

Appetizers

<i>Fried bread with mild cheese sauce</i>	8⁰⁰
<i>Bruschetta with ricotta cheese, oven-baked cherry tomatoes and fresh basil, 2 pcs.</i>	9⁰⁰
<i>Bruschetta with mozzarella, cured Italian Parma ham and horseradish, 2 pcs.</i>	9⁰⁰
<i>Bruschetta with mozzarella and smoked duck breast, 2 pcs.</i>	9⁰⁰
<i>Bruschetta with mozzarella, zucchini and tiger shrimp, 2 pcs.</i>	9⁰⁰

Salads

<i>Salad with Burrata cheese, fresh strawberries and pistachios</i>	13⁰⁰
<i>Salad with French smoked duck breast and caramelized peaches</i>	13⁰⁰
<i>Caesar salad</i>	9⁰⁰
<i>Caesar salad with chicken</i>	13⁰⁰
<i>Caesar salad with shrimp</i>	15⁰⁰
<i>Caesar salad with salmon</i>	15⁰⁰

Soups

<i>Italian fish soup with seafood</i>	9⁰⁰
<i>Cold Italian soup with Parmesan cheese</i>	7⁰⁰

Fresh pasta

<i>Pasta Bolognese</i>	13⁰⁰
<i>Pasta with chicken and oven-baked mushrooms</i>	14⁰⁰
<i>Pasta with tiger prawns, zucchini and cherry tomatoes</i>	15⁰⁰
<i>Pasta with Pesto</i>	12⁰⁰
<i>Pasta "Bambini" with melted butter</i>	7⁰⁰

** if you prefer, ask the waiter for gluten-free pasta*

Main dishes

<i>Chicken schnitzel with potato croquettes and fresh salad</i>	16⁰⁰
<i>Salmon with quinoa, pumpkin puree and caramelized beets</i>	20⁰⁰
<i>Beef cheek stewed in red wine for a long time in the oven with potato and pumpkin puree and caramelized beets</i>	23⁰⁰
<i>Mussels in a white wine cream sauce seasoned with herbs and served with toasted ciabatta</i>	15⁰⁰
<i>Mussels seasoned with red curry sauce served with toasted ciabatta (moderately spicy)</i>	15⁰⁰

PIZZA
di MARE



Signature Pizzas of Pizza di Mare

All pizzas are made only by hand, we use Italian flour, sweet San Marzano tomatoes for the sauce, fresh mozzarella cheese and other Italian goodies.

Porco BBQ <i>tomato sauce, mozzarella, slow-roasted pork, bacon, onions, paprika, BBQ sauce, extra virgin olive oil</i>	15⁰⁰
Pollo di pesco <i>mozzarella, chicken breast, preserved peaches, mango and jalapeno sauce, extra virgin olive oil, lamb's lettuce</i>	14⁰⁰
Burrata e Parma <i>tomato sauce, mozzarella, fresh Burrata cheese, cured Italian Parma ham, arugula, creamy balsamic sauce, extra virgin olive oil</i>	16⁰⁰
Salmone <i>mozzarella, fresh salmon fillet, trout roe, red onions, capers, arugula, extra virgin olive oil, chives</i>	16⁰⁰
Tonno <i>tomato sauce, mozzarella, fresh tuna fillet, red onions, green olives, extra virgin olive oil, herbs</i>	16⁰⁰
Duck prosciutto <i>mozzarella, smoked duck breast, figs, caramelized red onions, lamb's lettuce, extra virgin olive oil</i>	16⁰⁰
Agnello <i>mozzarella, taleggio cheese, slow oven-roasted pulled lamb, canned cherry peppers, extra virgin olive oil, rosemary</i>	16⁰⁰

Classic Italian pizzas

Margherita tomato sauce, mozzarella, extra virgin olive oil, fresh basil	9⁰⁰
Cotto tomato sauce, mozzarella, Italian cooked ham Prosciutto Cotto, herbs	12⁰⁰
Cotto e Funghi tomato sauce, mozzarella, Italian cooked ham Prosciutto Cotto, green olives, oven-roasted mushrooms (boar mushrooms, shimeji, brown mushrooms), extra virgin olive oil, fresh sage	13⁰⁰
Cotto piccante tomato sauce, mozzarella, Italian cooked ham Prosciutto Cotto, fresh jalapeno peppers, fresh chili peppers, red onions, spicy sauce, extra virgin olive oil	14⁰⁰
Pollo tomato sauce, mozzarella, chicken breast, oven-baked mushrooms (shrike, shimeji, brown button mushrooms), extra virgin olive oil, herbs	13⁰⁰
Pollo piccante tomato sauce, mozzarella, chicken breast, chili pepper, hot sauce, canned cherry peppers, extra virgin olive oil, herbs	14⁰⁰
Chorizo tomato sauce, mozzarella, spicy chorizo sausage, extra virgin olive oil, fresh basil	15⁰⁰

Salami Milano <i>tomato sauce, mozzarella, Milano salami sausage, green olives, extra virgin olive oil, fresh basil</i>	14⁰⁰
Parma <i>mozzarella, cured Italian Parma ham, figs, arugula, creamy balsamic sauce, extra virgin olive oil</i>	14⁰⁰
Capricciosa <i>tomato sauce, mozzarella, Italian cooked ham Prosciutto Cotto, artichokes, oven-roasted mushrooms (bovine mushrooms, shimeji, porcini mushrooms), extra virgin olive oil</i>	14⁰⁰
Asparago <i>ricotta cheese, mozzarella, Italian cooked ham Prosciutto Cotto, asparagus, extra virgin olive oil, fresh thyme</i>	14⁰⁰
Taleggio e pancetta <i>mozzarella and taleggio cheeses, cured Italian bacon Pancetta, caramelized red onions, arugula, extra virgin olive oil</i>	14⁰⁰
Nduja <i>mozzarella, goat cheese flavored with honey, spicy spread Calabrian sausage Nduja, cherry tomatoes, zucchini, extra virgin olive oil</i>	15⁰⁰
Formaggi <i>cheeses: ricotta, mozzarella, gorgonzolla and grana padano, walnuts, extra virgin olive oil</i>	14⁰⁰

Fungi

tomato sauce, mozzarella, oven-roasted mushrooms (shrike, shimeji, porcini mushrooms), extra virgin olive oil, fresh basil

14⁰⁰

Vegetariano

ricotta and mozzarella cheeses, cherry tomatoes, asparagus, green olives, red onions, extra virgin olive oil

14⁰⁰

Vegano

tomato sauce, oven-roasted mushrooms (boar mushrooms, shimeji, brown mushrooms), zucchini, caramelized red onions, canned cherry peppers, arugula, creamy balsamic sauce, extra virgin olive oil

14⁰⁰

Desserts

Chef Vida's signature Napoleon

6⁰⁰

Pear dessert with Limoncello

7⁰⁰

Panna cotta

7⁰⁰

Creme brulee

7⁰⁰

Ice cream of various flavors

7⁰⁰

Milkshake: strawberry, vanilla or chocolate with whipped cream and sweet spices

5⁰⁰

Drinks

Alcoholic cocktails

<i>Mimosa</i>	7
<i>Prosecco pinky</i>	8
<i>Aperol Spritz</i>	10
<i>Limoncello Spritz</i>	10
<i>Passion Margarita</i>	10
<i>Mango Margarita</i>	10
<i>Gin Tonic</i>	10
<i>Pink Gin Tonic</i>	10
<i>Gin Mule</i>	10
<i>Greyhound</i>	10
<i>Mojito</i>	9
<i>Cuba Libre</i>	8
<i>Negroni</i>	11

Non-alcoholic cocktails

<i>Virgin Mojito</i>	8
<i>Virgin Cuba Libre</i>	8
<i>Virgin Spritz</i>	8
<i>Mango Ginger</i>	8
<i>The Rose</i>	8
<i>Orange Sky</i>	8

Beer

<i>Švyturys Extra (300/500 ml from the tap)</i>	4/5
<i>Kronenbourg 1664 Blanche (250/500 ml from the tap)</i>	4/6
<i>Grimbergen Dubbel (250/500 ml from the tap)</i>	4/6
<i>Raudonų Plytų „Penki mazgai“ (400 ml from the tap)</i>	6
<i>Raudonų Plytų „Bėganti kopa“ (330 ml bottle)</i>	4.5
<i>Raudonų Plytų „Bocmano ūsai“ (330 ml bottle)</i>	4.5
<i>Raudonų Plytų „Keturi vėjai“ (330 ml bottle)</i>	4.5
<i>Raudonų Plytų „Nuogas ruonis“ (330 ml bottle)</i>	4.5
<i><u>Non-alcoholic beer</u> (330 ml bottle)</i>	4.5
<i><u>Non-alcoholic beer</u> (500 ml can)</i>	5

Cider

<i>Somersby pear flavored cider (500 ml)</i>	6
<i>Somersby watermelon flavor cider (500 ml)</i>	6
<i>Somersby blackberry flavored cider (500 ml)</i>	6

Pouring wine

<i>SPARKLING wine Prosecco Frizzante (200 ml)</i>	6
<i>SPARKLING wine Prosecco Rose Frizzante (200 ml)</i>	6
<i>WHITE house wine (150 ml)</i>	6
<i>WHITE house wine (500 ml)</i>	10
<i>WHITE house wine (1000 ml)</i>	17
<i>RED house wine (150 ml)</i>	6
<i>RED house wine (500 ml)</i>	10
<i>RED house wine (1000 ml)</i>	17

White wine

<i>Tor del Colle Pinot Grigio Friuli DOC Grave</i> dry, Italy	25
<i>Loosen Dr. L Riesling</i> semi-dry, Germany	25
<i>Casillero Del Diablo Chardonnay</i> dry, Čilè	25
<i>The American Redwood Chardonnay</i> dry, USA	29
<i>Torres Natureo Muscat</i> semi-dry, Spain (<u>non-alkoholic</u>)	25

Red wine

<i>I Muri Primitivo Puglia IGP</i> dry, Italy	25
<i>Casillero Del Diablo Cabernet Sauvignon</i> dry, Chile	29
<i>The American Redwood Zinfandel Bourbon Barrels</i> dry, USA	29
<i>San Valentin Garnacha Catalunya D.O.</i> dry, Spain	25
<i>Torres Natureo Syrah</i> semi-dry, Spain (<u>non-alkoholic</u>)	25

Rose wine

<i>Maison Castel Rose d'Anjou AOP</i> semi-sweet, FRance	29
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Sparkling wine

<i>Ducalis Valdobbiadene Prosecco Superiore Extra Dry DOCG dry, Italy</i>	29
<i>Maison Castel Cremant de Bordeaux Brut dry, France</i>	35
<i>Freixenet Legero semi-dry (<u>non-alkoholic</u>)</i>	25

Alcoholic drinks

WHISKEY

<i>Maker's Mark (40 ml)</i>	6
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BRANDY

<i>Torres 10 (40 ml)</i>	6
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RUM

<i>Sailor Jerry (40 ml)</i>	6
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<i>Bumbu The Original Rum with Natural Flavours (40 ml)</i>	8
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GIN

<i>Cross Keys Gin (40 ml)</i>	6
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VODKA

<i>Finlandia (40 ml)</i>	6
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TEQUILA

<i>Rooster Rojo 100% Agave Tequila Reposado (40 ml)</i>	6
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LIQUEUR

<i>Limoncello (40 ml)</i>	5
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Milkshakes

<i>Strawberry milkshake with whipped cream and sweet spices</i>	5
<i>Vanilla milkshake with whipped cream and sweet spices</i>	5
<i>Chocolate milkshake with whipped cream and sweet spices</i>	5

Beverages

<i>Pepsi cola / 7up / Mirinda (200 ml)</i>	3.5
<i>Sultys (250 ml)</i>	3.5
<i>Franklin&Sons, Pink Grapefruit (200 ml)</i>	4.5
<i>Franklin&Sons, Rose lemonade (200 ml)</i>	4.5
<i>Franklin&Sons, Ginger beer (200 ml)</i>	4.5
<i>Franklin & Son's, Premium Indian Tonic (200 ml)</i>	4.5
<i>Franklin & Son's, Pink Grapefruit Soda (200 ml)</i>	4.5
<i>Kvass Blindos Gardžioji (500 ml)</i>	3
<i>Kombucha</i>	8
<i>Mineral water Akvilė carbonated / non-carbonated (330 ml)</i>	3
<i>Table water with fruits (1000 ml)</i>	3

Coffee/Tea

<i>Espresso</i>	2
<i>Espresso Macchiato</i>	2
<i>Dviguba Espresso</i>	3
<i>Black coffee</i>	2
<i>Black coffee with milk</i>	3
<i>Cappuccino</i>	3
<i>Latte</i>	3
<i>Arbata</i>	3
<i>You can also choose with vegetable milk</i>	+ 0,5