

PIZZETTA

- MARGHERITA** fresh mozzarella, San Marzano tomatoes and basil 12.95 add pepperoni 2.00
- ARTHUR AVENUE** sausage, broccoli rabe pesto, cherry peppers, smoked mozzarella & tomatoes 13.95
- CAPRINO** goat cheese, caramelized onions, spicy coppa & fig marmalade 13.95
- PUTTANESCA** anchovies, olives, capers, San Marzano tomatoes & Grana Padano 13.95
- CROQUE-MADAME** fontina cheese, prosciutto, asparagus & soft centered egg 13.95

ANTIPASTI

One for \$6.95/ three for \$18.95

- MUSHROOM RISOTTO BALLS** truffle aioli
- EGGPLANT CAPONATA** eggplant, tomatoes, raisins & toasted almonds
- FRESH RICOTTA CHEESE & HONEY**
- BRUSCHETTA** tomatoes, basil & shaved Parmigiano
- BUFALA MOZZARELLA** with tomato marmalade & pesto *add \$4.00
- POLPETTI** traditional meatballs cooked in tomato sauce
- CITRUS CURED ANCHOVIES** with shaved fennel, orange & dry olives
- SALMON TARTARE** capers, cornichons & chives
- TUNA TARTARE** fennel, chives, capers & lemon oil *add \$4.00
- CLAMS CASINO** oven steamed with pork belly, Pecorino, garlic & lemon
- FRIED CALAMARI** with spicy marinara sauce
- GRILLED OCTOPUS** with fingerling potatoes and raisins *add \$3.00
- STEAMED MUSSELS** with tomato or white wine sauce
- CARAMELIZED BRUSSELS SPROUTS AL FORNO** roasted with pancetta & shallots
- ROASTED FINGERLING POTATOES** with onions & herbs
- SAUTEED BROCCOLI RABE** chilies & lemon
- FENNEL SAUSAGE AND POTATOES** with peppers
- CARAMELIZED CAULIFLOWER** with currants & almonds

INSALATA

- MIXED GREEN SALAD** with Chianti vinaigrette 6.95
- CLASSIC CAESAR SALAD** with ciabatta croutons & anchovies 7.95
- ROASTED BEET SALAD** with ricotta salata 8.95
- ARUGULA SALAD** cherry tomatoes, red onions, radish & Parmigiano 8.95
- AMALFI SEAFOOD SALAD** octopus, shrimp, scallops, calamari & mussels 9.95

PASTA

All Pastas available as full or half portions.
Gluten free penne or whole wheat fettuccini are available for additional \$2.00"

- SPAGHETTINI AL POMODORO** San Marzano tomatoes, basil, garlic 5.95/11.95
add meatballs 3.00/6.00
- SPAGHETTI CARBONARA** pancetta, caramelized onions, Pecorino & egg 7.50/14.95
- GEMELLI AL PESTO** basil, garlic, almonds & olive oil 7.50/14.95
- LINGUINE ALLE VONGOLE** littleneck clams, garlic, parsley, white wine 8.95/17.95
- PAPPARDELLE ALLA BOLOGNESE** the classic meat sauce of Bologna 7.95/15.95
- LASAGNA VERDE** spinach pasta with slow roasted porchetta n/a /15.95
- RIGATONI ALLA NONNA** eggplant, caramelized onions, mozzarella & tomatoes 7.50/14.95
- LINGUINE NERO** black linguine, shrimp, arugula in a spicy tomato sauce 8.50/17.95
- FETTUCCINI D'ARAGOSTA** lobster, leeks, tomatoes in a lobster grappa cream 9.95/19.95
- GNOCCHI** broccoli rabe, fennel sausage & red pepper flakes 8.50/16.95
- LINGUINE PESCATORE FOR TWO** half lobster, scallops, calamari, shrimp, clams, mussels & San Marzano tomatoes 19.95/39.95

SECONDI

- GRILLED FREE RANGE HALF CHICKEN** Brussels sprouts, pancetta & shallots 16.95
- CHICKEN PARMIGIANO** basil, San Marzano tomatoes, four cheese blend & linguine pomodoro 16.95
- SLOW ROASTED VEAL SHOULDER** creamy polenta & forest mushrooms 20.95
- GRILLED BLACK ANGUS NY STRIP STEAK** (16oz.) with roasted fingerling potatoes 29.95
- GRILLED SALMON** green lentils, cippolini & baby carrots 16.95
- GRILLED TUNA** with eggplant caponata 22.95
- WHOLE BRANZINO ALLA PLANCHA** fingerling potatoes & sauteed broccoli rabe 22.95
- PAN ROASTED CHILEAN SEABASS** cauliflower, currant, almond condiment & mushroom farro 24.95
- SEAFOOD COUSCOUS** shrimp, scallops, clams, mussels, calamari & market fish with saffron 20.95
- JUMBO SHRIMP SCAMPI** with saffron risotto 20.95

PLEASE ADVISE US OF ANY FOOD ALLERGIES
*consuming raw or undercooked meat, eggs and/or fish may increase your risk of food-borne illness

PLEASE ASK US ABOUT OUR PRIVATE PARTY ROOMS & CATERING OPTIONS OR VISIT US AT
www.pescatorerestaurant.com

SPARKLING WINES

CAVA, Freixenet Brut • Spain	lush fruit with clean, long finish	6 24
PROSECCO DI VALDOBBIADENE, Col del Sole • Veneto	light bodied, extra dry	9 36
SPARKLING ROSÉ 187ml, Domaine Chandon • California	medium bodied	12
CHAMPAGNE BRUT, Taittinger • France	delicate nose, classically-styled & dry	64

ROSES

ROSÉ CLASSICO, Roccolo del Lago • Veneto	rich, semi-dry & full bodied, red fruits	9 34
ROSÉ “ARBAUDE”, Mas de Cadenet • Provence	organically grown, dry & floral	10 38

WHITE WINES

ORVIETO CLASSICO, Bigi • Umbria	fruity & flowery bouquet & long finish	6 24
SAUVIGNON BLANC, J. Bouchon • Chile	refreshing & aromatic, dry with citrus notes	7 28
PINOT GRIGIO, Caposaldo • Veneto	delicate aromas, crisp texture & bright acidity.	8 32
CHARDONNAY, Chalone Vineyard • Monterey	ripe, well balanced fruit flavors	9 34
RIESLING “Organic”, Lucashof • Germany	medium bodied, fruity & peppery	10 36
GAVI DI GAVI, Villa Sparina • Piemonte	floral nose, peach & citrus flavors	11 40
CHARDONNAY, Flora Springs • Napa	balanced with great intensity & bright acidity	12 46
SAUVIGNON BLANC, Kathryn Hall • Napa	ripe tropical fruits & vibrant acidity	13 48
SANCERRE, Domaine La Barbotaine • Loire	intense aromas & fresh acidity	14 50
PINOT GRIGIO, Santa Margherita • Alto Adige	crisp fragrance & ripe fruits	½ bottle 30 58
CHARDONNAY, Cakebread • Napa	full-bodied, mineral & spice tones	½ bottle 42 78

RED WINES

MONTEPULCIANO, Colimoro • Abruzzo	soft, earthy, medium bodied & ripe cherry	6 28
NERO D'AVOLA, Cataldo • Sicily	full bodied, round spicy aromas, dry, tobacco & vanilla	7 32
MERLOT, Chalone Vineyard • Monterey	rich aromas, full bodied, soft & hints of oak	8 32
MALBEC, GV Pannunzio • Mendoza	rich,black fruits & supple sweet tannins	9 34
BARBERA D'ASTI, M. Chiarlo • Piemonte	dry, medium bodied, fruity & lively acidity	10 38
CABERNET SAUVIGNON, Rutherford Ranch • Napa	full-bodied with smooth tannins	11 42
PINOT NOIR, A By Acacia • California	black cherry flavor, subtle tannins & spicy	11 42
CHIANTI CLASSICO, Luiano • Tuscany	medium bodied, cherry & subtle spice notes	12 48
VALPOLICELLA SUPERIORE di RIPASSO “Mara” Cesari • Veneto	“baby Amarone”	13 50
“TRE” SUPER TUSCAN, Brancaia • Tuscany	(Sangiovese, Cabernet, Merlot)	14 54
VINO NOBILE DI MONTEPULCIANO Lunadoro • Tuscany	rich, earthy & full bodied	15 58
PINOT NOIR, Adelsheim • Willamette Valley, Oregon	lasting finish	½ bottle 36 68
CABERNET SAUVIGNON, Flora Springs • Napa	classic Napa Cab	½ bottle 45 75
BAROLO “Tortoniano”, M. Chiarlo • Piemonte	deep, structured & full bodied	½ bottle 50 95

CUCINA ITALIANA
Pescatore
NEW YORK CITY