

Via Mare

A VENETIAN RESTAURANT, OF SORTS...

17 BROAD ST ————— NANTUCKET ————— M A S S

DAILY BREAD | *house cultured butter* 5.

CICHETTI

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

OLIVES ... 6 ————— PICKLES ... 6

OYSTERS | *daily selection, mignonette, lemon* 3/per

DEVILED EGG | *daily preparation* ... 6

HOT CHICKEN MILANESE | *spicy fried chicken bite & moroccan pancake* ... 7

BACCALA | *whipped salt cod & crispy polenta* ... 7

CAVIAR & PANCAKES | *siberian caviar, creme fraiche & moroccan pancakes* ... 18.

GOUGERES | *foie gras & chicken liver mousse & cranberry-apple mostarda* ... 12.

SMALL PLATES

FOR SHARING AMONGST FRIENDS...

PLEASE ASK YOUR SERVER FOR GUIDANCE ON SIZING

TRAMEZZINI { *smoked chicken, alabama white sauce, celery & shallot* ... 10.
buttered venetian finger sandwich & local lobster salad ... 12.

CROSTINI | *hand-pulled stracciatella, olio verde & flaky salt* ... 12.

LETTUCES | *baby gem hearts, shaved local carrots, pickled red onions & red wine vinaigrette* ... 13.

WINTER CITRUS | *satsuma, blood orange, meyer lemon, kumquat, pomegranate, pistachio & holy oil* ... 14.

FRIED CAULIFLOWER | *raisin-caper-anchovy vinaigrette & breadcrumbs* ... 11.

CELERY ROOT | *fried celery root, rosemary & shaved parmigiano* ... 10.

GRILLED SWEET POTATO | *pomegranate, greek yogurt, celery & puffed grains* ... 12.

MONKFISH FRITTO | *fried monkfish, caper-ramp remoulade, pickled red onion, bibb lettuces* ... 16.

CHICORIES | *grilled bitter greens, warm guanciale shallot vinaigrette, jammy egg, gorgonzola dolce crema, toasted torn sourdough* ... 14.

GRILLED BEANS | *grilled runner & wax beans, walnut ajika & crispy shallots* ... 12.

MUSSELS | *toten inlet mussels, sourdough foccacia, pepperonata, garlic chips, white wine, garlic & peperoncino* ... 20.

PASTA

PAPPARDELLE | *fresh pappardelle, roasted suckling pig, black trumpet mushrooms, black truffle parm, cracklings* ... 20.

RISOTTO | *winter squash risotto, mascarpone, kumquats, radicchio* ... 20.

SPAGHETTI | *nettle spaghetti, littleneck clams, white wine, preserved lemon, ramp & peperoncino* ... 20.

SECONDI

MORE TRADITIONALLY-SIZED MAIN COURSES

PESCE del GIORNO | *red pepper-crust local fish, littleneck clams, turnip puree, grilled scallions, roasted broccoli* ... mkt

BISTECCA | *12 oz dry-aged beef ribeye, black garlic a1 sauce & black truffle butter* ... mkt

DUCK | *pan-seared long island duck breast, roasted local carrots, carrot jus, grilled castelfranco, bagna vert* ... 36.

SOME SMALL PLATES WE THINK PAIR WELL WITH YOUR SECONDI

GRILLED BEANS

CELERY ROOT

GRILLED SWEET POTATO

Chef's Choice

FEELING ADVENTUROUS? LET US COOK FOR YOU 60 / 80

before placing your order, please inform your server if a person in your party has a food allergy | consuming raw & undercooked meat increases your risk of food-borne illness
20% gratuity added to parties of 6 or more