



## STARTERS

### TUNA CRUDO \* 15 GF

ROASTED JALAPENO AIOLI, MARINATED CUCUMBER, CANDY GINGER, BLACK LAVA SALT, PINK PEPPERCORN

### ARTISAN CHEESE BOARD 15

HONEYCOMB, FRUIT MOSTARDA, BAGUETTE CROSTINI, PICKLES, CAPERBERRY  
ADD CHARCUTERIE OF PARMA PROSCIUTTO, SOPPRESSATA & SALAMI 7

### HUMMUS 11

TRADITIONAL CHICKPEA PUREE, TAHINI, CITRUS, PICKLED & FRESH VEGGIES, SMOKED PAPRIKA, BRICK OVEN BAKED BREAD

### SKILLET CHORIZO & BABY SHRIMP 13

BRIE CHEESE, TOATED BREAD, FRESH LIME, TOMATO PIMENTON

### CHAR GRILLED OCTOPUS 15 GF

FAVA BEAN PUREE, CRISPY FAVA, CITRUS, BLACK OLIVE CAMEL, CRISPY LEEKS

### CRISPY POINT JUDITH CALAMARI 14

PEPPADEW PEPPERS, SCALLIONS, LEMON, SMOKED CHILI AIOLI

### LUMP CRAB CAKES 15

MANGO-PINEAPPLE RELISH, CHIVE OIL, CREOLE REMULADE

### CRISPY PORK BELLY 12

CANDIED BUTTERNUT PUREE, MUSTARD JUS, PICKLED PEARL ONION, GREEN APPLE

## PIZZA

### MARGHERITA 16

PLUM TOMATO PASSATA, FRESH MOZZARELLA, FRESH BASIL, SEA SALT, EVOO

### PROSCIUTTO & ARUGULA 18

FIG PUREE, FRESH MOZZARELLA, SHAVED PECORINO, ARUGULA, WHITE BALSAMIC

### HOT CALABRIAN SOPPRESSATA 19

ROATED ROMA TOMATOES, NARRAGANSETT CREAMERY RICOTTA, BASIL, MOZZARELLA

### CAPRICCIOSA 16

BABY ARTICHOKE, OLIVES, MUSHROOMS, HAM, FRESH MOZZARELLA, PARMESAN, FRESH BASIL

### THE VEGAN 16

GRAPE TOMATO, TRIPLE BLANCHED GARLIC PUREE, ROASTED VEGGIES, BASIL, FRESH VEGAN SHREDDED MOZZARELLA

PIZZA CRUST AVAILABLE GLUTEN FREE

## PASTA

GLUTEN FREE PASTA AVAILABLE IN PENNE OR LINGUINE

### BAKED GNOCCHETTI 22

HOUSE-MADE YUKON GOLD POTATO GNOCCHI, VODKA PINK SAUCE, BASIL, SMOKED MOZZARELLA

### LINGUINE VONGOLE 23

MANILA CLAMS, SHAVED & TOASTED GARLIC, ITALIAN PARSLEY, WHITE WINE, EVOO - AVAILABLE IN WHITE OR RED SAUCE

### MEZZI RIGATONI BOLOGNESE 26

TRADITIONAL SUGO OF VEAL, BEEF, PORK, TOMATO, FRESH BASIL, PECORINO

### PORCINI CAVATELLI 22

CASHEW & NUTRITIONAL YEAST BECHAMEL, ROASTED MUSHROOMS, PEARL ONIONS, GRAPE TOMATO, HERBS

### SPINACH TAGLIATELLE 24

HOUSE-MADE, WILTED KALE, TOASTED WALNUTS, BROWN BUTTER, OLIVES, CAPERS, LEMON & ANCHOVIE COLATURA

### PACCHERI 24

POMODORO SAUCE, CRISPY PANCETTA, OLIVE OIL, BASIL, PECORINO STAGIONATO, TOASTED PIGNOLI

## SIDES

### CURRIED BELUGA LENTILS 7

HAND-CUT FRIES, ROSEMARY-TRUFFLE AIOLI, KETCHUP 7  
GRILLED ASPARAGUS, LEMON, EVOO, PECORINO, SEA SALT 8

## CHILLED

### LOCAL OYSTERS \* GF

HOUSE COCKTAIL SAUCE, MIGNONETTE  
HALF DOZEN 18 ONE DOZEN 35

### NATIVE LITTLENECKS \* 14 GF

HOUSE COCKTAIL SAUCE, MIGNONETTE  
ADDITIONAL 3.5 EA

### CHILLED SHRIMP GF

HOUSE COCKTAIL SAUCE  
HALF DOZEN 18 ONE DOZEN 35

### MARE SAMPLER \* 42 GF

HALF DOZEN OYSTERS, , FOUR JUMBO SHRIMP, HALF DOZEN LITTLENECKS, HOUSE COCKTAIL SAUCE, MIGNONETTE

### MARE TOWER \* 42 GF

ONE DOZEN OYSTERS, , HALF DOZEN JUMBO SHRIMP, ONE DOZEN MIGNONETTE LITTLENECKS, HOUSE COCKTAIL SAUCE, MIGNONETTE

## SALADS

### POACHED EGG CAESAR \* 14

ROMAINE HEARTS, FOCACCIA, CROUTONS, GRATED PECORINO, WHITE ANCHOVIES

### BABY ARUGULA 11 GF

ROASTED ORGANIC CARROTS, AVOCADO, PISTACHIO, SHAVED PARMESAN, SHERRY VINAIGRETTE

### ROASTED BEET 11 GF

RED & GOLDEN, CHEDDAR-PEPPERCORN OLIVE OIL DRESSING, MAPLE GRANOLA, CHICORY

### BURRATA 11

CARROT HUMMUS, GRAPE VIN COTTO, GRAPE TOMATO, CROSTINI, AGED BALSAMIC, EVOO

### HEALTHY GRAINS 11

QUINOA, FARRO, SUNDRIED CRANBERRIES, PEPITAS, SUNFLOWER SEEDS, GRAPEFRUIT SUPREMES, GREENS, SMOKED MAPLE VINAIGRETTE

### SALAD TOPPINGS

GRILLED CHICKEN BREAST 9, GRILLED JUMBO SHRIMP 12, DAY BOAT SCALLOPS 14, GRILLED ATLANTIC SALMON 13, PARMA PROSCIUTTO 5

## ENTREES

### SEARED SCALLOPS \* 29

PANCETTA & CORN RAGU, PURPLE RICE, PIQUILLO PEPPER COULIS

### MISO COD 28

MISO-ROASTED CHATHAM COD, STEAMED SUSHI RICE, BOK CHOI, CUCUMBER KIMCHI, LOTUS CHIPS

### MARE PAELLA FOR TWO 42

SHIMP, CALAMARI, MANILA CLAMS, MUSSELS, ASSORTED FISH, SAFFRON RICE, PEAS, CHORIZO

### FILET MIGNON \* 35

8 OUNCE FILET, BERNAISE, BUTTERY POTATOES, SPINACH, BORDELAISE, GAUFRETTE POTATOES

### GRILLED SWORDFISH 30

LINE-CAUGHT SWORDFISH, CURRIED BELUGA LENTILS, MANGO CHUTNEY, GRILLED ASPARAGUS, AVOCADO

### 8 HOUR BRAISED SHORTRIBS 35

PORCINI POLENTA CAKE, ASPARAGUS, NATURAL JUS, FRICO CHIPS

### CHICKEN SCALOPPINE 28

BUTTERY MASHED POTATOES, GARLIC, SAUTEED SPINACH, MUSHROOM MADEIRA SAUCE

### EGGPLANT PARMESAN 20

ROASTED EGGPLANT, FRESH MOZZARELLA, BASIL, POMODORO SAUCE, RICOTTA, SHAVED PARMESAN

### SAUTEED SPINACH, ROASTED GARLIC 7

BUTTERY MASHED POTATOES, FRESH CHIVES 7  
STEAMED SUSHI RICE, PICKLED GINGER, SEAWEED SALAD 7

GF : GLUTEN FREE

\* THIS ITEM IS RAW OR PARTIALLY COOKED AND CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS. CONSUMERS WHO ARE SPECIFICALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT SEAFOOD AND OTHER FOOD FROM ANIMALS THOROUGHLY COOKED. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGY IN YOUR PARTY