



LUSSO CON NIENTE - BRUSCHETTA 3

Pomodorina \$13.00

fresh cherry tomato, basil, olive oil, balsamic

Puzzoletto \$13.00

gorgonzola, soppressata, honey, pistachio, roast pepper

Alta Marea

crab, shrimp, lobster, tomato, olive oil, balsamic

FRITTO - CRISPY 2

Calamari \$17.00

broccoletti, provola, bell peppers, ratatouille aioli

Crispy Eggplant Tower \$15.00

basil, yogurt

ZUPPA E INSALTONI- SOUP & SALAD BOWLS 6

Minestrone Soup AVAILABLE OPTIONS

6oz: \$7.00

9oz: \$10.00

Beet Salad \$17.00

red beets, green apple, dry aged goat cheese, balsamic, apricot, candied hazelnuts

Kale Caesar \$19.00

cherry tomato, pecorino cheese, poached egg, focaccia croûton, roast chicken

Greca \$22.00

shrimp, tomato, green peppers, red onion, cucumber, black olive, feta cheese, lemon-oregano dressing

Mixed Greens \$14.00

arugula, kale, romaine, green onion, green tomato, green peppers, vinaigrette

Rughetta \$19.00

bresola carpaccio, arugula, cherry tomato, parmesan, candied bacon, black truffle dressing

PANINI - SANDWICHES 5

Marea BLT	
crab, shrimp, lobster salad, tomato, bacon, lettuce	
Polletto	\$17.00
roast chicken, fontina cheese, grilled green apple, caramelized onion	
Italian Job	\$19.00
prosciutto, soppressata, mortadella, caciocavallo, lettuce, tomato, pepperoncini	
Ham & Cheese	\$17.00
Italian ham, parmesan, fontina, fior di latte	
Caprese	\$17.00
sliced tomato, fior di latte mozzarella, basil, balsamic dressing	

PASTE SECCHIE (DRY PASTA) 2

Torchioni	
the word means torch and it's curly-looking	
Linguine	
"little tongues" elliptical in section	

PASTE FRESCHE ALL'UOVO (EGG PASTA) 2

Pappardelle	
similar to Tagliatelle but higher thickness	
Tagliatelle	
long, flat ribbons	

PASTE FRESCHE FARCITE (STUFFED) 3

Ravioli	
veal stuffed pasta pillows	
Tortellini	
4 cheese stuffed "navel shaped" pasta	
Agnolotti	
stuffed with ricotta and spinach	

STEP 2: CHOOSE THE TYPE OF PREPARATION 7

Amatriciana	\$12.00
pancetta, onions, tomatoes	
Marinara Classica	\$12.00
tomato, garlic, basil, olive oil	

Bolognese	\$13.00
beef, pork, mushroom, tomato, herbs	
Diavolina	\$13.00
spicy salami, tomato, herbs	
Boscaiola	\$13.00
mushrooms, ham, green peas, pancetta, tomato, cream	
Quattro Formaggi	\$13.00
Gorgonzola, fontina, Parmesan, mascarpone, pistachio	
Polletto	\$13.00
roast chicken, green peas, parmesan cream	

ROSSA - WITH TOMATO SAUCE 7

B.B. King	AVAILABLE OPTIONS
pizza rossa, tomato passata, olive oil, salt	10" x 9" (Serves 2-3): \$20.00
	20" x 9" (Serves 4-5): \$38.00
Margherita	AVAILABLE OPTIONS
tomato, mozzarella, fresh basil	10" x 9" (Serves 2-3): \$20.00
	20" x 9" (Serves 4-5): \$38.00
Calabrese	AVAILABLE OPTIONS
spicy salami, tomato, mozzarella, chilis, onion	10" x 9" (Serves 2-3): \$20.00
	20" x 9" (Serves 4-5): \$38.00
Melanzana	AVAILABLE OPTIONS
eggplant, tomato, burrata, taggiasca olives	10" x 9" (Serves 2-3): \$24.00
	20" x 9" (Serves 4-5): \$46.00
Lombarda	AVAILABLE OPTIONS
sausage, leeks, mozzarella, tomato, fried egg	10" x 9" (Serves 2-3): \$24.00
	20" x 9" (Serves 4-5): \$46.00
Giardinera	AVAILABLE OPTIONS
mozzarella, tomato, assorted vegetables	10" x 9" (Serves 2-3): \$24.00
	20" x 9" (Serves 4-5): \$46.00
Cotto	AVAILABLE OPTIONS
Italian ham, tomato, Parmesan, mozzarella, peas	10" x 9" (Serves 2-3): \$24.00
	20" x 9" (Serves 4-5): \$46.00

BIANCA - WITHOUT TOMATO SAUCE 5

Cacio e Pepe	AVAILABLE OPTIONS
pecorino, mozzarella, black pepper	10" x 9" (Serves 2-3): \$20.00
	20" x 9" (Serves 4-5): \$38.00

Calvofiore	AVAILABLE OPTIONS
cauliflower, kale, cacciocavallo cheese	10" x 9" (Serves 2-3): \$20.00
	20" x 9" (Serves 4-5): \$38.00
Parma	AVAILABLE OPTIONS
prosciutto, mozzarella, Parmesan, balsamic	10" x 9" (Serves 2-3): \$26.00
	20" x 9" (Serves 4-5): \$50.00
Valdostana	AVAILABLE OPTIONS
fontina, bacon, egg yolk, black truffle	10" x 9" (Serves 2-3): \$26.00
	20" x 9" (Serves 4-5): \$50.00
Macellaio	AVAILABLE OPTIONS
Prosciutto, sopresatta, mortadella, mozzarella, arugula, shaved Parmesan	10" x 9" (Serves 2-3): \$26.00
	20" x 9" (Serves 4-5): \$50.00

CHARCUTERIE - COLD CUTS 5

Prosciutto di (Parma) Stagionato	\$20.00
dry-cured with salt, sugar and spices	
Mortadella (Bologna) con Pistacchi	\$13.00
pork sausage, dotted with pork fat	
Salame Felino (Baganza Valley)	\$15.00
dry pork salami	
Sopressata (Veneto)	\$15.00
coarse grind dry pork, salami red pepper flakes	
Bresaola (Valtellina)	\$19.00
air-dried salted beef, aged for about 2-3 months	

FORMAGGI - CHEESE 5

Parmigiano Reggiano (Emilia)	\$15.00
cows milk, piquant with a sweet rich finish	
Pecorino Toscano (Firenze)	\$13.00
sheep's milk, semi-firm cheese	
Gorgonzola (Italy)	\$13.00
delicate, soft cows milk cheese, subtly sweet with grassy undertones	
Caciocavallo (Puglia)	\$13.00
has a sharp flavor similar to it's cousin provolone, though with a drier texture	
Burrata (Local)	\$19.00
fresh cow's milk, outer shell is solid mozzarella, inside contains stracciatella and cream	

MIX SALUMI & CHEESE PLATTER 1

Mix Salumi & Cheese Platter	\$37.00
Mixed Cold Cuts & Cheese, crostini olives	

INSALATE - SALAD 6

Beet Salad	\$17.00
red beets, green apple, dry aged goat cheese, balsamic, apricot, candied hazelnuts	
Kale Cesar	\$15.00
cherry tomato, pecorino cheese, poach egg, focaccia croûton	
Greca	\$16.00
tomato, green peppers, red onion, cucumber, black olive, feta cheese, lemon oregano vin	
Mixed Green	\$14.00
arugula, kale, romaine, green onion, green tomato, green peppers, vinaigrette	
Rughetta	\$14.00
arugula, cherry tomato, Parmesan, candy bacon, balsamic dressing	
Caprese Salad	\$19.00
Vine ripe tomato, fior di latte mozzarella, basil, extra virgin olive oil	

PASTE FRESCHE SEMOLA DI GRANO (SEMOLINA) 3

Cavatelli	
lengthened shape and a groove on the inside	
Trofie	
a short, thin, twisted pasta from Liguria	
Orecchiette	
shape resembles a small ear	

RISOTTO 2

Funghetto Risotto	\$33.00
wild mushroom, black truffle, parmesan	
Gamberi Risotto	\$37.00
shrimps, arugula, mascarpone, lemon	

MARE - SEA 3

Jumbo Shrimp	\$38.00
Grilled or Blackened, served with french beans	
Cacciucco	\$39.00
Tuscan Seafood Stew, calamari, mussels, clams, shrimps, snapper, monkfish	

Whole "Butterflied" Branzino	\$56.00
capers, olives, cherry tomato, broccolini, baked in white wine	

TERRA - LAND 3

48-hr Salt Cured Free Range Chicken	\$29.00
oregano, tomato, potato, olives, golden chicken jus	
Meatball Affogato	\$30.00
1855 ground beef, classic marinara, parmesan gratin	
Lasagna	\$30.00
baked with bolognese, balsamella, parmesan, marinara	

APPETIZERS 3

Calamari	\$16.00
broccoletti, provola, bell peppers, ratatouille aioli	
Zucchini Blossoms	\$11.00
Mozzarella-anchovy stuffing, saffron mayo	
Tomato & Mozzarella Arancini	\$10.00
crispy risotto, marinara	

BRUSCHETTA 3

Pomodorina	\$10.00
fresh cherry tomato, basil, olive oil, balsamic	
Capresina	\$10.00
mozzarella, fresh cherry tomato, basil	
Puzzoletto	\$11.00
gorgonzola, soppressata, honey, pistachio, roast pepper	

IL GRANO - GRAIN 2

Tortellini	\$12.00
sage butter and parmesan cheese	
Baked Torchioni Bolognese	\$10.00
Caciocavallo gratin	

WINE 6

Prosecco Zonin	\$7.00
Pinot Grigio Bertani	\$7.00

Rose Renaissance	\$7.00
Chardonnay Lindemans	\$7.00
Cabernet Sauvignon Lindemans	\$7.00
Cabernet Sauvignon Avalon	\$9.00

BEER 3

Peroni Draft	\$5.00
Yuengling Draft	\$5.00
Lagonita IPA	\$5.00

COCKTAILS 5

Cosmopolitan	\$9.00
Platinum 10x Vodka, Triple Sec, Lime Cranberry	
Garden Spritz	\$9.00
Chandon Sparkling Wine, Citrus Infusion	
Mojito	\$9.00
Rum, Mint, Lime, Simple Syrup	
Margarita	\$9.00
Tequila, Triple Sec, Lime, Agave	
Tom Collins	\$9.00
Brokers Gin, Lemon, Soda	

COCKTAIL FOR A CAUSE 1

Winterberry Mojito	\$15.00
Blueberry Infused Bacardi Rum, Blueberry, Mint & Fresh Lime Juice	

SIGNATURE COCKTAILS 7

Americano	\$14.00
Campari, Sweet Vermouth, Soda, Orange Twist	
Express to Italy	\$16.00
Gra'it Grappa, Vanilla Vodka, Coffee Liqueur, Espresso	
Grappino Mojito	\$14.00
Bacardi Rum, Lime, Mint, Soda	
French 75	\$14.00
Broker's London Dry Gin, Lemon, Simple Syrup, Prosecco, Lemon Twist	

Dark & Stormy	\$14.00
Myers Dark Rum, Lime, Ginger Beer	
Manhattan	\$14.00
Bourbon, Sweet Vermouth, Angostura Bitters	
Old Fashioned	\$14.00
Bourbon, Cherry, Orange Twist, Sugar	

SPARKLING 3

Prosecco, Zonin NV	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$36.00
Prosecco Rosé, Villa Sandi Millisimato 2020	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Spritz, Chandon Garden Spritz	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00

WHITE 7

Pinot Grigio, Bertani Velante Veneto 2020	\$10.00
Gavi di Gavi, Riva Piedmont 2019	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$54.00
Sauvignon Blanc, Kurtastsch, Alto Adige 2019	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$45.00
Vermentino, Argiolas Costamolino Sardinia 2020	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$48.00
Lugana, Zenato San Benedetto Veneto 2018	AVAILABLE OPTIONS
	Glass: \$10.00
	Bottle: \$40.00
Chardonnay, Sonoma Cutrer Russian RVR Ranches	\$12.00
Rosé, Mont Gravet South of France 2020	AVAILABLE OPTIONS
	Glass: \$9.00
	Bottle: \$36.00

RED 7

Pinot Noir, M. Pozzan, Russian RVR Valley 2018	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$48.00
Chianti Classico, Castello di Albola 2019	AVAILABLE OPTIONS
	Glass: \$12.00
	Bottle: \$40.00
Montepulciano, Di Majo Norante Ramitello 2016	AVAILABLE OPTIONS
	Glass: \$11.00
	Bottle: \$44.00
Super Tuscan, Tua Rita Rosso di Notri 2019	AVAILABLE OPTIONS
	Glass: \$14.00
	Bottle: \$58.00
Malbec, Piatelli Vineyards, Mendoza 2020	AVAILABLE OPTIONS
	Glass: \$15.00
	Bottle: \$55.00
Cabernet, Avalon Napa Valley 2018	\$12.00
Cabernet, Oberon Napa Valley 2019	AVAILABLE OPTIONS
	Glass: \$16.00
	Bottle: \$68.00

ROSÉ 2

Diora 'La Belle Fête' Rosé of Pinot Noir, Monterey	\$52.00
Antinori Tormaresca Calafuria Salento Rosato 2020	\$48.00

VODKA 6

Tito's	\$12.00
Grey Goose	\$15.00
Ketel One	\$14.00
Stoli / Vanilla	\$10.00
Stoli Elit	\$18.00
Platinum 10X	\$10.00

GIN 4

Brokers	\$9.00
Bombay Sapphire	\$14.00

Hendricks	\$14.00
Tanqueray	\$12.00

TEQUILA 7

Milagro	\$9.00
Patron Silver	\$14.00
Patron Reposado	\$16.00
Patron Anejo	\$16.00
Don Julio Blanco	\$18.00
Cincoro Silver	\$25.00
Cincoro Anejo	\$30.00

BOURBON / WHISKEY 9

Woodford Reserve	\$14.00
Basil Hayden's	\$18.00
Jim Beam	\$10.00
Jack Daniel's	\$12.00
Fistful of Bourbon	\$9.00
Makers Mark	\$12.00
Bulleit Bourbon	\$13.00
Bulleit Rye	\$13.00
Crown Royal	\$12.00

SINGLE MALT SCOTCH 5

Macallan 12 Year	\$17.00
The Balvenie 12 Year	\$16.00
The Balvenie 14 Year	\$18.00
The Balvenie Sherry Cask 15 Year	\$22.00
Lagavulin 16 Year	\$19.00

BLENDED SCOTCH 3

Johnnie Walker Black	\$14.00
Johnnie Walker Blue	\$70.00
Dewars White Label	\$9.00

HOUSE INFUSED GRAPPA ¹

House Infused Grappa	\$12.00
Blueberry, Blackberry, Raspberry, Cherry, Raisin, Cumin, Pink Peppercorn, Hazelnut, Apricot, Apple Pie	

DRAFT ³

Peroni Nastro Azzuri	\$6.00
Ft. Myers Brewing Co. High 5 IPA	\$6.00
Yuengling Traditional Lager	\$6.00

BOTTLE ³

Miller Lite	\$5.00
Lagunitas IPA	\$6.00
Heineken 0.0 NA	\$5.50

MAIN ⁶

Lemoncello Mascarpone Cake	\$12.00
Pistachio and Ricotta Cake	\$12.00
Cannoli Siciliani	\$11.00
Amaretto Tiramisu	\$11.00
Profiteroles	\$13.00
Corretto	\$16.00
Espresso with Grappa Sarpa di Poli	