

# La Marea

## DINNER MENU

### *Antipasti*

#### PARMIGIANA DI MELANZANE

Lightly fried, thinly sliced eggplant, baked and layered with mozzarella and grated Parmigiano cheese with homemade light tomato sauce

14

#### FIOR DI PROSCIUTTO E STRACCIATELLA

Thinly sliced Prosciutto di Parma served with baby arugula and Stracciatella cheese

15

#### DOLCE DI VITELLO ALL'ARANCIA

Gently fried sweetbreads served over micro greens with a Grand Marnier orange sauce

16

#### POLPETTE DI MAIALE

#### E CIPOLLE CARAMELLATE

Delightful house made pork meatballs served over truffle polenta and topped with caramelized onions

14

#### FRITTO DI CALAMARI E GAMBERI

Fried calamari and shrimp served with a lemon aioli sauce and a marinara sauce

15

#### CALAMARI ALLA GRIGLIA

Marinated and grilled calamari served with sautéed mushrooms over cannellini beans and lemon dressing

15

#### VERDURE RIPIENE

Zucchini, eggplant and bell peppers stuffed with a vegetable ragout and scarmorza cheese served over a creamy tomato confit

14

#### TAGLIERE DI CESARE

Assortment of cured sliced meats, grilled long hot Italian pepper, olives and cheeses served with seasonal jams and honey

18

### *Insalate*

#### INSALATA WALDORF

Italian style Waldorf salad with candied walnuts, celery root, apples and black truffles finished with a crème fraiche honey dressing

13

#### INSALATA COTTA E CRUDA

A mix of gently pan-fried vegetables and crudité with an orange champagne dressing

9

#### INSALATA AROMATICA

#### CON SALSA D'OLIVE

A mix of Boston Bibb, radicchio, potato pearls, chick peas, red and white quinoa, radishes and shaved Pecorino cheese served with a green olive, lemon, olive oil dressing

9

#### TAGLIATA DI LOMBO

Thinly sliced Skirt steak, tomatoes, Boston Bibb, cucumbers, red onions tossed in a Calabrian chili dressing served in a house made Parmigiano bowl 16

### *Pizze*

#### PIZZA MARGHERITA

Classic Neapolitan pizza with mozzarella di bufala, basil and fresh, light tomato sauce

15

#### PIZZA CAPRESE

White pizza topped with pesto, mozzarella di bufala, and grape tomatoes

17

#### PIZZA PROSCIUTTO E ARUGULA

Prosciutto and arugula with mozzarella di bufala and a light tomato sauce

18

#### PIZZA BROCCOLI RABE E SALSICCE

Sauteed broccoli Rabe and sausage with mozzarella di bufala

17

#### PIZZA QUATTRO STAGIONE

Mozzarella di bufala, fresh, light tomato, prosciutto, mushrooms, artichoke hearts and soppressato

16

#### PIZZA CALABRESE

Eggplant, fontina cheese, mozzarella di bufala, and hot soppressata

17

#### PIZZA OF THE DAY

(daily price)

## Pastas

### PASTA DEL GIORNO

Chef's Daily Pasta Special  
(Daily Price)

#### FETTUCCINE BOLOGNESE

House made Fettuccine with traditional Bolognese meat sauce, topped with a ricotta mousse and Parmigiano cheese  
23

#### PACCHERI ALLA GENOVESE

Paccheri pasta with a ragout of veal and beef that is slowly braised with caramelized onions, white wine and Pecorino cheese  
24

#### TAGLIOLINI CON RAGOUT DI GRANCHIO

House made Tagliolini pasta with lump crab, shitake mushrooms and tomato confit  
26

#### GNOCCHETTI CON

#### BROCCOLI RABE E SALSICCIA

House made gnocchi with broccoli rabe, sausage and Parmigiano cheese  
23

#### LINGUINE ALLE VONGOLE

Linguine with clams, olive oil, white wine, garlic red chili flakes and grape tomatoes garnished with parsley  
24

#### SPAGHETTI ALLO SCOGLIO

Spaghetti with clams, mussels, shrimp, calamari, white wine, tomato sauce and chili peppers  
26

#### LASAGNETTE AL RAGU' E SALSICCIA

House made baked layers of Lasagna with ricotta, sausage and beef ragu' with Parmigiano cheese and marinara sauce  
23

#### CANNELLONI AI QUATTRO FORMAGGI

House made Cannelloni stuffed and baked with ricotta, mozzarella, scamorza and Parmigiano cheeses served with a roasted tomato and garlic sauce  
23

#### PAPPAREDELLE AL TARTUFO NERO

House made Pappardelle pasta with a Parmigiano Black Truffle butter sauce served with sliced black truffles  
26

#### RISOTTO AUTUNNALE

Arborio rice risotto with Butternut squash, Tuscan Kale, smoked sundried tomato and Parmigiano cheese topped with crispy shallots  
24

## Secondi

### PESCE DEL GIORNO

Chef's Fish Special  
(Market Price)

#### CAPPESANTI E BOTTARGA

Sea Scallops sautéed in a buttery lemon, bottarga sauce served over a vegetable spaghetti  
32

#### GAMBERONI ALL'AGLIO

#### CON PUREE DI FAGIOLI

Jumbo Shrimp cooked in olive oil with olives, garlic and anchovies served over a cannellini bean puree  
28

#### OSSOBUCO ALLA MILANESE

Veal ossobuco served with a pine nut gremolata and Tuscan kale served over a saffron, Parmigiano risotto Milanese  
28

#### STINCO D'AGNELLO ALLE ERBE

Slowly braised lamb shank in a red wine and roasted garlic, rosemary herb sauce served over truffle polenta  
26

#### POLLO ALLA CACCIATORA

Braised half chicken with a vegetable and mushroom ragout, tomato confit and white wine sauce  
25

#### CONIGLIO ALLA BIRRA

Rabbit braised with seasonal beer, pancetta and green olives  
26

#### FILETTO DI MANZO

9 oz. Filet mignon topped with a gorgonzola dolce crust and a green peppercorn, cognac cream sauce  
35

#### BISTECCA CON PEPERONI E CIPOLLA

Grilled 14 oz. New York Strip steak simply seasoned with salt and pepper topped with sautéed sweet peppers and onions  
35

*\*served with seasonal vegetables  
and wood-fired roasted potatoes*