

# 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

FIELD GREENS | SLICED TOMATOES | ARTICHOKE | ROASTED PEPPERS | CREAMY ITALIAN DRESSING | \$13

#### WHOLE LEAF ROMAINE CAESAR

PROPRIETARY DRESSING | CROUTONS | SHAVED PARMESAN | \$10

#### CAPRESE SALAD

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

#### SHAVED BEEF CARPACCIO

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

#### 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 TECHNIQUE AND TRADITION.

## THE CHEFS SUGGEST:

### OSSOBUCCO 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

### PAN SEARED GROUPEL

ROASTED SHALLOT-POTATO PUREE | SAUTÉED KALE | PRESERVED LEMON CONFIT | \$34

### FRUTTI DI MARE

#### LOBSTER | MUSSELS | SHRIMP | CALAMARI

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

### GRILLED WHOLE BONELESS MEDITERRANEAN BRANZINO

SEASONAL SALAD | \$37

### JERK SEARED YELLOWFIN TUNA

ROASTED SHALLOT POTATO PUREE | BROWN BUTTER BABY CARROTS | LEMON AVOCADO RELISH | \$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 | \$27

SPAGHETTI MARINARA

### VEAL OR CHICKEN "LUCIA" | \$29

PARMESAN STYLE | RICOTTA CHEESE FILLING | SPAGHETTI MARINARA

### CENTER CUT CERTIFIED ANGUS BEEF "MARSALA"

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

4OZ FILET | \$36 8OZ FILET | \$46 10OZ N.Y. STRIP | \$41

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