

# PESCE ITALIAN

## ANTIPASTI

- ANTIPASTO PLATTER** ..... \$14  
Salami, prosciutto, fresh mozzarella, house-marinated olives, grilled artichoke, pepperoncini, roasted sun-dried tomatoes, whole-grain mustard, lace crostini
- FOUR CHEESE PLATE** ..... \$14  
Chef's selection of four artisanal cheeses, house-made fig jam, toasted almonds, citrus burgundy poached pear
- CLASSIC BRUSCHETTA** ..... \$10  
Traditional appetizer of tomatoes, extra virgin olive oil, fresh basil, lace crostini
- PESCE CALAMARI** ..... \$15  
Flash-fried calamari, sliced cherry peppers, house marinara
- ITALIAN EGGROLL** ..... \$12  
Pasta sheet stuffed with ricotta, spinach, garlic & parmesan, breaded and flash-fried, house marinara
- BEEF TENDERLOIN TARTAR** ..... \$15  
Seasoned beef tenderloin, crispy capers, truffle arugula, lace crostini, shaved parmesan
- ITALIAN BREADED ZUCCHINI** ..... \$11  
Italian-battered and flash-fried, lemon pesto aioli
- P.E.I. MUSSELS** ..... \$17  
Your choice of white wine garlic cream sauce or lightly herbed garlic red sauce

### OUR SIGNATURE ½ POUND MEATBALL

A tender half-pound meatball, house marinara, shaved parmesan, organic basil

\$16

## FLATBREADS

- TRUFFLE MUSHROOM** ..... \$14  
White smoked gouda ale sauce, mozzarella cheese, sliced mushrooms, bermuda onions, truffle oil
- PROSCIUTTO & PEAR** ..... \$16  
Roasted garlic spread, burgundy citrus poached pear, crispy prosciutto, sliced figs, gorgonzola cheese, port wine drizzle
- MARGHERITA** ..... \$15  
Fresh mozzarella, ripe tomatoes, organic basil, shaved parmesan
- TUNA CARPACCIO** ..... \$18  
Yellowfin tuna, dressed arugula, balsamic reduction, truffle aioli

\*Substitute gluten-free dough to any flat bread \$3.50

For your convenience, 20% gratuity will be added to parties of 5 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

# INSALATE

- CAPRESE** ..... \$15  
Fresh mozzarella, ripe tomatoes, organic basil, capers, arugula, extra virgin olive oil, balsamic reduction
- GARDEN** ..... \$11  
Tri-colored baby greens, split grape tomatoes, European cucumbers, shaved red onion, house-made zesty Italian dressing
- CAESAR** ..... \$10  
House-made Caesar dressing, romaine hearts, shaved parmesan, lace crostini
- ROASTED BEET** ..... \$15  
Tri-colored baby greens, roasted red and golden beets, toasted almonds, goat cheese crumbles, European cucumbers, fennel fronds, shaved radish, stone-ground mustard vinaigrette

Add to any salad: chicken \$6, shrimp \$10, snapper \$12

# FRESCO PASTA

We proudly make all of our pastas in-house, using only the freshest ingredients!

- SPAGHETTI & SIGNATURE ½ POUND MEATBALL** ..... \$25  
House marinara, shaved parmesan, fresh basil
- SHRIMP SCAMPI** ..... \$35  
Linguini, garlic, white wine, herb tomato lemon-butter, shaved parmesan
- PENNE ALLA VODKA** ..... \$25  
Pancetta, sweet onions, garden peas, garlic, vodka rose sauce
- FETTUCCHINE ALFREDO** ..... \$22  
House-made parmesan cream sauce
- SPAGHETTI CARBONARA** ..... \$25  
Pancetta, peas, black pepper, egg yolk cream sauce
- RIGATONI BOLOGNESE** ..... \$25  
Rustic ragu of beef, veal, tomato & herbs
- PENNE PRIMAVERA** ..... \$23  
Seasonal vegetables, extra virgin olive oil, parmesan cream sauce

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## CARNE

- CHICKEN PARMESAN** ..... \$24  
Lightly breaded and flash-fried, house marinara, fresh spaghetti
- CHICKEN FRANCESE** ..... \$26  
Double-dipped & pan-seared, lemon-butter parsley sauce, fresh linguine, oven roasted tomato
- VEAL MARSALA** ..... \$28  
Tender cutlets, marsala wine, potato puree, oven roasted tomato
- VEAL PARMESAN** ..... \$28  
Lightly breaded and flash-fried, house marinara, fresh spaghetti
- FILET MIGNON** ..... \$48  
8-oz choice filet, veal mushroom demi-glace, fingerling potatoes, roasted brussels sprout

## PESCE

- SNAPPER PICCATA** ..... \$34  
Pan-seared, lemon-butter parsley sauce, capers, potato puree, oven roasted tomato
- SALMON PUTTANESCA** ..... \$32  
Atlantic Salmon, kalamata olives, green olives, capers, penne marinara
- MEDITERRANEAN BRANZINO** ..... \$37  
Herb-crust, crispy skin whole branzino, lemon-butter sauce, fingerling potatoes, roasted brussels sprouts
- FRUTTI DI MARE** ..... \$39  
PEI mussels, shrimp, calamari, fresh linguini, garlic white wine tomato broth

## VEGETARIANO

- ROASTED EGGPLANT** ..... \$23  
Oven roasted eggplant, stuffed with trio of grape, roma and sun-dried tomatoes, fresh herbs, roasted shallots, topped with lemon-thyme yogurt
- ITALIAN STUFFED PEPPER** ..... \$21  
Bell pepper stuffed with ricotta, spinach, garlic & parmesan, roasted grape tomatoes, fingerling potatoes, roasted brussels sprouts
- EGGPLANT PARMESAN** ..... \$21  
Lightly breaded and flash-fried, house marinara, fresh spaghetti

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