



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 GENOVESE \$14

Little neck clams, pancetta, roasted red pepper, bread crumbs, white wine

CALAMARI FRITTI \$13

Fried calamari with spicy 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, cherry peppers, 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

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 Linguine Pomodoro

Steamed Mussels and French Fries

DESSERT

Chocolate Mousse

Fruit Plate

Choice of Coffee or Tea

PASTA

SPAGHETTI POMODORO \$14

San Marzano tomato sauce, basil, olive oil & toasted 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

FETTUCINE MEDITERRANEANO \$21

Homemade fettucine, Kalamata olives, feta 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

LINGUINE NERO ALL' ARABIATTA \$25

Homemade black ink linguine, shrimp, calamari in a spicy marinara sauce

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, artichokes, fingerling potatoes & a rosemary lemon sauce

OSSOBUCCO \$32

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

POLLO PARMIGIANA \$23

Crispy chicken breast, Pomodoro sauce & a four cheese blend served over linguine

SCAMPI DI GAMBERI \$24

Jumbo shrimp served over a saffron infused risotto w/green peas

ATLANTICO SALMONE \$22

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

SPIGOLA E VONGOLE \$27

Pan seared stripped bass with clams, mussels, sautéed baby kale in an ocean butter 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

www.pescatorerestaurant.com