

DUE MARI

RISTORANTE ITALIANO

No. 78

PIZETTE

FUNGHI 12

roasted mushrooms, asiago ham, hot honey

MARGHERITA 9

tomatoes, stracciatella, basil olio verde

CROSTINI

SERVED WITH GRILLED BREAD

SMOKED TROUT 12

olives & sour cream

WHIPPED RICOTTA 9

spring peas, cracked pepper, lemon

CHILLED*

½ DOZEN OYSTERS 18

on the half-shell, mignonette

SHRIMP COCKTAIL 15

smoked cocktail sauce, horseradish

CRUDO 15

striped bass, mussel vinaigrette arugula

FORMAGGI & SALUMI 17



prosciutto di parma • salami
grana padano • artisanal cheese

BURRATA 15

fig agrodolce, caperberries arugula, pine nuts

ANTIPASTI E INSALATE

ARANCINI 10

arborio rice & wild mushroom croquettes taleggio fonduta

CARPACCIO 16

dry-aged beef, baby watercress, 62° egg anchovy crema, capers, shaved parmesan

CALAMARI 14

artichoke, lemon crema

BOCCONCINI 12

tomato-braised chicken & eggplant meatballs fresh mozzarella, basil

ROMANA 9

romaine lettuce, radicchio croutons, parmesan, anchovy vinaigrette

KALE 11

pear, asiago, candied walnuts maple-sherry vinaigrette

BEET 13

salt-roasted beets, ricotta, citrus, hazelnuts espresso vinaigrette

add chicken +6 | add shrimp +10 | add salmon +10
add steak +10 | add burrata +6 | add avocado +6

Lorem

SANDWICHES

CHOICE OF FRIES OR SALAD

EGGPLANT 14

grilled eggplant, tomato house-made mozzarella

CHICKEN B.L.A.T. 14

grilled or crispy chicken, bacon lettuce, avocado, tomato, mayo

BOCCONCINI 14

chicken & eggplant meatballs pomodoro, mozzarella

PESCE 17

seared cod, coleslaw tartar sauce

WHITE LABEL BURGER 19

aged prime beef, smoked provolone tomato conserva, dijonnaise

PASTAS

GNOCCHI 16

ricotta dumplings, nettle pesto grilled asparagus, pecorino

SPAGHETTI POMODORO 15

add bocconcini meatballs +6
add shrimp +10

TAGLIATELLE 17

traditional bolognese ragù

GARGANELLI 17

aged prosciutto, cream, english peas truffle butter

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CHEF OWNER *michael white*
CHEF DI CUCINA *cesar ramos*

ENTRÉES

STEAK FRITES 19

prime creekstone farm hanger steak béarnaise, fries

BRANZINO 25

mediterranean sea bass, arugula pickled red onions

STEAK SALAD 18

grilled hanger steak, romaine red peppers, mushrooms gorgonzola, almonds

SALMON SALAD 17

seared atlantic salmon, spinach soft-boiled egg, spicy walnuts

CHOPPED SALAD 15

romaine, ham, provolone, egg red pepper, chickpeas