

# Via Mare

## Cichetti

### CROSTINI

'nduja verde + spring onion 12  
hand-pulled stracciatella 12  
olio verde + flaky salt  
spring peas + lardo 12

### TRAMEZZINI

*traditional venetian finger sandwiches*  
butter-poached lobster roll 12  
artichokes + prosciutto cotto 10

### UOVO AL'DIAVOLO

deviled egg (daily preparation) 6

### HOT CHICKEN MILANESE

moroccan pancake 7

### BACCALA MANTECATO

whipped salt cod + crispy polenta 6

### OLIVE MARINATE

marinated olives 5

### SOTT'ACETI

house pickles, seasonal variety 4.

## T E R R A

### ZUCCHINI alla PIASTRA

seared baby zucchini, wild mushroom ragu, heirloom polenta 19

### CACIO e PEPE

rutabega spirals, pecorino, sarawak peppercorns 16

### AGRUMI e RADICCHIO

sicilian winter citrus, tardivo, olives, pistachio, holy oil 16

### CARCIOFI alla GRIGLIA

grilled artichokes, nantucket bay scallop-prosciutto xo, lemon, mint 14

### INSALATA

local greens, house vinaigrette, nasturtium 12

### ASPARAGO BIANCO

white asparagus, eggs mimosa, bearnaise, watercress 12 crab 22

### FAGIOLI VERDI

georgian ajika, walnuts, crispy shallots 12

## M A R E

### VONGOLE RIPIENE

quahog clam stuffing, 'nduja, littleneck clam salad 8 *per clam*

### FRITTO di MARE

fried canadian smelt, royal red shrimp & lemon 16

### ZUPPA di PATATE e CALAMARI

potato soup, local calamari, crispy potatoes 12

### CRUDO HAMACHI

hamachi, honey-burnt kumquats, colatura nuoc cham, celery, rhubarb, apple 16

### POLIPETTI

confited baby octopus, fingerling potatoes, pimenton aioli, allium 18

### FRITELLE di SCUNGILI

whelk zeppole, burnt onion aioli, bonito flakes 16

## M O N T I

**BATTUTA di MANZO** *beef tartar, black truffle, parm, sea salt .....17*

**AGNELLO** *lamb sausage, roast & chop, red wine .....28*

**POLLO** *green circle chicken, parmigiano crema, grilled castelfranco .....23*

### TORTELLI 19

beet-stuffed tortelli,  
gorgonzola dolce,  
walnuts

### SPAGHETTI NERI 23

squid ink spaghetti, fresh crab,  
jalapenos, sea beans,

### CARAMELLE 20

braised rabbit-stuffed caramelle,  
peas, carrots, wild mushrooms,  
cured egg yolk

### RISOTTO 26

almond milk & bergamot risotto,  
royal red shrimp alla piastra,  
laurel

### PORCHETTA 58

piadina and seasonal pickles

### ARAGOSTA 75

steamed lobster tails, black pepper  
smoked tomato faggotini, pecorino crema

PER LA  
FAMIGLIA