DUE MARI

RISTORANTE ITALIANO

No. 78

RESTAURANT WEEK 2019

2-COURSE LUNCH | $22 PER PERSON

APPETIZERS

GAZPACHO DI ANGURIA

summer watermelon soup, dill, feta cheese

MARE SALAD

chilled seafood salad with calamari
shrimp, mussels, scallops

ENTRÉES

PIZZETE

sausage & goat cheese flatbread
caramelized onions

MILANESA DI PECE

crispy skate wing, lemon-caper sauce

2019
NEW BRUNSWICK
RESTAURANT WEEK

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

DUE MARI

RISTORANTE ITALIANO

No. 78

RESTAURANT WEEK 2019

3-COURSE DINNER | $48 PER PERSON

APPETIZERS

MARE SALAD

chilled seafood salad with calamari, shrimp, mussels, scallops

ZUPPA DI MAIS

creamy corn soup, lump crab meat, pepper relish

PESCA E PROSCIUTTO

grilled peach, stracciatella, aged balsamic

ENTRÉES

PANSOTTI

sweet corn & smoked pancetta-filled ravioli, beurre blanc

CONTROFILETO

40-day dry-aged strip steak, fregola sarda, sugo

CAPESANTE

pan-seared local scallops, grilled corn, calabrian chili chutney

DESSERTS

COPPA DI GELATO

vanilla gelato, raspberries, mint, meringue kisses

TORTA

rich chocolate cake, chocolate gelato, vanilla crema, candied almonds

2019 NEW BRUNSWICK RESTAURANT WEEK

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