



LUNCH HOURS----MONDAY- FRIDAY 11:30AM - 3:00PM (CLOSED TUESDAY)
BRUNCH HOURS----SATURDAY AND SUNDAY 10:30AM - 3:00PM

BRUNCH ONLY SATURDAY & SUNDAY

- HUEVOS RANCHEROS WITH WHITE BEANS CHEESE, GREEN TOMATILLO SAUCE, PICO 14
- SHORTH RIB HASH WITH POTATOES, GREEN BEANS, FAVA BEANS, POACHED EGGS 16
- BUCATINI ALA CARBONARA WITH EGG YOLK, CRISPY PANCETTA & ENGLISH PEAS 19
- HOUSE MADE GRANOLA WITH VANILLA YOGURT, STONE PEACHES, SUMMER BERRIES 14
- AVOCADO TOAST WITH GRILLED SOURDOUGH, OVER EASY EGGS & CALABRIAN CHILE 17
- PROSCIUTTO COTTO PIZZA WITH MUSHROOMS, SUNNY SIDE UP EGG & TOMATO SAUCE 18

SALADS & STARTERS

- ANTIPASTO WITH ASSORTED SALUMI, GIARDINIERA,OLIVES & NUTS 22
 - MARINATED CASTEL VETRANO OLIVES WITH OLIVE OIL & FRESH HERBS 12
 - GARDEN LETTUCES WITH RADISHES, CRISPY BREAD & HONEY VINAIGRETTE 14
 - SMOKED MUSSELS WITH BELGIAN ENDIVE, LEMON BUTTER & ALLEPO PEPPER 15
 - GRILLED OCTOPUS WITH HEIRLOOM TOMATOES, CUCUMBERS, CAPERBERRIES 17
 - BABY BEETS WITH QUINOA, WILD RUCOLA, STRAWBERRIES & YOGURT VINAIGRETTE 16
 - SEAFOOD FRITTO MISTO WITH ONION RINGS, CALAMARI, PRAWNS, GREEN BEANS 18
 - CAPRESE SALAD WITH HEIRLOOM TOMATOES, ARTICHOKEs, PESTO, BUFALA MOZARELLA 17
 - CAESAR SALAD WITH ROMAINE HEARTS, ANCHOVY, PARMESAN, CRISP BREAD, POACHED EGGS 16
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- ADD SHRIMP 9 / ADD CHICKEN 9 / ADD SALMON 9

PIZZA

- ROASTED PEPPERS WITH GOAT CHEESE, OLIVES 21
 - MARGHERITA WITH BUFALA MOZZARELLA, MARINARA & BASIL 21
 - CALABRESE SAUSAGE WITH ARTICHOKEs, RED ONIONS & OREGANO 23
 - FORMAGGI WITH SUMMER FIGS, CARAMELIZED ONIONS & CRISPY BACON 23
 - STUFFED FOCCACIA AL RECCA WITH STRACCHINO CHEESE & WHITE TRUFFLE OIL 19
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- ADD PROSCIUTTO 4 / ADD RUCOLA 2 / ADD FARM RAISED EGG 4

PASTA

- LINGUINE WITH MEAT BALLS, GRANA PADANO, MARINARA & FRESH HERBS 21
- SPINACH CHEESE RAVIOLI WITH TOMATO CREAM SAUCE, NUTMEG, ONION, BASIL 22
- FUSSILI ALA AMATRICIANA WITH HEIRLOOM TOMATOES, BACON, VODKA SAUCE 23
- SPAGHETTI WITH LITTLE NECK CLAMS, BROCCOLI, CALABRIAN CHILE, LEMON ZEST 24
- YUKON GOLD POTATO GNNOCHI WITH GENOVESE PESTO, PICKLED ONIONS & FETA CHEESE 16

ENTRÉES & SANDWICH

- CHICKEN BLT SANDWICH WITH PIMENTON AIOLI, BACON, LETTUCE & TOMATO 16
- HAMBURGER WITH HOUSE MADE PICKLES, PROVOLONE & OLIVE OIL POTATOES 16
- NY STEAK SANDWICH WITH BLUE CHEESE, CARAMELIZED ONIONS, CUCUMBER SALAD 18
- CALIFORNIA KING SALMON WITH SUMMER CORN SUCOTASH, CONFIT CHERRY TOMATOES 35

GLUTEN FREE OPTIONS AVAILABLE, ASK YOUR SERVER PLEASE, CHANGES DAILY

GARLIC SPINACH 9 / FRIED POTATOES 9 / FRESH CORN POLENTA 10 / ROASTED SUMMER SQUASH 9



Executive Chef **Pablo Estrada**
fattoriaemare.com

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



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