

Via Mare

A VENETIAN RESTAURANT, OF SORTS...

17 BROAD ST ——— NANTUCKET ——— M A S S

OUR SOURDOUGH | *house cultured butter* 7.

CICHETTI

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

OLIVES ...7. ——— PICKLES ...7.

OYSTERS | *daily selection, mignonette, lemon* 3.5/per

DEVEILED EGG | *daily preparation* ...7.

HOT CHICKEN MILANESE | *spicy fried chicken bites & moroccan pancake* ...9.

BACCALA | *whipped salt cod & crispy polenta* ...9.

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

SMALL PLATES

FOR SHARING AMONGST FRIENDS...

PLEASE ASK YOUR SERVER FOR GUIDANCE ON SIZING

ANTIPASTI BOARD | *crisped sourdough, black truffle pecorino, pecorino romano, parmigiano reggiano, gorgonzola dolce, 18m prosciutto, salami toscana, mustard, house pickles & black current jam* ...26.

TRAMEZZINO | *buttered venetian finger sandwich & local lobster salad* ...23.

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

LETTUCES | *gem lettuces, shaved local vegetables, pickled red onions & white wine vinaigrette* ...15.

SUMMER PAKORA | *chickpea-battered sweet potato, cabbage, carrots & onion fritter, preserved lime & herb chutney* ...18.

FATTOUSH | *chilled cucumbers, cherry tomatoes, pickled red onion, herbs, toasted torn pita, feta & coriander pomegranate molasses vinaigrette* ...16.

GRILLED BEANS | *runner & wax beans, walnut ajika & crispy shallots* ...15.

PASTA

PAPPARDELLE | *green pappardelle, english peas & sugar snaps, poppy seed, sumac, herbs, scallion, ricotta salata* ...24.

CANESTRI | *housemade sourdough pasta, fresh shrimp, spring allium, white wine, asparagus, mushrooms, basil, parm & pink peppercorns* ...26.

SECONDI

MORE TRADITIONALLY-SIZED MAIN COURSES

PESCE del GIORNO | *grilled local fish, zucchini mint puree, warm salad of sauteed goldbar & zucchini squash, golden raisins, pickled ramps, soft herb salad & brown butter crumble* ...mkt

BISTECCA | *12 oz dry-aged beef ribeye, black garlic A1 sauce & black truffle butter* ...mkt

POLLO | *pan-seared green circle chicken breast, savory pecan butter, salad of castelvetro olives, roasted shallot petals, toasted pecans & warm spices, preserved lemon pan jus* ...33.

Chef's Whim LET US CHOOSE FOR YOU... 75.

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



COCKTAILS

WINES BY THE GLASS & BEER

LAST NIGHT I DREAMT OF SAN PEDRO
beach rose aperol, ginger syrup, rose prosecco 16.

LOCK, STOCK & TWO BARREL-AGED COCKTAILS 16.
*paper plane | bulleit rye, aperol, montenegro & lemon
boulavardier | high west bourbon, campari & carpano antica*

A GOOD DAY TO DIE HARD

jimador blanco tequila, fresno chilies, cilantro, lime & agave 16.

I LOVE THAT FOR YOU

honey lavender ford's gin fizz (contains egg white) 16.

VENETIAN MULE

tito's vodka, italicus, ginger beer & sake 16.

HELLOOOO WILLLLBURRRR

mezcal, ancho reyes, basil, grapefruit, lime & agave (contains egg white) 16.

FRANCESCO MOLINARI

citron vodka, lemonade, ice tea & mint 16.

TONIGHT'S BY THE GLASS

WHITES

'17 DOMAINE DAVID MOREAU 'Santenay Blanc' Chardonnay 23.

'18 LA SPINETTA Vermentino, Tuscany 13.

'18 BUGLIONI 'Musa' Lugana, Lombardy 14.

'18 BACARO Grillo, Sicily 13.

'18 COTTANERA *Etna Rosato*, Sicily 15.

RED

'17 LE CAVEAU SAVOYARD Mondeuse, Savoie 15.

'17 DOMAINE BAROU 'Cuvee des Vernes' Syrah N. Rhone 14.

'16 DEFORVILLE Nebbiolo Barbaresco 23.

'18 CHATEAU MUSAR Cinsault, Syrah, Sab Sauv Lebanon 17.

SPARKLING

NV TENUTA SANT'ANNA Prosecco Brut 13.

NV BISOL 'Jeio' Prosecco Rose 13.

NV LE MESNIL Blanc de Blancs Grand Cru Champagne 29.

HEINEKEN
BUD LIGHT

BELL'S TWO HEARTED IPA
WHALES TALE