

nov

Via Mare

A VENETIAN RESTAURANT, OF SORTS

C I C H E S T T I

VENETIAN-STYLE TINY BAR BITES, COME TO THE TABLE AS READY

- our bread** and good butter 7. **pickles** 7. **olives** 7. **oysters** local, mostly 3.5/per
- baccala** whipped salt cod / crispy polenta 9. **caviar & pancakes** royal osietra / creme fraiche 26.
- hot chicken milanese** with moroccan pancakes 9. **deviled egg** daily preparation 7.
- bay scallop** two broiled bays / white truffle butter / parmigiano 12.

CAVIAR Service

the whole tin of royal osietra caviar / moroccan pancakes / creme fraiche / chives (mkt)

S M A L L Plates

GET A BUNCH, PASS AROUND

- tramezzino** buttered venetian finger sandwich / new england lobster salad (mkt.)
- crostini** hand-pulled stracciatella / our bread 12.
- local lettuces** honeycrisp apple / toasted pecans / parm / roasted garlic thyme vin 15.
- brussel sprouts** prosciutto & balsamic dressing / breadcrumbs 12.
- fritto misto** nantucket bay scallops / smelts / skate cheek / shrimp / calamari 20.
- grilled beans** walnut ajika / crispy shallot / soft herbs 15.
- carrots** vadouvan spice / grilled radicchio / yogurt / nut & seed brittle 14.
- beet salad** arugula / beet ranch / farro verde 15.
- mussels** house bacon / white wine & garlic / butternut squash / crispy potatoes 21.
- risotto** roasted honeynut squash / radicchio / preserved lemon 25. **add 4g truffle +30.**
- mafaldi** sourdough noodle / roasted wild mushrooms / kale / black truffle butter 26.
- tagliatelle** egg yolk pasta / 8g white alba truffles / white truffle butter 60.
- chittara** hand rolled spag / nantucket squid / lemon / calabrian peperoncino 26.

S E C O N D I

- pesce del giorno** celery root / marinated pear & radicchio salad / herbs / nut crackling 38.
- bistecca** 12 oz dry-aged beef ribeye / black truffle steak sauce / chive / truffle butter (mkt)
- pollo** green circle chicken / savory pecan butter / castelvetro olives / roasted shallot / toasted pecans / warm spices / preserved lemon pan jus 33. **add 4g truffle +30.**



LET US DO THE DECIDING FOR YOU
60 / 80

D O L C I

- dark chocolate budino / toffee caramel / cinnamon meringue / salted whipped cream
13.

Via
Mare

Cocktails
Wines By The Glass
& Beer

LAST NIGHT I DREAMT OF SAN PEDRO

beach rose aperol, ginger syrup, rose prosecco 17.

LOCK, STOCK & TWO BARREL-AGED COCKTAILS 17.

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

A GOOD DAY TO DIE HARD

jimador blanco tequila, fresno chilies, cilantro, lime & agave 17.

LIVES IN A PINEAPPLE UNDER THE TEA

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

VENETIAN MULE

tito's vodka, mint, ginger beer, lime & italicus 17.

FRANCESCO MOLINARI

citron vodka, lemonade, ice tea & mint 17.

MARIA, MARIA!

ford's gin, house autumn citrus tonic 17.

Today's **BY THE GLASS** Selections

W H I T E S

'18 VALRAVN Chardonnay, Sonoma County 17.

'19 LE BATTISTELLE 'Montesi' Soave Classico, Veneto 14.

'18 BUGLIONI 'Musa' Lugana, Lombardy 15.

'19 ANGELO NEGRO **Unfiltered** Arneis, Roero 13.

'19 LA SPINETTA *Rosato*, Tuscany 17.

R E D S

'17 LE CAVEAU SAVOYARD Mondeuse, Savoy 15.

'17 DOMAINE BAROU 'Cuvee des Vernes' Syrah N. Rhone 15.

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

'16 ELLENA Barolo, Piemonte 25.

B U B B L E S

NV VALDO Prosecco Brut 14.

NV BISOL 'Jeio' Prosecco Rose 14.

NV GOSSET Grand Reserve Brut Champagne 26.

BEER!

STELLA ARTOIS
BUD LIGHT

BELL'S 'Two Hearted'
PALE ALE

GRIPAH GRAPEFRUIT IPA
WHALES TALE PALE ALE