

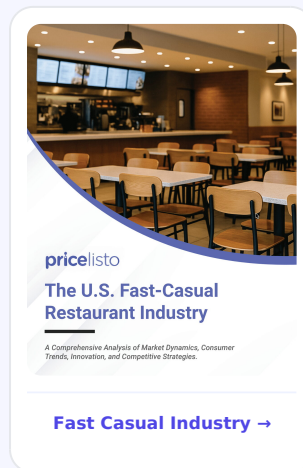


Mare E Monte Italian Restaurant

Mare E Monte Italian Restaurant

Menu Prices — August 1, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

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
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

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

Sole Oreganata (Menu - Fish)	\$25.00
Lemon Sole Oreganata, cooked in white wine and topped with homemade breadcrumbs, served with a side of spinach and aspar...	

Salmone Al Forno	\$28.00
Salmon topped with a spinach cream sauce, served with asparagus.	

Menu - Steak

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

Sides

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

Desserts

ITEM	PRICE
White Chocolate Strawberry Tiramisu (Desserts)	\$12.00
Un somptueux mariage de mascarpone onctueux et de biscuits à la cuillère imbibés de purée de fraise, couronné de délicat...	
Caramel Chocolate Cake with Sea Salt on Top (Desserts)	\$12.00
Rich layers of chocolate cake with caramel and a hint of sea salt, creating a sweet and savory balance.	
Blueberry Lemon Tart	\$12.00
A sweet pastry tart filled with a tangy lemon curd and topped with fresh blueberries.	

Most Ordered

ITEM	PRICE
Bronx Pollo Parmigiana	\$25.00
Lightly breaded chicken, pan-fried, topped with vodka sauce, fresh mozzarella, and cherry peppers, served with fettuccin...	

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

Dinner Menu - Appetizers & Salads

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

Dinner Menu - Chicken

ITEM	PRICE
Bronx Pollo Parmigiana (Dinner Menu - Chicken)	\$25.00
Lightly breaded chicken, pan-fried, topped with vodka sauce, fresh mozzarella, and cherry peppers, served with fettuccin...	
Pollo Alla Piccata (Dinner Menu - Chicken)	\$21.00
Grilled chicken with capers and smooth lemon butter sauce, served with roasted zucchini, carrots, and asparagus.	
Pollo E Monte	\$16.00
Grilled chicken topped with goat cheese and sun-dried cherry tomatoes, served with home fries, and finished with a lemon...	
Pollo Al Marsala	\$21.00
Poulet tendre grillé nappé d'une sauce onctueuse aux champignons et au vin marsala, accompagné de courgettes, carottes e...	
Pollo Al Martini	\$23.00
Chicken breaded in Parmigiano and homemade breadcrumbs, cooked in white wine, served with roasted zucchini and carrots.	

Dinner Menu - Pasta

ITEM	PRICE
Ravioli Mare E Monte (Dinner Menu - Pasta)	\$26.00
Lobster ravioli in a pink creamy sauce, topped with chopped veal.	

ITEM	PRICE
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