

PESCE | ITALIAN

-ANTIPASTI-

SIGNATURE ANTIPASTO PLATTER FOR TWO

SALAMI | OLIVES | MOZZARELLA | ARTICHOKE | PEPPERONCINI | ROASTED RED PEPPERS | \$24

OR

START BY ENJOYING ONE OF OUR MADE IN HOUSE PASTA CREATIONS AS A FIRST OR MIDDLE ANTIPASTI COURSE

ALSO- WE ARE HAPPY TO LET OUR KITCHEN START YOUR TABLE OFF EATING FAMILY STYLE!

OR

GARDEN SALAD

SPINACH | ARUGULA | SLICED TOMATOES | ARTICHOKE | ROASTED PEPPERS | CREAMY ITALIAN DRESSING | \$13

WHOLE LEAF ROMAINE CAESAR

PROPRIETARY DRESSING | CROUTONS | SHAVED PARMESAN | \$10

PANZANELLA CAPRESE

FRESH MOZZARELLA | RIPE TOMATOES | CROUTONS | ARUGULA
EXTRA VIRGIN OLIVE OIL | BALSAMIC REDUCTION | \$15

VITELLO TONNATO

VEAL CARPACCIO | TUNA DRESSING | CAPERS | ROMAINE | \$16

KALE AND ROASTED PEPPERS SALAD

FETA | DRIED CRANBERRIES | CANDIED WALNUTS
RASPBERRY BALSAMIC VINAIGRETTE | \$13

SHRIMP & GRITS

POPCORN SHRIMP | SPICY AIOLI | SCALLIONS | POLENTA | \$16

BAKED EGGPLANT PARMESAN

TOMATO SAUCE | MOZZARELLA | PARMESAN | \$14

STEAMED PRINCE EDWARD ISLAND MUSSELS

WHITE WINE | GARLIC | FRESH HERBS PARMESAN CREMA | \$17

FLASH FRIED CALAMARI

LEMON | PARSLEY | MARINARA | \$15

SIGNATURE HAND PACKED HALF POUND MEATBALL

SOFT TRUFFLED POLENTA | PROVOLONE CHEESE | MARINARA | \$16

MADE IN HOUSE FRESH PASTA

WE ARE PROUD TO PRESENT TO YOU OUR MADE FRESH DAILY PASTAS FROM THE CARIBBEAN'S FIRST DEDICATED DINING ROOM PASTA KITCHEN. ONLY THE FINEST INGREDIENTS ARE CHOSEN TO MAKE THE DOUGH, SO THAT THE PASSION OF OUR PASTA ENLIGHTENS THE PESCE DINING EXPERIENCE- **BUON APPETITO!**

ENTREE AND ANTIPASTI PORTIONS AVAILABLE

SPAGHETTI & SIGNATURE MEATBALL | MARINARA | PARMESAN | PARSLEY | \$25/\$13

PENNE A LA VODKA | ITALIAN SAUSAGE | WHITE BEANS | TUSCAN KALE | GARLIC | PINK CREAM SAUCE | \$25/\$13

TRADITIONAL FETTUCCINE ALFREDO | PARMESAN CREAM SAUCE | \$22/\$12

SPAGHETTI CARBONARA | PANCETTA | BACON | PEAS | BLACK PEPPER | EGG YOLK CREAM SAUCE | \$25/\$13

RIGATONI BOLOGNESE | RUSTIC RAGU OF BEEF & VEAL | TOMATO | HERBS | VEGETABLES | \$25/\$13

SHRIMP SCAMPI | LINGUINE | GARLIC | WHITE WINE | HERB TOMATO LEMON BUTTER | \$35/\$18

| PESCE PASTA CUCINA |

SHORT NOODLES- CASARECCE = "HOMEMADE", TWISTED ROLLED TUBE | RIGATONI= TUBE-SHAPED | PENNE= "QUILL" CYLINDER SHAPED
LONG NOODLES- SPAGHETTI= "TWINE" THIN, CYLINDRICAL | LINGUINE= "LITTLE TONGUES" LONG, ELLIPTICAL | FETTUCCINE= "LITTLE RIBBONS" THICK, FLAT

\$4 CHARGE APPLIES TO ALL SPLIT ENTREES. PESCE KINDLY REQUESTS "NO SUBSTITUTIONS" PLEASE

20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

GLUTEN FREE? PLEASE CHAT WITH YOUR SERVER

OUR KITCHEN IS HAPPY TO ADJUST AS MANY DISHES POSSIBLE INTO GLUTEN FREE OPTIONS

-ENTREE FEATURES-

PASSION DRIVES US TO SOURCE THE FRESHEST PRODUCT & WHEN POSSIBLE- LOCAL SUSTAINABLE INGREDIENTS.

OUR CUISINE IS COOKED TO ORDER WITH FOCUS ON TECHNIQUE AND TRADITION.

VEGETARIANS | WE SUPPORT YOU! LET US CREATE A MYRIAD OF VEGETARIAN OPTIONS FROM OUR WHOLESOME INGREDIENTS

THE CHEFS SUGGEST:

OSSOBUCO MILANESE

SLOW BRAISED VEAL SHANK | RISOTTO MILANESE | TENDER CARROTS | NATURAL JUS

\$48

LINE CAUGHT LOCAL CATCH | DAILY CHANGING PREPARATION

!WE SUPPORT OUR LOCAL FISHERMEN!

MARKET PRICE

PESCE

CARIBBEAN LOBSTER TAIL FRA DIAVOLO

SPICY TOMATO SAUCE | CRISPY RISOTTO ARANCICI | GARLICKY SAUTÉED CHILI PEPPER KALE | \$45

SAUTÉED GROUPER PICATTA

HAND CUT LINGUINE NOODLES | SUNDRIED TOMATOES | LEMON CAPER SAUCE | \$32

FRUTTIDI MARE

LOBSTER | MUSSELS | SHRIMP | CALAMARI

GARLIC | WHITE WINE | CASARECCE PASTA | TOMATO SCENTED BROTH | \$39

GRILLED WHOLE BONELESS MEDITERRANEAN SEA BASS “BRANZINO”

ARUGULA | TOMATO | CUCUMBER | CRISPY POTATO “PANZANELLA” | WALNUTS | RASPBERRY LEMON VINAIGRETTE | \$37

SAUTÉED MAHI DIAVOLO

PENNE PASTA | SPICY MARINARA | ROASTED RED PEPPERS | \$31

CARNE

STUFFED PORK CHOP MILANESE

PROVOLONE | SALAMI | TRUFFLED POLENTA | FRESH TOMATOES | BALSAMIC REDUCTION | \$33

VEAL OR CHICKEN PICATTA

HAND CUT LINGUINE NOODLES | SUNDRIED TOMATOES | LEMON CAPER SAUCE | \$27

PAN SEARED 10OZ NEW YORK STRIP STEAK

- IN THE STYLE OF THE PIZZA MAKER -

TOMATO BASIL SAUCE | CHEESY GARLIC BRUSCHETTA | RED WINE REDUCTION | \$41

STUFFED VEAL OR CHICKEN PARMESAN “LUCIA”

RICOTTA CHEESE FILLING | SPAGHETTI MARINARA | \$27

CENTER CUT FILET OF CERTIFIED ANGUS BEEF “MARSALA”

BAKED POTATO RAVIOLO | PORTOBELLO MUSHROOM | CREAMY SPINACH | MARSALA SAUCE

4OZ CUT | \$36 8OZ CUT | \$46

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