

PESCE | ITALIAN

-ANTIPASTI-

SIGNATURE ANTIPASTO PLATTER FOR TWO

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

SHAVED BEEF CARPACCIO

DRESSED ARUGULA | SEA SALT | TRUFFLED AIOLI | CROSTINI | \$16

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!

CHOPPED ROMAINE CAESAR

PROPRIETARY DRESSING | HERBED CROUTONS | SHAVED PARMESAN | \$10

CAPRESE SALAD

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

GARDEN SALAD

FIELD GREENS | SLICED TOMATOES | ARTICHOKE | RED PEPPER | CREAMY ITALIAN DRESSING | \$13

KALE AND ROASTED PEPPERS SALAD

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

FRIED PROVOLONE

TEMPURA BATTERED | ARUGULA | ITALIAN SALSA | \$15

SHRIMP & GRITS

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

BAKED EGGPLANT PARMESAN

CRISPY EGGPLANT | MARINARA | 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!

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

PENNE A LA VODKA | ITALIAN SAUSAGE | WHITE BEANS | TUSCAN KALE | GARLIC | ROSE SAUCE | \$25

TRADITIONAL FETTUCCINE ALFREDO | PARMESAN CREAM SAUCE | \$22

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

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

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

ALL PASTA CREATIONS ARE AVAILABLE AS AN ANTIPASTI PORTION

| 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

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 5 OR MORE

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

LINE CAUGHT LOCAL CATCH | DAILY CHANGING PREPARATION
!WE SUPPORT OUR LOCAL FISHERMEN!
MARKET PRICE

PESCE

CARIBBEAN LOBSTER TAIL TWO WAYS

CHAMPAGNE LEMON CREAM SAUCE | HOMEMADE MUSHROOM GNOCCHI | ROASTED TOMATO |
ROASTED RED PEPPER MANICOTTI | \$50

BLACKENED LINE CAUGHT ATLANTIC SALMON

PENNE PASTA | SPINACH-BASIL PESTO | TOMATO-BASIL SALAD | \$32

FRUTTI DI MARE

LOBSTER | MUSSELS | SHRIMP | CALAMARI

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

MEDITERRANEAN BRANZINO EN PAPILOTE

ROASTED RED BLISS POTATOES | SEASONAL VEGETABLES | LEMON AND HERB BUTTER | \$37

FRESH HERB SEARED YELLOWFIN TUNA

ROASTED SHALLOT POTATO PUREE | BROWN BUTTER BABY CARROTS | PINEAPPLE SALAD | \$36

CARNE

STUFFED PORK CHOP MILANESE

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

VEAL OR CHICKEN MARSALA

HAND CUT LINGUINE NOODLES | PANCETTA | BACON | SEASONAL MUSHROOMS ROASTED SHALLOTS
| MARSALA-HERB BUTTER | \$28

BAKED LASAGNA CASSEROLE

FRESH PASTA | RAGU OF BEEF & VEAL | BASIL RICOTTA FILLING | MOZZARELLA | SPINACH | FRESH
TOMATOES | \$25

VEAL OR CHICKEN PARMESAN

SPAGHETTI MARINARA | \$27

8OZ CENTER CUT CERTIFIED ANGUS FILET "MARSALA"

BAKED POTATO RAVIOLO | PORTOBELLO MUSHROOM | CREAMY SPINACH | MARSALA DEMI-GLACE |
\$46

OSSOBUCO MILANESE

SLOW BRAISED VEAL SHANK | RISOTTO MILANESE | TENDER CARROTS | NATURAL JUS | \$48

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