

# DONNA MARE

*trattoria*

## SALUMAIO <sup>GF</sup>

- 23 -

BRESAOLA • CULATELLO • MORTADELLA  
SALAME FELINO • SAN DANIELE HAM

- 19 -

PARMESAN • PECORINO • BURRATA  
ASIAGO • GORGONZOLA

### \*CRUDO <sup>GF</sup>

½ DZ OYSTERS - 17

1 DZ OYSTERS - 27

½ DZ LITTLE NECK CLAMS - 17

SHRIMP COCKTAIL - 23

POACHED MAINE LOBSTER - 33

KING CRAB ½ LB - 21

HOUSE MADE  
WILD CURED SALMON - 21

WILD TUNA TARTARE - 23  
meyer lemon, avocado, cilantro

DAY BOAT LOCAL CEVICHE - 23  
bell pepper, red onion, lime

QUEEN PLATTER - 43  
6 oysters • 6 clams • 4 shrimp

KING PLATTER - 123  
6 oysters • 6 clams • 6 shrimp  
1 lobster • king crab

1oz OSETRA  
CALIFORNIA CAVIAR - 79

1oz SEVRUGA  
RUSSIA CAVIAR - 125

## ANTIPASTI

CERIGNOLA MIXED OLIVES <sup>GF, V</sup> - 7

EGGPLANT PARMIGIANA - 13  
tomato, mozzarella, parmesan

BURRATA <sup>GF</sup> - 19  
tomato, basil, evoo

FRITTO MISTO DEL MARE - 19  
smelt, white bait, calamari,  
clams, apple, potatoes

CALABRIAN NDUJA <sup>GF</sup> - 15  
scamorza cheese

WOOD OVEN ROASTED BRUSCHETTA - 9  
roasted garlic, tomato,

\*WAGYU BEEF CARPACCIO <sup>GF</sup> - 15  
arugula, truffle oil, parmesan

\*TUNA CARPACCIO <sup>GF</sup> - 17  
tomato, taggiasca olives, lemon zest

## ZUPPE & INSALATE

UMBRIAN FARRO SOUP <sup>V</sup> - 9

LOBSTER & CRAB BISQUE - 11

CAPRESE <sup>GF</sup> - 15  
buffalo mozzarella, tomato, olives

GARDEN <sup>GF, V</sup> - 9  
baby greens, arugula, tomato,  
evoo, balsamic vinegar

CAESAR - 11  
romaine lettuce, caesar dressing,  
focaccia croutons

KALE & CRISPY PANCETTA <sup>GF</sup> - 11  
almonds, pecorino toscano

LOBSTER COBB - 23  
romaine lettuce, avocado, tomato, blue  
cheese, egg, bacon, ranch dressing

ADD SHRIMP 7 • GRILLED TUNA 7  
CHICKEN 7 • CRAB 11 • STEAK 9

## HOMEMADE FRESH PASTA

PENNE ARRABBIATA <sup>V</sup> - 17  
garlic, red crushed pepper,  
tomato, olives

SPAGHETTI POMODORO - 19

LINGUINE VONGOLE - 26  
manila clams, garlic, parsley,  
pinot grigio

TORTELLONI LOBSTER - 29  
lobster chunk, shallots,  
parsley, tomato, cream

FETTUCCINE ALFREDO - 19  
butter, cream, parmesan

SPAGHETTI CARBONARA - 21  
bacon, egg-yolk, parmesan

CAVATELLI SORRENTINA - 21  
roasted tomato sauce, fresh mozzarella

RAVIOLI RICOTTA AND KALE - 25  
cherry tomato, basil

WOOD FIRED LASAGNA - 17  
meat sauce, parmesan

RISOTTO WILD MUSHROOMS - 27  
black truffle, parmesan fondue

## WOOD OVEN PIZZA

MARGHERITA - 15  
tomato sauce, mozzarella, basil

OLLI PEPPERONI - 17  
tomato sauce, mozzarella, pepperoni

GENOVESE - 17  
pesto, mozzarella, arugula, parmesan

PUGLIESE - 19  
nduja, tomato, mozzarella, pecorino

BRISCOLA - 17  
mozzarella, arugula, san daniele ham

MARE - 24  
tomato, shrimp, baby squid,  
clams, octopus, straciatella, basil

## SECONDI

FARM HOUSE  
ORGANIC CHICKEN - 25  
fingerling potatoes, artichokes

8 OZ BEEF FILET - 33  
aglianico reduction, cipollini,  
sunchoke, black truffle

12 OZ NEW YORK STEAK <sup>GF</sup> - 37  
rapini, peperonata

LAMB CHOPS - 35  
rosemary potatoes,  
orange-garlic gremolata

LOCALLY SPEARED FISH <sup>GF</sup> - DAY BOAT MP

SEAFOOD CACIUCCO SOUP - 23  
clams, mussels, shrimp, baby squid,  
bay scallops, basil, tomato

WHOLE BAKED  
FLORIDA SNAPPER - 33  
salsa pesto

BRANZINO IN PADELLA - 37  
butternut squash, potatoes, spinach

GRILLED FAROE ISLANDS  
SALMON <sup>GF</sup> - 33  
farm vegetables, pesto rosso

GRILLED YELLOW FIN TUNA <sup>GF</sup> - 33  
artichokes, tomato, basil

## CONTORNI

YUKON MASHED POTATOES - 5

SEASONAL VEGETABLES <sup>GF, V</sup> - 7

BROCCOLI <sup>GF, V</sup> - 5

POLENTA & TALEGGIO CHEESE - 7

GRILLED ASPARAGUS <sup>GF, V</sup> - 7

SAUTÉED MUSHROOMS <sup>GF, V</sup> - 7

IN OUR KITCHEN, WE USE THE BEST INGREDIENTS—FRESHNESS IS NEVER COMPROMISED. WE USE ORGANIC EGGS, FRESH FRUIT AND PRODUCE,  
ANTIBIOTIC FREE MEAT, AND WILD AND LOCAL FISH FROM FISHERIES THAT ARE CERTIFIED SUSTAINABLE BY MSC. GLUTEN FREE AND VEGAN OPTIONS AVAILABLE. <sup>V</sup> = VEGAN <sup>GF</sup> = GLUTEN FREE

Taxes are not included in prices. A mandatory 20% service charge will be added to your check. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \* If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. \* If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.