

SMALL PLATES

ANTIPASTI

AltaMarea Bread Service 8

daily assortment of fresh bread and accompaniments

Fritto Misto 18

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

Scampi Tuscan fra diavolo 23

head-on prawns, spicy heirloom tomatoes, garlic bread

Octopus Salad 25

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

Seafood Carpaccio 23

octopus, tuna, cured salmon - GF, RI

Tuna Cannavacciuolo 18

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

AM's Antipasto 28

chef's selection of cheese, charcuterie, and accompaniments

INSALATE

Warm Burrata Caprese 17

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

AM's Beet Salad 16

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

Grilled Caesar Salad 15

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

MAINS

PASTA E RISOTTI

Tagliolini Vongole 28

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

Pappardelle Cinghiale Bolgheri 32

braised wild boar in cabernet, black olives, tomato sugo, pine nuts, Italian golden raisin, dark chocolate

Paccheri Coda Giola 31

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

Cannelloni Aragosta 47

lobster cannelloni, heirloom over roasted lobster bisque, Maine lobster

Porcini & Fontina Lasagne 28

porcini mushrooms, parmesan béchamel, fontina cheese, hazelnut, fresh herbs - V

Risotto Di Mare 37

creamy parmesan & herb risotto, sautéed mussels, clams, octopus, shrimp, calamari - GF

DEL MARE

The Escape Artist 37

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

Seared Scallops 38

U10 Diver Scallops, pesto, Tuscan kale, mushrooms and parsnip puree - GF

Local Grouper 41

pan seared local grouper, mushrooms, haricot vert, fingerling potato, yellow tomato coulis - GF

LA CARNE

Filet Mignon 48

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

Pistachio Crusted Lamb Chop 47

whole rack of lamb, pistachio dust, pan seared parmesan gnocchi, garlic broccolini, red wine glaze

Grilled Veal Chop 45

potato fondant, Tuscan kale, grilled artichokes, red wine demi-glace - GF

FROM THE BAR

COCKTAILS

Tramonto Toscano 12

Our take on a Classic Cosmopolitan Martini. Vodka Blood Orange, Solerno Liqueur, Fresh Lime, Cranberry, Garnished with Orange Zest.

Vino Rosa Spritz 12

Rose' Provence, Aperol, Prosecco, Club, Dehydrated Orange Wheel served in a Wine Glass.

Mediterraneo 12

"Fruit of Italy." Figenza Mediterranean Fig Vodka, Prosecco, Club, Muddled Orange, Fig slice served in a Collins Glass.

Bella Vita 12

Rotating Bourbon of our choice, Cherry Herring, Amaro, Orange Bitters, Dark Cherry, Orange Zest served chilled over a Gentleman's Cube.

The Olive Branch 12

A Classic Vodka or Gin Martini, Dry Vermouth, Garnished with your choice of Blue Cheese Stuffed Olives or Lemon Twist

Agrumato Estivo 12

A Refreshing Blend of Gin, Fresh Grapefruit, Aperol, Carpano Antica Sweet Vermouth, Fresh Lemon, Thyme Sprig, Grapefruit Peel served in a Collins Glass.

The Venetian 12

Prairie Organic Cucumber Vodka, Elderflower Liqueur, Fresh Lime, Basil, French Cucumber Wheel served Up.

Sogno 12

Four Roses Bourbon, Domaine de Canton, Fresh Lemon, Localized Honey, Mint Leaves, Shaved Ginger served chilled over a Gentleman's Cube.

BOTTLED BEER

Bud Light	4
Michelob Ultra	4
Modelo Especial-Mexico	5
Stella Artois-Belgium	5
Daura Estrella (GF)-Spain	6
Peroni-Italy	6
Chimay Blue-Belgium	11

WINE BY THE GLASS

BIANCHI

2018	Tenuta del Morer	Pinot Grigio	9/32
2019	Angeline	Chardonnay	9/32
2018	Michele Chiarlo	Gavi/Cortese	12/44
2018	Marramiero Dama	Trebbiano	10/36
2019	Dashwood	Sauvignon Blanc	10/35
2019	Emilio Primo	Vermentino	11/38
2019	Cantalloro	Avignonesi /Rosé	10/35
NV	Zardetto	Prosecco	10/36

ROSSI

2016	La Maialina	Chianti/Sangiovese/Cabernet	10/35
2019	Diana	Barbera	11/38
2019	Bolgheri Inedito	Merlot/Syrah	11/38
2015	Avignonesi Nobile	Prugnolo	13/46
2018	Castle Rock	Pinot Noir	10/36
2018	Substance	Cabernet Sauvignon	12/43
2017	Dama	Montepulciano	12/44
2018	Emilio Primo	Cabernet/Merlot/Syrah	13/46