



Mare E Monte Italian Restaurant

# Mare E Monte Italian Restaurant

Menu Prices — August 22, 2026

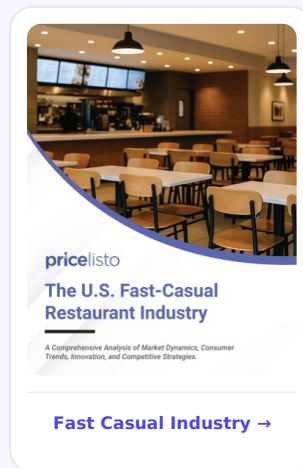
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| Most Ordered                                                                                                                                                                                 |         |
|-----------------------------------------------------------------------------------------------------------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

| Menu - Appetizers & Salads                                                                                                                                                        |         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| ITEM                                                                                                                                                                              | PRICE   |
| <div><b>Calamari All'Arrabbiata</b></div> <div>Crispy calamari, delicately breaded, served in a vibrant Arrabbiata sauce-rich marinara harmonized with garlic and cherr...</div>  | \$19.00 |
| <div><b>Shrimp Oreganata</b></div> <div>Large shrimp cooked in butter, garlic, and white wine, topped with breadcrumbs.</div>                                                     | \$16.00 |
| <div><b>Insalata Caprese (Menu - Appetizers &amp; Salads)</b></div> <div>Burrata cheese with cherry tomatoes and mixed greens, topped with balsamic glaze, served with jam.</div> | \$15.00 |
| <div><b>Insalata Primavera (Menu - Appetizers &amp; Salads)</b></div> <div>Un mélange de jeunes pousses et de légumes croquants, arrosé de vinaigrette balsamique.</div>          | \$9.00  |
| <div><b>Insalata Cesare (Menu - Appetizers &amp; Salads)</b></div> <div>Romaine lettuce with homemade Caesar dressing and croutons, topped with Parmigiano.</div>                 | \$9.00  |
| <div><b>Ravioli Fritti</b></div> <div>Fried ravioli, breaded in a cornflower mix, served atop a delicate yogurt sauce, finished with dill and cherry tomatoes.</div>              | \$15.00 |
| <div><b>Patatine Al Tartufo</b></div> <div>French fries drizzled with white truffle oil, sprinkled with Parmigiano and Italian parsley, served with spicy aioli.</div>            | \$15.00 |
| <div><b>Meatballs</b></div> <div>Beef and veal meatballs served with sautéed onions, peppers, garlic, and tomato, finished with marinara and Parmigiano.</div>                    | \$16.00 |

| ITEM                                                                                                                                                                                                | PRICE   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div><div>Calamari Fritti</div><div>Crispy semolina-breaded calamari, served with spicy aioli and rich marinara.</div></div>                                                                        | \$17.00 |
| <div><div>Carciofi Al Tartufo</div><div>Artichauts grillés accompagnés de prosciutto di Parma croustillant, mozzarella fraîche, olives, Parmigiano et une touche...</div></div>                     | \$18.00 |
| Menu - Chicken                                                                                                                                                                                      |         |
| <div><div>Pollo Alla Piccata (Menu - Chicken)</div><div>Grilled chicken with capers and smooth lemon butter sauce, served with roasted zucchini, carrots, and asparagus.</div></div>                | \$21.00 |
| <div><div>Pollo E Monte</div><div>Grilled chicken topped with goat cheese and sun-dried cherry tomatoes, served with home fries, and finished with a lemon...</div></div>                           | \$26.00 |
| <div><div>Pollo Al Marsala</div><div>Grilled chicken topped with a rich marsala wine and mushrooms sauce, served alongside roasted zucchini, carrots, and asp...</div></div>                        | \$21.00 |
| <div><div>Bronx Pollo Parmigiana (Menu - Chicken)</div><div>Lightly breaded chicken, pan-fried, topped with vodka sauce, fresh mozzarella, and cherry peppers, served with fettuccin...</div></div> | \$25.00 |
| <div><div>Pollo Al Martini</div><div>Chicken breaded in Parmigiano and homemade breadcrumbs, cooked in white wine, served with roasted zucchini and carrots.</div></div>                            | \$23.00 |
| Menu - Pasta                                                                                                                                                                                        |         |
| <div><div>Lasagne Al Forno (Menu - Pasta)</div><div>Homemade pasta sheets layered with a rich Italian sausage bolognese, mozzarella, ricotta, and béchamel.</div></div>                             | \$19.00 |
| <div><div>Ravioli Mare E Monte (Menu - Pasta)</div><div>Lobster ravioli in a pink creamy sauce, topped with chopped veal.</div></div>                                                               | \$26.00 |
| <div><div>Risotto Ai Funghi E Tartufo</div><div>Arborio rice with mushrooms, Parmigiano, and white truffle oil.</div></div>                                                                         | \$20.00 |
| <div><div>Penne Alla Vodka</div><div>Penne mariées à une sauce onctueuse à base de vodka Tito's, tomates San Marzano, crème généreuse et petits dés de pancet...</div></div>                        | \$19.00 |
| <div><div>Fettuccine Di Parma (Menu - Pasta)</div><div>Fettuccine Alfredo with mushrooms, scallions, peas, and prosciutto di parma.</div></div>                                                     | \$21.00 |
| <div><div>Pasta Al Nero</div><div>Black pasta tossed in garlic and oil, complemented by diced pancetta, scallions, and chopped shrimp.</div></div>                                                  | \$26.00 |
| Menu - Veal                                                                                                                                                                                         |         |
| <div><div>Vitello Al Marsala</div><div>Sautéed veal topped with a rich marsala wine and mushroom sauce, served alongside roasted zucchini, carrots, and asparag...</div></div>                      | \$28.00 |
| <div><div>Bronx Vitello Parmigiana</div><div>Lightly breaded veal, pan-fried and topped with a vodka sauce, mozzarella, and cherry peppers, served with fettuccine Al...</div></div>                | \$31.00 |
| <div><div>Vitello Alla Piccata</div><div>Tendre veau sauté, garni de câpres et d'une sauce au beurre citronné, accompagné de courgettes, carottes et asperges rôtt...</div></div>                   | \$28.00 |
| Menu - Fish                                                                                                                                                                                         |         |
| <div><div></div><div></div></div>                                                                                                                                                                   | PRICE   |

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

|                                                                  |                |
|------------------------------------------------------------------|----------------|
| <b>Salmone Al Forno</b>                                          | <b>\$28.00</b> |
| Salmon topped with a spinach cream sauce, served with asparagus. |                |

Menu - Steak

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

Sides

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

Desserts

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

Most Ordered

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

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

Sides

| ITEM                                                                                                                                                      | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Eggplant Parmesan</b></div> <div>Elegant and savory dish made with breaded eggplant, tomato sauce, and melted cheese.</div>                       | <b>\$15.00</b> |
| <div><b>Home Fries</b></div> <div>Crispy, golden potatoes lightly seasoned, perfect for a comforting, homestyle side dish.</div>                          | <b>\$9.00</b>  |
| <div><b>Garlic Mashed Potatoes</b></div> <div>Creamy mashed potatoes infused with roasted garlic flavor</div>                                             | <b>\$9.00</b>  |
| <div><b>French Fries</b></div> <div>Crispy golden strips of deliciousness served hot and seasoned to perfection.</div>                                    | <b>\$9.00</b>  |
| <div><b>Zucchini and Carrots</b></div> <div>Zucchini and carrots sautéed with garlic and olive oil, offering a simple yet satisfying accompaniment.</div> | <b>\$9.00</b>  |
| <div><b>Sautéed Spinach</b></div> <div>Feuilles d'épinards tendres sautées, apportant une touche de verdure à votre assiette.</div>                       | <b>\$9.00</b>  |
| <div><b>Sautéed Mushrooms</b></div> <div>Mushrooms sautéed with garlic and olive oil, typically includes a blend of herbs and spices.</div>               | <b>\$9.00</b>  |
| <div><b>Asparagus</b></div> <div>Sautéed with garlic, typically includes a drizzle of olive oil.</div>                                                    | <b>\$9.00</b>  |
| <div><b>Fried Onions</b></div> <div>Sliced onions coated in a light batter and fried until golden.</div>                                                  | <b>\$9.00</b>  |

Desserts

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                   |         |
|-------------------------------------------------------------------------------------------------------------------|---------|
| <b>Affogato</b>                                                                                                   | \$11.00 |
| Decadent espresso shot poured over creamy, velvety ice cream. The perfect blend of bitter and sweet.              |         |
| <b>White Chocolate Strawberry Tiramisu (Desserts)</b>                                                             | \$11.00 |
| Layers of mascarpone cheese, ladyfingers, and white chocolate, topped with fresh strawberries and a hint of mint. |         |
| <b>Caramel Chocolate Cake with Sea Salt on Top (Desserts)</b>                                                     | \$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   |
|-----------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Carciofi Al Tartufo</b>                                                                                                  | \$18.00 |
| Grilled artichokes with crispy prosciutto di Parma, fresh mozzarella, olives, Parmigiano, and white truffle oil.            |         |
| <b>Shrimp Oreganata</b>                                                                                                     | \$16.00 |
| Large shrimp cooked in butter, garlic, and white wine, topped with breadcrumbs.                                             |         |
| <b>Meatballs</b>                                                                                                            | \$16.00 |
| Beef and veal meatballs served with sautéed onions, peppers, garlic, and tomato, finished with marinara and Parmigiano.     |         |
| <b>Ravioli Fritti</b>                                                                                                       | \$15.00 |
| Raviolis croustillants enrobés d'une chapelure de maïs, reposant sur une sauce au yogourt agrémentée d'aneth et de tomat... |         |
| <b>Insalata Cesare (Dinner Menu - Appetizers &amp; Salads)</b>                                                              | \$10.00 |
| Romaine lettuce with homemade Caesar dressing and croutons, topped with Parmigiano.                                         |         |
| <b>Calamari All'Arrabbiata</b>                                                                                              | \$19.00 |
| Crispy calamari, delicately breaded, served in a vibrant Arrabbiata sauce-rich marinara harmonized with garlic and cherr... |         |
| <b>Insalata Primavera</b>                                                                                                   | \$10.00 |
| Mixed greens with fresh vegetables, tossed in balsamic vinaigrette.                                                         |         |
| <b>Patatine Al Tartufo</b>                                                                                                  | \$14.00 |
| French fries drizzled with white truffle oil, sprinkled with Parmigiano and Italian parsley, served with spicy aioli.       |         |
| <b>Calamari Fritti (Dinner Menu - Appetizers &amp; Salads)</b>                                                              | \$17.00 |
| Crispy semolina-breaded calamari, served with spicy aioli and rich marinara.                                                |         |
| <b>Insalata Caprese</b>                                                                                                     | \$15.00 |
| Burrata cheese with cherry tomatoes and mixed greens, topped with balsamic glaze, served with jam.                          |         |

Dinner Menu - Chicken

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

Dinner Menu - Pasta

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

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

Dinner Menu - Veal

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

Dinner Menu - Fish

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

Dinner Menu - Steak

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