



AltaMarea

COASTAL ITALIAN CUISINE

SMALL PLATES

A N T I P A S T I

AltaMarea Bread Service 7

daily assortment of fresh bread and accompaniments

Fritto Misto 16

lightly fried carrots, artichokes, asparagus, shrimp, calamari and sardines, black garlic aioli

Bagna Cauda 15

traditional Piedmontese garlic and anchovy dip, vegetable crudité, crostini - GF

Oyster Trio 16

AM's Rockefeller - fried oyster, pork belly, spinach pearl, parmesan foam

Oyster Ceviche - scallop & salmon ceviche, raw oyster, crème fraîche, chives, caviar - RI

Oyster Salsa Verde - raw oyster, fresh herbs, garlic, lemon - RI

Octopus Salad 20

charred octopus, heirloom tomatoes, cannellini beans, basil pesto, rafano sauce - GF

Seafood Carpaccio 21

octopus, tuna, cured salmon, swordfish - GF, RI

Cauliflower Steak 13

dehydrated sugar tomato, asparagus tips, pesto, fried cannellini beans, lemon yogurt - GF, V

Maialino Tonnato 14

sous vide center-cut pork loin, tonnato sauce, vanilla pickled shallots, fried capers and caper berries, crispy celery leaves - GF

Tuna Cannavacciuolo 16

sushi grade ahi tuna tartar, buffalo mozzarella, toasted coconut, coconut cream, lime - GF, RI

AM's Antipasto

chef's selection of cheese, charcuterie, and accompaniments

I N S A L A T E

Warm Burrata Caprese 15

Campari tomato, basil pesto, burrata, baby basil, grilled ciabatta, balsamic pearls, evoo - GF, V

AM's Beet Salad

red & gold beets, avocado, gorgonzola crema, apple basil vinaigrette - GF, V

Grilled Caesar Salad 13

romaine hearts, caesar dressing, speck, bagna cauda, Grana Padano, grissini - RI

Prosciutto e Melone 13

macerated honeydew, prosciutto, whipped goat cheese with hazelnuts, grissini, local honey, baby basil

GF - Gluten Free • RI - Raw Ingredients • V - Vegetarian

ALLERGY DISCLAIMER: Our kitchen regularly prepares with gluten & nuts. Please advise of any allergies and we can accommodate to the best of our abilities - but trace exposure will still exist. Customer orders at own risk. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses.

MAINS

PASTA E RISOTTI

Seafood Carbonara 24
bucatini pasta tossed with fresh fish, cracked black pepper and egg bottarga - RI

Tagliolini Vongole 25
tagliolini pasta, little neck clams, cherry tomato, Calabrian peppers, garlic, fresh herbs, tossed in a pinot grigio clam sauce

Pappardelle Oxtail 24
pappardelle pasta, braised oxtail, Grana Padano, fresh herbs

Paccheri Coda Giola 28
paccheri pasta, hamachi (yellowtail snapper), yellow tomato coulis, dehydrated sugar tomatoes, garlic, capers, white wine, orange juice - RI

Open Lobster Raviolo 39
Maine lobster tail, brown butter, broccoli rabe, poached lobster claws, saffron foam, coffee caviar

Porcini & Fontina Lasagne 25
porcini mushrooms, parmesan béchamel, fontina cheese, hazelnut, fresh herbs - V

Risotto Di Mare 34
creamy parmesan & herb risotto, sautéed mussels, clams, octopus, shrimp, calamari - GF

DEL MARE

Whole Branzino 35
whole fish, potato paper, melted leeks, Tuscan kale and a broken puttanesca sauce, dehydrated olives - GF

The Escape Artist 34
wine-braised octopus, caramelized tomato, olives, fingerling potato, arugula, basil pesto, red pepper, horseradish sauce - GF

Seared Scallops 32
U10 Diver Scallops, duck fat, pesto, broccoli rabe, mushrooms and sweet potato foam - GF

Local Grouper 36
pan seared local grouper, toasted fennel and coriander seed, mushrooms, haricot vert, fingerling potato, yellow tomato coulis, Calabrian chili butter - GF

LA CARNE

Filet Mignon 39
parmesan potato purée, grilled prosciutto wrapped asparagus, red wine demi-glace - GF

Pistachio Crusted Lamb Chop 33
5 bone grilled lamb chop, pistachio dust, pan seared parmesan gnocchi, garlic broccoli rabe, red wine glaze

Grilled Veal Chop 38
potato fondant, Tuscan kale, grilled artichokes, red wine demi-glace - GF