

Pescatore



WEEKLY PROMOS

SUNDAY:
Family Spaghetti
22 / person

MONDAY:
Draft Beers
5

TUESDAY:
Buy one get one 1/2 off Pizza
Choice of salad, served with garlic bread.
Kids under 12 eat free
20 / person

WEDNESDAY:
Wine Wednesdays
Half off select wine menu

THURSDAY:
Off The Menu Night
Chef's choice entree
26 / person

ANTIPASTI

- Crab Cakes..... 14.5
cucumber, micro greens, lemon-caper butter
- Roasted Polenta 7.5
roma tomato, pesto, mozzarella
- Warm Olives 6.5
garlic, fresh rosemary, extra virgin olive oil
- Clam Chowder 9.5
pancetta
- Roasted Tomato Soup 8.5
creamy polenta, parmigiano reggiano
- Bruschetta 9.5
roma tomato, parmigiano reggiano, balsamic reduction
- Calamari Fritti 14.5
chipotle aioli, cocktail sauce*
- Antipasti Seafood 16.5
mussels, manila clams, shrimp, drawn butter, garlic
- Prosciutto di Parma Crudo 14.5
burrata, olio santo, sesame seeds, rock salt, crostini
- Tuscan Meatballs..... 10.5
spicy tomato sauce

INSALATA

- Organic Coastal Greens 8.5
tomato, cucumber, balsamic vinaigrette
- Classic Caesar* 9.5
romaine hearts, anchovies, house-made croutons, parmigiano reggiano
- Apple Salad 11.5
frisée, arugula, candied walnuts, gorgonzola, mustard vinaigrette
add chicken 6.5 add shrimp 8.5

PRIMI

- Pizza Margherita..... 14.5
tomato basil, mozzarella di bufala
- Pizza Melanzana 15.5
eggplant, sundried tomato, basil pesto, wild arugula, fontina, olive oil
- Pizza Bianca..... 15.5
four cheeses, mushrooms, oregano, white truffle oil
- Tuscan Calzone 16.5
pepperoni, spinach, onion, tomato sauce, mozzarella, ricotta
- Seafood Risotto 25.5
mussels, manila clams, shrimp, today's catch, bell pepper, white wine, tomato sauce
- Black Linguini 25.5
manila clams, shrimp, roasted garlic, white wine sauce, breadcrumbs
- Spaghetti Bolognese..... 19.5
braised pork & beef, roma tomatoes, fresh herbs, parmigiano reggiano
add house-made meatballs 7.5
- Capellini Pomodoro 16.5
garlic, tomatoes, fresh basil, extra virgin olive oil, parmigiano reggiano
add chicken 6.5 add shrimp 8.5
- Crab Ravioli 24.5
leeks, caper butter cream reduction

CONTORNI

- Spaghetti..... 8.5
garlic, herbs, extra virgin olive oil
- Rosemary Yukon Potatoes..... 6.5
herb butter
- Baby Spinach..... 6.5
garlic, lemon, extra virgin olive oil
- Creamy Polenta 5.5
- Brussel Sprouts 5.5
bacon, garlic, olive oil

SECONDI

- Chicken Parmesan 24.5
mozzarella, marinara, spaghetti
- Wild King Salmon 27.5
zucchini risotto, onion rings, micro greens, basil-infused olive oil
- Grilled Tuna..... 27.5
avocado mousse, wild arugula, pickled onion, serrano chile, cucumber, caper aioli
- Grilled Mahi Mahi..... 28.5
white bean ragout, bacon, red chard, chipotle-tomato sauce, basil aioli
- Braised Black Cod 27.5
yukon potatoes, crimini mushrooms, shallots, marsala cream sauce, white truffle oil
- Grilled New York Steak 34.5
rosemary potatoes, fried padron peppers, roasted onion compound butter
- Roasted Trout..... 27.5
brussels sprouts, cauliflower, fennel, sage brown butter, almond cream sauce

Executive Chef:

Rafael Mayoral

Restaurant Manager:

Jake Erwin

**Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness - please inform us of any allergies prior to ordering.*

**A surcharge of 5% will be added to all sales in response to SF employer mandate.*