

Pescatore



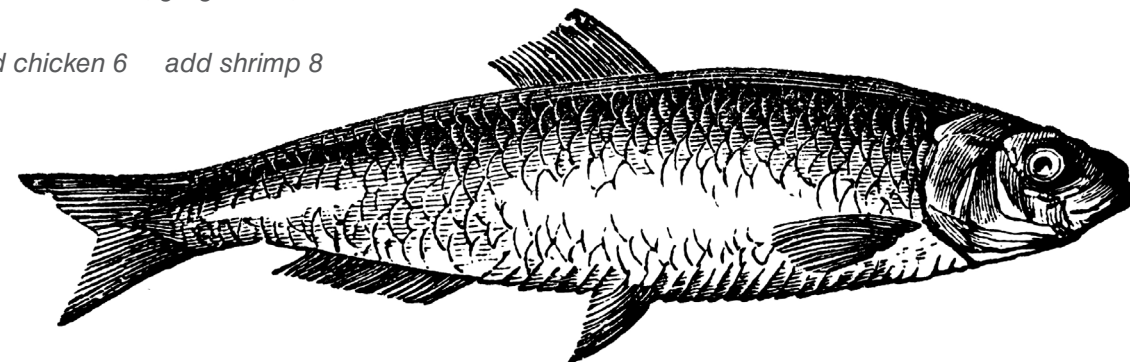
ANTIPASTI

Crab Cakes.....	14
<i>served with cucumber, micro greens, lemon caper butter</i>	
Clam Chowder.	9
<i>pancetta, a wharf classic</i>	
Roasted Tomato Soup.	8
<i>creamy polenta, parmigiano reggiano</i>	
Bruschetta.	9
<i>roma tomatoes, balsamic reduction, parmigiano reggiano</i>	
Calamari Fritti.	14
<i>chipotle aioli, * cocktail sauce</i>	
Petrale Sole Ceviche.	14
<i>habanero chile, pickled onion, cucumber, cilantro</i>	
Prosciutto Di Parma Crudo	14
<i>burrata, olio santo, sesame seeds, rock salt</i>	
Tuscan Meatballs*	10
<i>spicy tomato sauce</i>	

INSALATA

Caprese	10
<i>tomato, fresh mozzarella, basil, extra virgin olive oil, balsamic reduction</i>	
Organic Coastal Greens	8
<i>local organic greens, balsamic vinaigrette</i>	
Classic Caesar*	9
<i>romaine hearts, anchovies, house-made croutons, parmigiano reggiano</i>	
Apple Salad	11
<i>frisee, arugula, candied walnuts, gorgonzola, mustard vinaigrette</i>	

add chicken 6 add shrimp 8



PIZZA & PANINI

Pizza Margherita.....	15
<i>tomato basil, mozzarella di bufala</i>	
Pizza Bianca.....	15
<i>four cheeses, mushrooms, oregano, white truffle oil</i>	
Pizza Melanzana	15
<i>eggplant, sundried tomato, basil pesto, wild arugula, fontina, olive oil</i>	
Trio Of Crab Sliders	16
<i>crab cakes, micro greens, caper aioli, sesame buns</i>	
Chicken Panini.....	15
<i>rosemary chicken, smoked bacon, fontina cheese, house-made aioli*</i>	
Steak Panini*	15
<i>sliced rib eye, grilled onion, mozzarella, spicy aioli*</i>	
Veggie Panini.....	14
<i>grilled eggplant, zucchini, baby spinach, basil pesto spread</i>	

paninis served on house-baked focaccia with choice of fries, soup or mixed greens

LIQUID LUNCH

Being Green	8
<i>cucumber, celery, spinach, kale, apple, lemon</i>	
Beets Me	8
<i>red beets, carrots, ginger, cilantro</i>	
Green Smoothie	8
<i>cucumber, spinach, apple, strawberry, banana</i>	
House Iced Teas.....	4.5
<i>please ask your server for our seasonal flavors</i>	

MAIN EATS

Chicken Parmesan	23
<i>mozzarella, marinara, spaghetti</i>	
Wild Salmon	26
<i>zucchini risotto, onion rings, micro greens, basil infused olive oil</i>	
Grilled Tuna*	26
<i>avocado mousse, wild arugula, pickled onion, serrano chile, cucumber, caper aioli</i>	
Seafood Risotto	24
<i>mussels, clams, shrimp, today's catch, bell pepper white wine, tomato sauce</i>	
Black Linguini	23
<i>manila clams, shrimp, roasted garlic, white wine sauce, breadcrumbs</i>	
Spaghetti Bolognese	18
<i>braised pork & beef, roma tomatoes, fresh herbs, parmigiano reggiano</i>	
<i>add house made meatballs 7</i>	
Capellini Pomodoro	16
<i>garlic, tomatoes, fresh basil, extra virgin olive oil, parmigiano reggiano</i>	
<i>add chicken 6 add shrimp 8</i>	
Crab Ravioli	23
<i>leeks, caper butter cream reduction</i>	

Executive Chef:

Rafael Mayoral

*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.