

BRUNCH



LUNCH

SATURDAYS ~ SUNDAYS SPECIAL \$18

CHOICE OF ANY BRUNCH ITEM
WITH AN EYE OPENER
OR FRESHLY SQUEEZED ORANGE JUICE &
CHOICE OF COFFEE OR TEA

EYE OPENERS

MIMOSA, BELLINI, BLOODY MARY,
SCREWDRIVER, RED WINE SANGRIA \$7

EGGS...

SERVED WITH HOME FRIES

TWO EGGS ANY STYLE \$9

with choice of white or whole wheat toast

OLYMPIC OMELET \$10

feta cheese, tomatoes, olives, spinach & choice of toast

EGGS BENEDICT \$11

poached eggs, english muffin, Canadian bacon, herbed hollandaise sauce

NORWEGIAN BENEDICT \$12

poached eggs, english muffin, smoked salmon, herbed hollandaise sauce

STEAK & EGGS \$18 (+\$5 w/BRUNCH SPECIAL)

hanger steak medallions, two eggs your way, salsa verde

HUEVOS RANCHEROS \$12

two fried eggs, refried beans, pancetta jam, tomatillo sauce, ricotta, crispy bread

CRISPY PROSCIUTTO BASKETS & EGGS \$13

two prosciutto cups with poached eggs over toasted bread and hollandaise served with mixed greens

ITALIAN FRITTATA \$12

peas, goat cheese, eggs, parmesan cheese, basil, pancetta or bacon

SPANISH FRITTATA \$12

chorizo, caramelized onions, red peppers, ricotta

VEGETARIAN FRITTATA \$12

forest mushrooms, scallions, fontina cheese, eggs, charred cherry tomatoes

SUBSTITUTE ANY OF THE ABOVE FOR EGG WHITES ~ Add \$2

...AND MORE

FRENCH TOAST \$11

brandy caramelized banana, with cinnamon infused organic maple syrup

RICOTTA PANCAKES \$10

served with homemade strawberry & blueberry jam with organic maple syrup

AVOCADO & SMOKED SALMON TOAST \$13

lemon juice, red onions served with house salad

CAPRESE AVOCADO TOAST \$12

fresh mozzarella, grape tomatoes, basil & balsamic glaze with house salad

FRESH FRUIT YOGURT PARFAIT \$10

seasonal fruit with toasted granola

SIDES

ADDITIONAL \$4 EACH

APPLEWOOD BACON

HOME FRIES

CANADIAN BACON

BAGEL WITH CREAM CHEESE

SANDWICHES

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

BIG SALADS

Add ~ Grilled Chicken ~ \$5, Hanger Steak ~ \$9, 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

FLATBREADS

FORESTA \$12

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

VERDURE \$11

seasonal vegetables, fontina cheese & truffle oil

POLLO E FICHI \$12

rosemary & grilled chicken with fig & fontina cheese

MARGHARITA \$10

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

PASTA

SPAGHETTI POMODORO \$14

San Marzano tomato sauce, basil, olive oil & toasted homemade garlic bread ~add homemade meatballs or sweet italian sausage \$5

LINGUINE ALLE VONGOLE \$22

little neck & chopped clams, garlic, parsley, anchovies in a garlic white wine sauce

PASTA RIPIENA \$21

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

FETTUCINI MEDITERRANEANO \$21

homemade fettucini, feta, Kalamata olives in a garlic white wine sauce

LINGUINE CARBONARA E PEPE \$21

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

PAPPARDELLE BOLOGNESE \$23

homemade pappardelle & the classic meat sauce of Bologna

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

FETTUCINI ARAGOSTA \$29

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

PLEASE ADVISE US OF ANY FOOD ALLERGIES

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

www.pescatorerestaurant.com