



ANTIPASTI

CARCIOFI ROMANO \$11

Crispy long stem artichokes, white truffle herbed ricotta, balsamic reduction

ARANCINI DI FUNGHI \$10

Mushroom rice balls served with a truffle aioli

POLPETTE \$11

House-made meatballs with marinara sauce & toasted garlic bread

BRUSCHETTA \$13

Prosciutto, whipped ricotta, hazelnuts & rosemary infused honey

VONGOLE AL FORNO \$14

Breaded little neck clams with fresh parsley, chorizo, lemon vinaigrette

CALAMARI FRITTI \$13

Fried calamari with marinara, Italian parsley, fresh lemon juice

TONNO E SALMERINO TARTARE \$16

Tuna, avocado mousse, sesame oil, scallions, Arctic char, cornichons, red onions, crème fraîche

BIG SALADS

Add Grilled Chicken ~ \$5

Add Hanger Steak ~ \$9

Add 4 Jumbo Shrimp ~ \$9

GARDEN SALAD \$11

mixed greens, tomatoes, carrots, cucumbers, red onions, corn, goat cheese

CAESAR SALAD \$13

with ciabatta croutons & anchovies

ARUGULA SALAD \$13

with cherry tomatoes, red onions, radish & shaved parmigiano

SANDWICH

served with your choice of a house salad or french fries

CHICKEN PARMIGIANA HERO \$15

served with homemade marinara sauce & our 4-cheese blend

MEATBALL PARMIGIANA HERO \$15

served with homemade marinara sauce & our 4-cheese blend

TURKEY BLT PANINI \$15

bacon, lettuce, tomato & raspberry mayo

BLACKENED RAINBOW TROUT PANINI \$16

tartar sauce, basil, arugula & sundried tomatoes

SMOKED SALMON PANINI \$15

red onions, arugula, tomatoes & lemon dill mayo

GRILLED ROSEMARY CHICKEN PANINI \$14

artichoke pesto, fontina, arugula & tomato

MOZZARELLA PANINI \$14

tomatoes, arugula, pesto & shaved parmesan

TRATTORIA ANGUS BURGER \$16

served on a pretzel bun with lettuce, tomatoes, pickles & onion rings – add house cured pancetta, fontina, mozzarella or cheddar ~ \$2

FLATBREADS

FORESTA \$12

Sausage, homemade broccoli rabe pesto, San Marzano tomatoes, smoked mozzarella

VERDURE \$11

Seasonal vegetables, fontina cheese & truffle oil

FRUTTI DI MARE \$12

Assortment of seasonal seafood, fontina cheese

MARGARITA \$10

Fresh mozzarella, San Marzano tomatoes & basil
add pepperoni or sausage + \$2

PRIX FIXE ~ \$26

APPETIZERS

Soup of the Day
Caesar Salad
Fresh Mozzarella & Roasted Peppers

ENTRÉES

Pappardelle Bolognese
Linguine Nero w/shrimp & calamari
Fettuccine Pesto
Chicken Parmigiana with Linguini Pomodoro
Steamed Mussels and French Fries

DESSERT

Chocolate Mousse
Fruit Plate
Choice of Coffee or Tea

PASTA

SPAGHETTI CON POLPETTE O SALSICCIA \$19

Choice of homemade meatballs or sausages with San Marzano tomato sauce, basil, virgin olive oil & toasted homemade garlic bread

LINGUINE ALLE VONGOLE \$22

Fresh cockles, garlic, parsley, anchovies and a garlic white wine sauce

PASTA RIPIENA \$21

Homemade pasta sheet stuffed with fresh spinach, ricotta, topped with tomato sauce and crispy parmigiana

RIGATONI ALLA NONNA \$18

Eggplant, fresh basil, San Marzano tomatoes and fresh mozzarella

LINGUINE CARBONARA E PEPE \$21

Homemade black pepper linguine, pancetta, caramelized onions, pecorino cheese & egg

GNOCCHI AL PESTO \$23

Garden fresh basil, pine nuts, parmigiano

LINGUINE AL PESCATORE \$24

Calamari, shrimp, mussels, littleneck clams, scallops w/San Marzano sauce

CAVATELLI TOSCANA \$25

Braised short rib, reduction of red wine and natural jus

FETTUCCINI ARAGOSTA \$29

Lobster meat, shallots, scallions, fresh tomatoes, brandy cream sauce

GLUTEN FREE AND WHOLE WHEAT PASTA ARE AVAILABLE ~ Add \$3

SECONDI

POLLO AL MATTONE \$22

Cage free half chicken, artichoke, fingerling potatoes & a rosemary lemon sauce

BISTECCA CON L'OSSO \$32

Bone-in ribeye steak with herbed butter and your choice of two sides

OSSOBUCCO \$32

Braised veal shanks w/a creamy mascarpone polenta & natural jus

SCAMPI DI GAMBERI \$24

Grilled jumbo shrimp served over a saffron infused risotto

TROTA IRIDEA ALLA PLANCHA \$24

Sautéed rainbow trout with roasted butternut squash, crushed pecans and a celery pesto

ATLANTICO SALMONE \$22

Quinoa with spinach, fennel, black & green olives, confits cherry tomatoes

DENTICE ROSSO E VONGOLE \$26

Filet of red snapper & littleneck clams with roasted red peppers, fingerling potatoes & a garlic white wine sauce

BRANZINO EN CARTOCCIO \$23

filet of branzino with thyme, confit lemon, olive oil, infused saffron potatoes baked in parchment paper

PLEASE ADVISE US OF ANY FOOD ALLERGIES

**consuming raw or undercooked meat, eggs and/or fish may increase your risk of foodborne illness*

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