

Mare Night Menu

SEAFOOD | FAMILY STYLE | WEDNESDAY
39PP | MINIMUM OF TWO PERSONS

First Course CHOICE OF

CAESAR SALAD TAKEN FROM THE VILLAGE OF NYC
TOMATO SALAD MEDITERRANEAN TOMATO SALAD
GRILLED OCTOPUS BABY ARUGULA, FENNEL AND ORANGE
SHRIMP SCAMPI ARUGULA AND CANNELLINI BEANS
MANILA CLAMS SHALLOTS, GARLIC AND LEMON SAUCE
LOBSTER RAVIOLI GARLIC, CHERRY TOMATOES, OCTOPUS, PINOT GRIGIO SAUCE
MUSSELS GARLIC AND FRESH TOMATO BROTH
OR OLIVE OIL, GARLIC AND WHITE WINE BROTH

Second Course CHOICE OF

LINGUINE ALLE VONGOLE CLAMS, OLIVE OIL, GARLIC AND WHITE WINE SAUCE
RISOTTO ALLE CAPESANTE BABY SCALLOPS WITH CHARDONNAY WINE SAUCE
BLACK INK LINGUINE DI MARE CLAMS, SHRIMP, AND SCALLOPS OVER BLACK INK PASTA

Third Course

BRANZINO ROASTED WITH OLIVE OIL, GARLIC, CAPERS

Sides CHOICE OF THREE

SPINACH WITH ROASTED GARLIC
PARSLEY POTATO
BROCCOLI RABE
GRILLED VEGETABLES
GRILLED ASPARAGUS

Dessert CHOICE OF

TIRAMISU
CHOCOLATE CAPRESE
ITALIAN CHEESECAKE

PLEASE INFORM US OF ANY ALLERGIES BEFORE ORDERING.
CONSUMER ADVISORY – CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE THE RISK OF A FOODBORNE ILLNESS.