

Aperitivo LUNCH

At *Via Mare*
1 - 4

CICHETTI (Little Bites) 

Thursday - Sunday

OLIVES ...7. ————— PICKLES ...7.

OYSTERS | daily selection, mignonette, lemon 3.5/per

DEVILED EGG | daily preparation ...7.

HOT CHICKEN MILANESE | spicy fried chicken bites & moroccan pancake ...9.

BACCALA | whipped salt cod & crispy polenta ...9.

CAVIAR & PANCAKES | royal osietra caviar, moroccan pancakes & creme fraiche ...26.

Antipasti Board | crisped sourdough, black truffle pecorino, pecorino romano, parmigiano reggiano, stracchino, 18m prosciutto, salami toscana, mustard, house pickles & black current jam ...26.

+ CIDRERIE DU VULCAIN 'Belle Brutale' Sparkling Cider 60.

CROSTINI | hand-pulled stracciatella, olio verde & flaky salt ...12.

LOBSTER TRAMEZZINO | buttered venetian finger sandwich & lobster salad ...mkt

Lettuces

gem lettuces, shaved local vegetables, pickled red onions & white wine vinaigrette ...15.

ADD GRILLED LOCAL FISH ...16. | ADD CHICKEN BREAST ...16.

ADD LOBSTER SALAD ...mkt

SANDWICHES!

GRILLED LOCAL FISH 26.

lettuce, tomato, preserved lemon aioli on brioche bun

HOT CHICKEN SANDWICH 21.

pickled fresno aioli & shaved cabbage on brioche bun

CHEESEBURGER 22/26 single/double

8 oz beef patty, cabot cheddar on brioche bun

optional accoutrements:

bibb lettuce, raw or caramelized onion, tomato, pickles, mustard, house 'ketchup', mayo & bacon

HAND CUT FRIES or GREEN SALAD



GELATO

BY
THE **SCOOP**





Cocktails

*Wines By The Glass
& Beer*

LAST NIGHT I DREAMT OF SAN PEDRO
beach rose aperol, ginger syrup, rose prosecco 16.

LOCK, STOCK & TWO BARREL-AGED COCKTAILS 16.

*paper plane | bulleit rye, aperol, montenegro & lemon
boulavardier | high west bourbon, campari & carpano antica*

A GOOD DAY TO DIE HARD

jimador blanco tequila, fresno chilies, cilantro, lime & agave 16.

LIVES IN A PINEAPPLE UNDER THE SEA

stiggins' fancy pineapple rum, black tea, honey & lemon 17.

VENETIAN MULE

tito's vodka, mint, ginger beer, lime & italicus 16.

SMOKIN' JOE 16.

smoked jalapeno bloody mary or maria(tequila!)

TODAY'S BY THE GLASS

WHITES

'18 BRAMITO Chardonnay, Umbria 17.

'19 LE BATTISTELLE Soave Classico, Piemonte 14.

'18 BUGLIONI 'Musa' Lugana, Lombardy 14.

'19 PULLUS *Skin Contact* Pinot Grigio, Slovenia 13.

'19 LA SPINETTA *Rosato*, Tuscany 16.

RED

'17 LE CAVEAU SAVOYARD Mondeuse, Savoie 15.

'17 DOMAINE BAROU 'Cuvee des Vernes' Syrah N. Rhone 14.

'16 ELLENA Barolo, Piemonte 25.

'18 CHATEAU MUSAR Cinsault, Syrah, Cab Sauv Lebanon 17.

SPARKLING

TENUTA SANT'ANNA Prosecco Brut 13.

BISOL 'Jeio' Prosecco Rose 13.

NV GOSSET Grand Reserve Brut Champagne 26.

STELLA ARTOIS
BUD LIGHT

BELL'S 'Two Hearted'
PALE ALE

GRIPAH GRAPEFRUIT IPA
WHALES TALE PALE ALE