA 18
- VIN SANTO DEL CHIANTI CARROBIO CLASSICO 18
- ZULETA, FINO 16
- ZULETA, OLOROSO 18
- ZULETA, DRY AMONTILLADO 16
- BODEGAS DELGADO ZULETA 16
- MALVASIA, DELLE LIPARI, PASSITO 16
- ZULETA, MEDIUM DRY AMONTILLADO BLEND 16

