

spring!

@viamare.gh
for updates



C I C H E T T I
VENETIAN-STYLE TINY BAR BITES, COME TO THE TABLE AS READY

- our bread** and good butter 7. **pickles** 7. **oysters** local, mostly 3.5/per
- baccala** whipped salt cod / crispy polenta 9. **caviar & pancakes** royal osietra / creme fraiche 26.
- hot chicken milanese** with moroccan pancakes 9. **deviled egg** daily preparation 7.

CAVIAR Service the whole tin of royal osietra caviar / accoutrements
moroccan pancakes / creme fraiche / chives (mkt)

S M A L L Plates
GET A BUNCH, PASS AROUND

- crostino** hand-pulled stracciatella / our bread 12.
- local lettuces** anjou pears / toasted pecans / parm / roasted garlic thyme vin 15.
- lamb chop** jus-glazed & grilled single chop / salsa verde / date / lemon / oregano 16.
- grilled beans** green beans / walnut ajika / crispy shallot / soft herbs 15.
- pear & celery salad** pear / celery / shaved brussels / walnuts / pecorino 15.
- scallops & sausage** diver scallops / our fermented chinese sausage / broccoli rabe / chili 21.
- seared cauliflower** raisin-caper-anchovy condimento / breadcrumbs 14.
- crispy taters** twice fried & smashed / straccino / prosciutto crumble / chilis 14.
- crispy brussel sprouts** lemon, miso & parmigiano vinaigrette 13.
- cumin lamb** colorado lamb / sichuan peppercorn / cumin / cold sichuan pickle / cilantro 17.
- mussels** sorrel / ginger / galangal / jalapeno / lime 23.
- softshell crab** cast iron crab / hazelnut / garlic / brown butter 28.
- farfalle** spring peas / favas / guanciale / parm crema / ramp butter 27.
- fra diavolo** rigatoni / scallop / clams / shrimp / calabrian chili / tomato / breadcrumb 27.

S E C O N D I

- pesce del giorno** preserved lemon / garbanzo / spring veg / sorrel / ramp salsa verde 39.
- bistecca** 12 oz dry-aged beef ribeye / black truffle steak sauce / chive / truffle butter (mkt)
- pollo** green circle chicken / savory pecan butter / castelvetro olives / roasted shallot / toasted pecans / warm spices / preserved lemon pan jus 33.
- risotto** diver scallops / spring peas / pecorino di fosa / fermented asparagus / local spinach 40.



LET US DO THE DECIDING FOR YOU
80.

D O L C I

budino
dark chocolate budino / toffee caramel /
cinnamon meringue / salted whipped cream
13.

citrus cake
citrus polenta cake / lemon curd / olive oil jam
cardamom meringue / basil
13.

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

Via
Mare

Cocktails
Wines By The Glass
& Beer

POLKA DOT BIKINI

campari, pineapple, cocchi americano, bubbs 17.

LOCK, STOCK & TWO BARREL-AGED COCKTAILS 17.

*boulevardier | high west bourbon, campari & carpano antica
paper plane | bulleit rye, aperol, montenegro & lemon*

A GOOD DAY TO DIE HARD

jimador blanco tequila, habaneros, lime & agave 17.

LIVES IN A PINEAPPLE UNDER THE TEA

stiggins' fancy pineapple rum, black tea, honey & lemon 17.

VENETIAN MULE ABOUT

tito's vodka, mint, ginger syrup, lime & st germain 17.

IT'S NOT RHU, IT'S ME

rhubarb & chai syrup, cognac, old tom gin, black walnut bitters 17.

MARIA, MARIA!

ford's gin, house cherry blossom tonic 17.

Today's **BY THE GLASS** Selections

W H I T E S

'19 SANDHI Chardonnay, Central Coast 17.

'20 ARTOMANA TXAKOLINA Hondurrabi Zuri, Basque 14.

'18 HOFSTATTER Pinot Bianco & Weissburgunder, Südtirol 15.

'18 KRASNO **Skin Contact** Rebula, Sauvignonasse, Malvasia, Brda 15.

'19 LA SPINETTA **Rosato**, Tuscany 16.

R E D S

'17 OLIVIER LEFLAIVE 'Cuvee Margot' Bourgogne Rouge, Burgundy 24.

'16 CHATEAU VIRAMIERE Cab Sauv, Merlot & Cab Franc, BDX 17.

'19 DOM SANTA MARIA La Boutanche Rouge, Corsica 16.

'19 JEAN-FRANCOIS MERIEAU 'Le Bois Jacou' Gamay, Touraine 16.

B U B B L E S

NV VALDO Prosecco Brut, Veneto 14.

'20 POGGIO ANIMA 'Il Mostro' **Rosato** Pet Nat, Abruzzo 14.

NV DIEBOLT-VALLOIS Champagne Cramant Champagne 24.

BRRRA!

BUD LIGHT
STELLA ARTOIS

GRIPAH GRAPEFRUIT IPA
WHALES TALE PALE ALE

FRAKTUR KOLSCH
FLYAWAY NE IPA