

PESCE ITALIAN

ANTIPASTI

- ANTIPASTO PLATTER** \$22
Chef's selection of 3 artisanal cheeses, salami, prosciutto, marinated olives, grilled artichoke, pepperoncini, roasted sun-dried tomato, house fig jam, whole-grain mustard, lace crostini
- 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
- CLASSIC BRUSCHETTA** \$10
Traditional appetizer of tomatoes, extra virgin olive oil, fresh basil, lace crostini
- ITALIAN BREADED ZUCCHINI** \$11
Italian-battered and flash-fried, lemon pesto aioli
- PESCE CALAMARI** \$15
Flash-fried calamari, sliced cherry peppers, house marinara
- SCALLOPS** \$22
Pan-seared diver scallops, carrot & onion coulis, grilled asparagus, toasted almonds, roasted rice vinegar drizzle
- P.E.I. MUSSELS** \$17
White wine garlic cream 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, sliced mushrooms, bermuda onions, truffle oil
- ITALIAN** \$16
Pepperoni, mozzarella, ricotta, roasted red peppers, spinach, roasted shallots, organic basil, crushed red pepper
- TUNA CARPACCIO** \$18
Yellowfin tuna, dressed arugula, balsamic reduction, truffle aioli
- MARGHERITA** \$15
Fresh mozzarella, ripe tomatoes, organic basil, shaved parmesan

*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

- ITALIAN CHOPPED** \$16
Mixed greens, salami, pepperoni, artichoke hearts, tomatoes, cucumbers, pepperoncini, red onion, fresh parmesan, lace crostini, house Italian vinaigrette
- ROASTED BEET** \$15
Baby greens, roasted red and golden beets, toasted almonds, goat cheese crumbles, cucumbers, fennel fronds, shaved radish, stone-ground mustard vinaigrette
- CAESAR** \$10
House-made Caesar dressing, romaine hearts, shaved parmesan, lace crostini
- GARDEN** \$11
Tri-colored baby greens, split grape tomatoes, European cucumbers, shaved red onion, house-made zesty Italian dressing
- CAPRESE** \$15
Fresh mozzarella, ripe tomatoes, organic basil, capers, arugula, extra virgin olive oil, balsamic reduction

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

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
- RIGATONI BOLOGNESE** \$25
Rustic ragu of beef, veal, tomato & herbs
- PENNE ALLA VODKA** \$25
Pancetta, sweet onions, garden peas, garlic, vodka rose sauce
- FETTUCCINE ALFREDO** \$22
House-made parmesan cream sauce
- SPAGHETTI CARBONARA** \$25
Pancetta, peas, black pepper, egg yolk cream sauce
- 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
+ Add shrimp \$12 or lobster tail MP

PESCE

- MEDITERRANEAN BRANZINO** \$37
Herb-crusteD, crispy skin whole sea bass, lemon-butter sauce, fingerling potatoes, roasted brussels sprouts
- SNAPPER PICCATA** \$34
Pan-seared, lemon-butter parsley sauce, capers, potato puree, oven roasted tomato
- TUSCAN SALMON** \$32
Champagne poached Atlantic salmon, artichoke hearts, grape tomatoes, parmesan potato croquet, lemon butter drizzle
- FRUTTI DI MARE** \$39
PEI mussels, shrimp, calamari, fresh linguini, garlic white wine tomato broth
- ½ CARIBBEAN LOBSTER** MP
Oven roasted, potato puree, Brussels sprouts, lemon butter sauce

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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