

La Marea

RISTORANTE

Authentic Italian Cuisine

Mother's Day Dinner Menu

Insalate

Insalata Mista GF | 12

Mixed mesclun greens with cucumbers, red onions, tomatoes and shaved Parmigiano cheese with an aged balsamic vinaigrette

Caesar Salad | 11

Chopped Romaine lettuce mixed with our house made Caesar dressing, house made croutons, topped with shaved Parmigiano cheese

Insalata di Cavoletti di Bruxelles GF | 16

Brussel sprout salad served with crispy fried house made pancetta, apple, walnuts and shaved Parmigiano Reggiano with a shallot champagne vinaigrette

Insalata con Pere, Gorgonzola and Noci GF | 16

Baby butter lettuce and endive with pear, gorgonzola and toasted walnuts with a honey balsamic dressing

Insalata di Bietole GF | 16

Roasted red beets marinated with garlic, EVOO, balsamic vinegar, parsley and crumbled goat cheese

Antipasti

Charcuterie Plate (for 2 people) | 27

****not for take out****

An assortment of cheeses, Kanal, Piave Vecchio, Cambozola blue cheese and d'Affinois. Prosciutto di Parma, spicy soppressata, dried sausage and porcini mushroom dried sausage, fig jam, fried peppers (slightly spicy), pickled eggplant, black and green marinated olives and crostini

Parmigiana di Melanzane | 19

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

Fritto di Calamari e Gamberetti | 18

Fried calamari and shrimp served with lemon aioli and marinara sauce

Crespelle con Spinaci e Ricotta | 18

House made crepes filled with spinach, ricotta and Parmigiano cheese topped with a light tomato sauce

Polpette | 19

Meatballs made with ground beef, garlic, parsley, parmigiana cheese, bread, milk served with house made tomato sauce

Carciofi Fritti con Prosciutto | 19

Fresh baby artichokes dredged lightly in flour and flashed fried served over Prosciutto di Parma, topped with shaved Parmigiano Reggiano with a lemon drizzle and parsley

Fichi Ripieni e Prosciutto Crudo GF | 18

Fresh figs stuffed with Goat Cheese and served over Prosciutto Crudo with a Balsamic Glaze

*If you'd like to connect to our Wifi the password is Salute2020!

**Please let your server know of any food allergies and/or dietary restrictions and we will try to accommodate your needs to the best of our ability.



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Pastas

We offer Gluten Free Pastas (ask your server)

Pasta Special | (Daily Price)

Fettuccine Bolognese | 28

House made fettuccine with traditional Bolognese meat sauce, topped with ricotta mousse and Parmigiano cheese

Linguine alla Vongole | 30

Linguine, clams, EVOO, white wine, garlic, crushed red pepper, grape tomatoes and garnished with parsley

Paccheri ai Frutti di Mare | 32

Paccheri pasta served with daily seafood sautéed with fresh plum tomatoes, crushed red pepper flakes, white wine, EVOO and garlic

Campanelle con Piselli e Pancetta | 28

Creamy Campanelle pasta with sauteed shallots, peas, house made pancetta, mascarpone cheese, butter, cream, Pecorino cheese, salt and pepper with lemon zest

Gnocchi ai Funghi | 28

House made potato gnocchi with mushrooms sauteed with EVOO, garlic, red pepper flakes, parsley, white wine and Parmigiano Reggiano cheese *add house made sausage | 6

Fettuccine con Carciofi | 30

House made Fettuccine with fresh baby artichokes, garlic, EVOO, red pepper flakes, white wine, parsley and Pecorino cheese *add house made sausage or pancetta | 6

Ravioli con Aragosta | 34

House made ravioli filled with lobster meat with a brandy cream sauce

Entrees

Pesce del Giorno GF (Market price)

Chef's Fish special

Costate di Maiale Scarpariello GF | 32

Grilled Pork Chop with a hot cherry pepper sauce made with extra virgin olive oil, garlic and sliced cherry peppers served with seasonal vegetables and potatoes

Coniglio Cacciatore | 35

Slow braised rabbit with plum tomato, EVOO, white wine, rosemary, garlic, red pepper flakes, onions, cured black olives served over house made Pappardelle pasta

Pollo Milanese | 28

Chicken breast pounded, breaded and fried topped with arugula and marinated fresh grape tomatoes with a lemon dressing

Pollo Aromatico Arrostito al Forno GF | 30

Organic oven roasted herb marinated half chicken with mixed herbs, white wine, lemon, olive oil and garlic served with seasonal vegetables and potatoes

Bistecca alla Griglia GF | 60

Herb marinated dry aged 14 oz. NY Strip grilled served with seasonal vegetables and potatoes

Vitello al Limone con Zucchini Fritte GF | 44

Veal cutlet pounded and pan seared with EVOO, white wine and butter topped with matchstick fried Zucchini, seasonal vegetables and potatoes

Agnello alla Griglia | 55

Herb marinated double cut lamb chop, grilled served with lamb jus, seasonal vegetables and potatoes

Desserts

Crostata | 14

House made flaky pastry dough filled with seasonal fruits baked and served warm with vanilla gelato

Affogato | 12

Vanilla or chocolate gelato topped with espresso

Tiramisu | 14

Lady fingers soaked in espresso and Kahlua with mascarpone, egg and heavy cream

Chocolate brownie cake | 13

Chocolate brownie cake served warm and topped with vanilla gelato

Carrot Cake | 14

Carrots, flour, sugar, eggs, vegetable oil, buttermilk, coconut, pineapple, currants, cinnamon, and walnuts with cream cheese frosting. ** Contains Nuts

Budino Di Formaggio con Le More | 13

Caramel, blackberry, white chocolate cheesecake made with Philadelphia cream cheese & Callebaut white Belgian chocolate

Cannoli Filled with ricotta and choc chips | 9

Juliana's biscotti | 10

Sfogliatella (Italian pastry) | 12

Gelato and Sorbet Ask your server for flavors | 12

*All mushrooms from Seacoast Mushrooms in Mystic, CT

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS