

Pescatore



antipasti

house-made focaccia / 3.5

balsamic, olive oil, house dipping sauce

crab cakes / 14.5

cucumber, micro green, lemon-caper butter

red beets / 9.5

goat cheese, micro cilantro, toasted hazelnuts, balsamic

bruschetta / 9.5

eggplant caponata, balsamic reduction, parmigiano reggiano

calamari fritti* / 14.5

house-made lemon aioli, cocktail sauce

mussels / 15.5

garlic, scallion, serrano, cilantro, tomato-fish broth

charcuterie / 16.5

prosciutto, spicy coppa, soppressata, cornichon, sun-dried tomato tapenade, rosemary flatbread

tuscan meatballs / 10.5

pork, beef, onion, herb, tomato sauce

zuppe e insalate

clam chowder / 9.5

prosciutto

minestrone / 8.5

tuscan vegetable, tomato, cannellini bean, parmigiano reggiano

organic mixed greens / 9.5

gorgonzola cheese, caramelized walnut, balsamic vinaigrette

caesar* / 10.5

little gem lettuce, anchovy, garlic crouton, parmigiano reggiano

panzanella / 13.5

cucumber, tomato, pickled onion, crouton, arugula, roasted pepper, caper, red wine vinaigrette

add to any salad

chicken 6.5 | shrimp 8.5 | salmon 11.5

primi

pizza margherita / 14.5

fresh mozzarella, tomato sauce, garlic, basil

pizza bianca / 15.5

crimini mushroom, caramelized onion, fontina & gorgonzola cheeses

pizza salami / 16.5

soppressata, red onion, kalamata olive, tomato sauce, mozzarella cheese

pizza verdi / 15.5

baby spinach, tomato, fontina cheese, pesto

risotto al granchio / 26.5

dungeness crab, fennel, scallion, mascarpone cheese

pappardelle con pettini / 25.5

bay scallop, garlic confit, sun-dried tomato, basil, white wine, parmesan-cream sauce

fettuccine ai frutti di mare / 25.5

manila clam, shrimp, mussel, diced fish, squid, white wine, tomato sauce, fresh herb

linguini vongole / 23.5

manila clam, garlic, white wine, oregano

spaghetti bolognese / 19.5

braised pork & beef, tomato sauce, red wine, fresh herb, grana padano

add meatballs / 7.5

weekly happenings

sun
family spaghetti
night

mon
\$5 draft beer

tues
buy one pizza,
get one half-off

wed
half-off
selected wine

thurs
"off-the-menu"
night

secondi

chicken parmesan / 24.5

marinara, spaghetti, parmigiano reggiano

grilled salmon / 27.5

ratatouille, farro, cherry tomato, tarragon-butter sauce

blackened tuna* / 27.5

pickled vegetable, sesame seed, ginger-bell pepper coulis

roasted sea bass / 28.5

pine nut crust, grilled broccolini, whipped potato, saffron-cream sauce

seared rock cod / 27.5

rosemary yukon gold potato, broccoli rabe, scallion, lemon-butter sauce

grilled rib eye / 34.5

truffle-scented mashed potato, balsamic onion, red wine sauce

osso buco / 30.5

braised veal shank, baby carrot, red wine, creamy mashed potato, garlic gremolata

contorni

spaghetti / 8.5

garlic, herb, extra virgin olive oil

warm olives / 6.5

garlic, fresh rosemary, extra virgin olive oil

mashed potato / 5.5

garlic, cream

roasted potato / 6.5

rosemary, butter

baby spinach / 7.5

garlic, lemon

roasted brussels sprouts / 5.5

bacon, butter, sage

**Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us of any allergies before ordering. A surcharge of 5% will be added to all purchases in response to SF Employer Mandate.*