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Mare E Monte Italian Restaurant

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Menu Prices — October 24, 2026

Mare E Monte Italian Restaurant menu with prices in United States, updated August 2024: 104 items across 15 categories, prices from $9.00 to $37.00.

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Mare E Monte Italian Restaurant Menu with Prices (United States)

Mare E Monte Italian Restaurant menu with prices in United States, updated August 2024: 104 items across 15 categories, prices from $9.00 to $37.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/mare-e-monte-italian-restaurant

Menu categories: Most Ordered · Menu - Appetizers & Salads · Menu - Chicken · Menu - Pasta · Menu - Veal · Menu - Fish · Menu - Steak · Sides · Desserts · Dinner Menu - Appetizers & Salads · Dinner Menu - Chicken · Dinner Menu - Pasta · Dinner Menu - Veal · Dinner Menu - Fish · Dinner Menu - Steak

Most Ordered

ITEM	PRICE
Bronx Pollo Parmigiana Lightly breaded chicken, pan-fried, topped with vodka sauce, fresh mozzarella, and cherry peppers, served with fettuccin...	**$25.00**
Lasagne Al Forno Homemade pasta sheets layered with a rich Italian sausage bolognese, mozzarella, ricotta, and béchamel.	**$19.00**
Caramel Chocolate Cake with Sea Salt on Top Rich layers of chocolate cake with caramel and a hint of sea salt, creating a sweet and savory balance.	**$12.00**
Ravioli Mare E Monte Lobster ravioli in a pink creamy sauce, topped with chopped veal.	**$26.00**
Pollo Alla Piccata Grilled chicken with capers and smooth lemon butter sauce, served with roasted zucchini, carrots, and asparagus.	**$21.00**
Insalata Primavera Mixed greens with fresh vegetables, tossed in balsamic vinaigrette.	**$9.00**
White Chocolate Strawberry Tiramisu Layers of mascarpone cheese, ladyfingers soaked in strawberry puree, topped with white chocolate shavings and fresh stra...	**$12.00**
Insalata Caprese Burrata cheese with cherry tomatoes and mixed greens, topped with balsamic glaze, served with jam.	**$15.00**
Fettuccine Di Parma Fettuccine Alfredo with mushrooms, scallions, peas, and prosciutto di parma.	**$21.00**
Insalata Cesare Romaine lettuce with homemade Caesar dressing and croutons, topped with Parmigiano.	**$9.00**
Garlic Mashed Potatoes Pommes de terre écrasées à la texture onctueuse, délicatement rehaussées par l'arôme riche de l'ail rôti.	**$9.00**
Sole Oreganata Lemon Sole Oreganata, cooked in white wine and topped with homemade breadcrumbs, served with a side of spinach and aspar...	**$25.00**

Menu - Appetizers & Salads

ITEM	PRICE
Calamari All'Arrabbiata Crispy calamari, delicately breaded, served in a vibrant Arrabbiata sauce-rich marinara harmonized with garlic and cherr...	**$19.00**
Shrimp Oreganata Large shrimp cooked in butter, garlic, and white wine, topped with breadcrumbs.	**$16.00**
Insalata Caprese (Menu - Appetizers & Salads) Burrata cheese with cherry tomatoes and mixed greens, topped with balsamic glaze, served with jam.	**$15.00**
Insalata Primavera (Menu - Appetizers & Salads) Un mélange de jeunes pousses et de légumes croquants, arrosé de vinaigrette balsamique.	**$9.00**

ITEM	PRICE
Insalata Cesare (Menu - Appetizers & Salads) Romaine lettuce with homemade Caesar dressing and croutons, topped with Parmigiano.	**$9.00**
Ravioli Fritti Fried ravioli, breaded in a cornflower mix, served atop a delicate yogurt sauce, finished with dill and cherry tomatoes.	**$15.00**
Patatine Al Tartufo French fries drizzled with white truffle oil, sprinkled with Parmigiano and Italian parsley, served with spicy aioli.	**$15.00**
Meatballs Beef and veal meatballs served with sautéed onions, peppers, garlic, and tomato, finished with marinara and Parmigiano.	**$16.00**
Calamari Fritti Crispy semolina-breaded calamari, served with spicy aioli and rich marinara.	**$17.00**
Carciofi Al Tartufo Artichauts grillés accompagnés de prosciutto di Parma croustillant, mozzarella fraîche, olives, Parmigiano et une touche...	**$18.00**

Menu - Chicken

ITEM	PRICE
Pollo Alla Piccata (Menu - Chicken) Grilled chicken with capers and smooth lemon butter sauce, served with roasted zucchini, carrots, and asparagus.	**$21.00**
Pollo E Monte Grilled chicken topped with goat cheese and sun-dried cherry tomatoes, served with home fries, and finished with a lemon...	**$26.00**
Pollo Al Marsala Grilled chicken topped with a rich marsala wine and mushrooms sauce, served alongside roasted zucchini, carrots, and asp...	**$21.00**
Bronx Pollo Parmigiana (Menu - Chicken) Lightly breaded chicken, pan-fried, topped with vodka sauce, fresh mozzarella, and cherry peppers, served with fettuccin...	**$25.00**
Pollo Al Martini Chicken breaded in Parmigiano and homemade breadcrumbs, cooked in white wine, served with roasted zucchini and carrots.	**$23.00**

Menu - Pasta

ITEM	PRICE
Lasagne Al Forno (Menu - Pasta) Homemade pasta sheets layered with a rich Italian sausage bolognese, mozzarella, ricotta, and béchamel.	**$19.00**
Ravioli Mare E Monte (Menu - Pasta) Lobster ravioli in a pink creamy sauce, topped with chopped veal.	**$26.00**
Risotto Ai Funghi E Tartufo Arborio rice with mushrooms, Parmigiano, and white truffle oil.	**$20.00**
Penne Alla Vodka Penne mariées à une sauce onctueuse à base de vodka Tito's, tomates San Marzano, crème généreuse et petits dés de pancet...	**$19.00**
Fettuccine Di Parma (Menu - Pasta) Fettuccine Alfredo with mushrooms, scallions, peas, and prosciutto di parma.	**$21.00**
Pasta Al Nero Black pasta tossed in garlic and oil, complemented by diced pancetta, scallions, and chopped shrimp.	**$26.00**

Menu - Veal

ITEM	PRICE
Vitello Al Marsala Sautéed veal topped with a rich marsala wine and mushroom sauce, served alongside roasted zucchini, carrots, and asparag...	**$28.00**

ITEM	PRICE
Bronx Vitello Parmigiana Lightly breaded veal, pan-fried and topped with a vodka sauce, mozzarella, and cherry peppers, served with fettuccine Al...	**$31.00**
Vitello Alla Piccata Tendre veau sauté, garni de câpres et d'une sauce au beurre citronné, accompagné de courgettes, carottes et asperges rôt...	**$28.00**

Menu - Fish

ITEM	PRICE
Sole Oreganata (Menu - Fish) Lemon Sole Oreganata, cooked in white wine and topped with homemade breadcrumbs, served with a side of spinach and aspar...	**$25.00**
Salmone Al Forno Salmon topped with a spinach cream sauce, served with asparagus.	**$28.00**

Menu - Steak

ITEM	PRICE
Lamb Chops Grilled lamb chops, marinated with herbs and extra virgin olive oil, served with garlic mashed potatoes and sautéed spin...	**$34.00**
Bistecca E Patatine Fritte 12 oz grilled New York strip, perfectly cooked and sliced, served with French fries.	**$37.00**

Sides

ITEM	PRICE
Garlic Mashed Potatoes (Sides) Pommes de terre en purée, riches et onctueuses, rehaussées par la subtile saveur de l'ail rôti.	**$9.00**
Sautéed Mushrooms Mushrooms sautéed with garlic and olive oil, often finished with a touch of herbs.	**$9.00**
Home Fries Crispy, golden potatoes lightly seasoned, perfect for a comforting, homestyle side dish.	**$9.00**
Zucchini and Carrots Zucchini and carrots sautéed with garlic and olive oil, embodying a simple yet delightful blend of flavors.	**$9.00**
Eggplant Parmesan Elegant and savory dish made with breaded eggplant, tomato sauce, and melted cheese.	**$16.00**
Asparagus Sautéed with garlic and olive oil, often garnished with a touch of Parmesan.	**$9.00**
Sautéed Spinach Sautéed green goodness, perfect for health-conscious diners seeking a flavorful leafy greens option.	**$9.00**
French Fries Crispy golden strips of deliciousness served hot and seasoned to perfection.	**$9.00**
Fried Onions Sliced onions coated in a light batter and fried until golden.	**$9.00**

Desserts

ITEM	PRICE
White Chocolate Strawberry Tiramisu (Desserts) Un somptueux mariage de mascarpone onctueux et de biscuits à la cuillère imbibés de purée de fraise, couronné de délicat...	**$12.00**

ITEM	PRICE
Caramel Chocolate Cake with Sea Salt on Top (Desserts) Rich layers of chocolate cake with caramel and a hint of sea salt, creating a sweet and savory balance.	**$12.00**
Blueberry Lemon Tart A sweet pastry tart filled with a tangy lemon curd and topped with fresh blueberries.	**$12.00**

Most Ordered

ITEM	PRICE
Bronx Pollo Parmigiana Lightly breaded chicken, pan-fried, topped with vodka sauce, fresh mozzarella, and cherry peppers, served with fettuccin...	**$25.00**
Lasagne Al Forno Homemade pasta sheets layered with a rich Italian sausage bolognese, mozzarella, ricotta, and béchamel.	**$19.00**
Ravioli Mare E Monte Lobster ravioli in a pink creamy sauce, topped with chopped veal.	**$26.00**
White Chocolate Strawberry Tiramisu Layers of mascarpone cheese, ladyfingers, and white chocolate, topped with fresh strawberries and a hint of mint.	**$11.00**
Pasta Al Nero Black pasta tossed in garlic and oil, complemented by diced pancetta, scallions, and chopped shrimp.	**$27.00**
Caramel Chocolate Cake with Sea Salt on Top Rich layers of chocolate cake filled with caramel, topped with a chocolate glaze and a sprinkle of sea salt.	**$11.00**
Pollo Alla Piccata Grilled chicken with capers and smooth lemon butter sauce, served with roasted zucchini, carrots, and asparagus.	**$21.00**
Insalata Cesare Coeurs de romaine croquants nappés d'une sauce César maison, garnis de croûtons dorés et de Parmigiano finement râpé.	**$10.00**
Penne Alla Vodka Penne in a sauce of Tito's vodka, San Marzano tomatoes, cream, and diced pancetta.	**$18.00**
Fettuccine Di Parma Fettuccine Alfredo with mushrooms, scallions, peas, and prosciutto di Parma.	**$20.00**
Sole Oreganata Lemon Sole Oreganata, cooked in white wine and topped with homemade breadcrumbs, served with a side of spinach and aspar...	**$24.00**
Calamari Fritti Crispy semolina-breaded calamari, served with spicy aioli and rich marinara.	**$17.00**

Sides

ITEM	PRICE
Eggplant Parmesan Elegant and savory dish made with breaded eggplant, tomato sauce, and melted cheese.	**$15.00**
Home Fries Crispy, golden potatoes lightly seasoned, perfect for a comforting, homestyle side dish.	**$9.00**
Garlic Mashed Potatoes Creamy mashed potatoes infused with roasted garlic flavor	**$9.00**
French Fries Crispy golden strips of deliciousness served hot and seasoned to perfection.	**$9.00**
Zucchini and Carrots Zucchini and carrots sautéed with garlic and olive oil, offering a simple yet satisfying accompaniment.	**$9.00**
Sautéed Spinach Feuilles d'épinards tendres sautées, apportant une touche de verdure à votre assiette.	**$9.00**

ITEM	PRICE
Sautéed Mushrooms Mushrooms sautéed with garlic and olive oil, typically includes a blend of herbs and spices.	**$9.00**
Asparagus Sautéed with garlic, typically includes a drizzle of olive oil.	**$9.00**
Fried Onions Sliced onions coated in a light batter and fried until golden.	**$9.00**

Desserts

ITEM	PRICE
Affogato Decadent espresso shot poured over creamy, velvety ice cream. The perfect blend of bitter and sweet.	**$11.00**
White Chocolate Strawberry Tiramisu (Desserts) Layers of mascarpone cheese, ladyfingers, and white chocolate, topped with fresh strawberries and a hint of mint.	**$11.00**
Caramel Chocolate Cake with Sea Salt on Top (Desserts) Rich layers of chocolate cake filled with caramel, topped with a chocolate glaze and a sprinkle of sea salt.	**$11.00**

Dinner Menu - Appetizers & Salads

ITEM	PRICE
Carciofi Al Tartufo Grilled artichokes with crispy prosciutto di Parma, fresh mozzarella, olives, Parmigiano, and white truffle oil.	**$18.00**
Shrimp Oreganata Large shrimp cooked in butter, garlic, and white wine, topped with breadcrumbs.	**$16.00**
Meatballs Beef and veal meatballs served with sautéed onions, peppers, garlic, and tomato, finished with marinara and Parmigiano.	**$16.00**
Ravioli Fritti Raviolis croustillants enrobés d'une chapelure de maïs, reposant sur une sauce au yogourt agrémentée d'aneth et de tomat...	**$15.00**
Insalata Cesare (Dinner Menu - Appetizers & Salads) Romaine lettuce with homemade Caesar dressing and croutons, topped with Parmigiano.	**$10.00**
Calamari All'Arrabbiata Crispy calamari, delicately breaded, served in a vibrant Arrabbiata sauce-rich marinara harmonized with garlic and cherr...	**$19.00**
Insalata Primavera Mixed greens with fresh vegetables, tossed in balsamic vinaigrette.	**$10.00**
Patatine Al Tartufo French fries drizzled with white truffle oil, sprinkled with Parmigiano and Italian parsley, served with spicy aioli.	**$14.00**
Calamari Fritti (Dinner Menu - Appetizers & Salads) Crispy semolina-breaded calamari, served with spicy aioli and rich marinara.	**$17.00**
Insalata Caprese Burrata cheese with cherry tomatoes and mixed greens, topped with balsamic glaze, served with jam.	**$15.00**

Dinner Menu - Chicken

ITEM	PRICE
Bronx Pollo Parmigiana (Dinner Menu - Chicken) Lightly breaded chicken, pan-fried, topped with vodka sauce, fresh mozzarella, and cherry peppers, served with fettuccin...	**$25.00**
Pollo Alla Piccata (Dinner Menu - Chicken) Grilled chicken with capers and smooth lemon butter sauce, served with roasted zucchini, carrots, and asparagus.	**$21.00**

ITEM	PRICE
Pollo E Monte Grilled chicken topped with goat cheese and sun-dried cherry tomatoes, served with home fries, and finished with a lemon...	**$16.00**
Pollo Al Marsala Poulet tendre grillé nappé d'une sauce onctueuse aux champignons et au vin marsala, accompagné de courgettes, carottes e...	**$21.00**
Pollo Al Martini Chicken breaded in Parmigiano and homemade breadcrumbs, cooked in white wine, served with roasted zucchini and carrots.	**$23.00**

Dinner Menu - Pasta

ITEM	PRICE
Ravioli Mare E Monte (Dinner Menu - Pasta) Lobster ravioli in a pink creamy sauce, topped with chopped veal.	**$26.00**
Lasagne Al Forno (Dinner Menu - Pasta) Homemade pasta sheets layered with a rich Italian sausage bolognese, mozzarella, ricotta, and béchamel.	**$19.00**
Fettuccine Di Parma (Dinner Menu - Pasta) Fettuccine Alfredo with mushrooms, scallions, peas, and prosciutto di Parma.	**$20.00**
Penne Alla Vodka (Dinner Menu - Pasta) Penne in a sauce of Tito's vodka, San Marzano tomatoes, cream, and diced pancetta.	**$18.00**
Pasta Al Nero (Dinner Menu - Pasta) Black pasta tossed in garlic and oil, complemented by diced pancetta, scallions, and chopped shrimp.	**$27.00**
Risotto Ai Funghi E Tartufo Arborio rice with mushrooms, Parmigiano, and white truffle oil.	**$19.00**

Dinner Menu - Veal

ITEM	PRICE
Vitello Al Marsala Sautéed veal topped with a rich marsala wine and mushroom sauce, served alongside roasted zucchini, carrots, and asparag...	**$29.00**
Bronx Vitello Parmigiana Faux filet de veau, doucement pané et doré à la poêle, nappé d'une sauce vodka onctueuse, garni de mozzarella fondante e...	**$31.00**
Vitello Alla Piccata Sautéed veal topped with capers and a smooth lemon butter sauce, served with roasted zucchini, carrots, and asparagus.	**$29.00**

Dinner Menu - Fish

ITEM	PRICE
Sole Oreganata (Dinner Menu - Fish) Lemon Sole Oreganata, cooked in white wine and topped with homemade breadcrumbs, served with a side of spinach and aspar...	**$24.00**
Salmone Al Forno Salmon topped with a spinach cream sauce, served with asparagus.	**$28.00**

Dinner Menu - Steak

ITEM	PRICE
Lamb Chops Grilled lamb chops, marinated with herbs and extra virgin olive oil, served with garlic mashed potatoes and sauteed spin...	**$32.00**
Bistecca E Patatine Fritte 12 oz grilled New York strip, perfectly cooked and sliced, served with French fries.	**$36.00**