

# LA PESCHERIA

PLEASE MARK YOUR SELECTIONS ✓

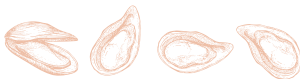
Welcome to La Pescheria, our seafood-centric restaurant which is also a true counter-to-table experience. We cook what we sell, and we sell what we cook.

Our chefs will be serving the same fish you see at our fishmonger counter! All of our seafood is responsibly sourced by our local supplier, Diana's Seafood, who helps ensure that our seafood is caught in ways that consider the long-term vitality of the species and the oceans.

## CRUDO

Ostriche | Oysters

See the daily specials card for today's selection



## PESCE

Tonno • 19

Yellowfin Tuna, Sicilian tangerine oil, pistacchio

Capesante • 18

Massachusetts sea scallops, colatura di alici, chili, lemon

Salmone • 16

Organic Blue Circle salmon, grapefruit, chive

Trio • 27

Chef's selection of crudo

## MARINATO

Cozze • 16

Prosecco-poached and marinated Salt Spring Island Mussels, parsley, mint, oregano, chili

Pesce Spada • 13

Olitalia Extra virgin olive oil poached swordfish, capers, oregano, lemon

Gamberetti • 14

Wild-caught Quebec Matane shrimp marinated in lemon juice, Frantoio Cutrera extra virgin olive oil, parsley

Trio • 25

Chef's selection of marinati

## SPIEDINI SKEWERS

Pesce Spada • 13

Grilled swordfish, pesto trapanese

Gamberetti • 14

Grilled shrimp, spicy basil pesto

Calamari • 9

Grilled calamari, red onion, lemon, olive oil, oregano

## FRITTI LIGHTLY FRIED

Crocchette di Baccalà • 9

Salt cod fritter, lemon and garlic crema

Fritto Misto di Mare • 18

Lightly fried gulf shrimp, calamari, market fish, vegetables, lemon

## BRUSCHETTE

Pomodoro • 9

Marinated cherry tomatoes, basil, extra virgin olive oil

Tonno • 13

Poached tuna, peperonata, lemon, fresh herbs

Acciughe • 14

Agostino Recca anchovy, butter, lemon zest

## PIZZA AL PADELLINO

Marinara • 11

Mutti tomato, Agostino Recca anchovy, capers, oregano

Margherita • 12

Mutti tomato, housemade mozzarella, basil

Burrata e Acciughe • 24

Imported Burrata from Puglia, Agostino Recca anchovy

## SALUMI E FORMAGGI

Mozzarella di Bufala DOP • 19

Ponte Reale, Campania

Prosciutto e Mozzarella • 18

Prosciutto di Parma 18 month DOP Ferrarini, housemade mozzarella

## PIATTI

Lattuga • 14

Gem lettuce, shaved vegetables, mascarpone dressing

Cozze alla Calabrese • 21

Salt Spring Island Mussels, Calabrian chili, cherry tomato, mint, grilled housemade bread

Insalata Verde • 16

Mixed lettuce, smoked trout, Pecorino Romano DOP, Agostino Recca anchovy breadcrumbs

Polpo Grigliato • 21

Spanish octopus, salsa rossa, fingerling potatoes

Ippoglosso • 26

Pan-seared halibut, butternut squash caponata

Tonno alla Piastra • 28

Seared tuna loin, marinated white beans

## PASTA SERVED AL DENTE

Quadrati • 17

Spinach and ricotta housemade ravioli, lemon butter, pistacchio

Bucatini con Pesto Trapanese • 19

Afeltra bucatini, tomato, basil, almond pesto, Pecorino Romano DOP

Scialatielli all'Amalfitana • 25

Traditional fresh pasta from Campania, poached fish ragù, Salt Spring Island Mussels, Mutti tomato, chili flake, basil, extra virgin olive oil

Executive Chef: Rob Wing

Please inform your server of any allergies or dietary restrictions.

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.



## VINO

## SPUMANTE SPARKLING

	Glass <sup>(6oz)</sup>	Bottle
<b>Prosecco NV</b> Reguta   Friuli-Venezia Giulia Glera	13	52
<b>'Gran Cuvee Rose' Spumante Rosato NV</b> Fantini   Basilicata Aglianico	20	80
<b>Trento DOC NV</b> Ferrari   Trentino-Alto Adige Chardonnay	22	88
<b>Prosecco NV</b> Flor   Veneto Glera		65
<b>'Perlé' Trento DOC 2013</b> Ferrari   Trentino-Alto Adige Chardonnay		128

## BIANCHI WHITES

	Glass <sup>(6oz)</sup>	Bottle
<b>'Bio' Grillo 2018</b> Cantine Settesoli   Sicilia	14	56
<b>'Munir' 2018</b> Valdibella   Sicilia Catarratto	16	64
<b>'Costamolino' 2018</b> Argiolas   Sardegna Vermentino	17	68
<b>Gavi di Gavi 2018</b> Fontanafredda   Piemonte Cortese	17	68
<b>'Janare' Falanghina del Sannio 2018</b> La Guardiense   Campania	18	72
<b>'SP68' Terre Siciliane 2018</b> Occhipinti   Sicilia Zibibbo, Albanello	26	104
<b>'Orsone' Friuliano 2017</b> Bastianich   Friuli-Venezia Giulia		65
<b>Trebbiano 2018</b> Marchesi Migliorati   Abruzzo		75
<b>'Dorovedre' Verdicchio del Castelli di Jesi 2017</b> Tombolini   Marche		85
<b>'Vigneti Foscari' Soave Classico 2016</b> Inama   Veneto Garganega		95

## ROSATI ROSÉS

	Glass <sup>(6oz)</sup>	Bottle
<b>Cirò Rosato 2018</b> Santa Venere   Calabria Gaglioppo	16	64
<b>'Alie' Toscana Rosato 2018</b> Frescobaldi   Toscana Syrah, Vermentino	20	80
<b>Pinot Grigio Ramato 2018</b> Le Vigne di Zamo   Friuli-Venezia Giulia		95

## ROSSI REDS

	Glass <sup>(6oz)</sup>	Bottle
<b>Primitivo 2018</b> Torrae del Sale   Puglia	14	56
<b>'Castiglioni' Chianti 2018</b> Frescobaldi   Toscana Sangiovese, Merlot	15	60
<b>'Costera' Cannonau 2017</b> Argiolas   Sardegna	16	64
<b>'Rubrato' 2017</b> Feudi di San Gregorio Campania Aglianico	17	68
<b>'Terre More' 2017</b> Frescobaldi   Toscana Cabernet, Merlot, Cabernet Franc, Syrah	18	72
<b>'Scoglitti' 2017</b> Vino Lauria   Sicilia Frappato	19	76
<b>'Orsone' Schioppettino 2018</b> Bastianich   Friuli-Venezia Giulia		64
<b>'I Perazzi' Sangiovese 2016</b> La Mozza   Toscana		65
<b>Montepulciano d'Abruzzo 2018</b> Marchesi Migliorati   Abruzzo		88
<b>Barolo 2015</b> Fontanafredda   Piemonte		90
<b>Pinot Nero 2018</b> Serafini & Vidotto   Veneto		105
<b>'Phigaia' 2016</b> Serafini & Vidotto   Veneto Cabernet Franc, Merlot, Cabernet Sauvignon		110

## BIRRA

## ALLA SPINA DRAFT

<b>Birroteca, Bionda</b> Pilsner   Toronto	8/355ml
<b>Collective Arts, Jam Up the Mash</b> Dry Hopped Sour   Toronto	10/355ml

## IN BOTTIGLIA BOTTLED

<b>Muddy York Brewing Co., Session IPA</b> IPA   Toronto	13/355ml
<b>Godspeed, Ibushi</b> Smoked Malt   Toronto	12/355ml
<b>Birra Bruton, Lilith</b> Pale Amber Ale   Toscana	40/750ml
<b>Peroni, Nastro Azzurro</b> Premium Pilsner   Roma	10/330ml

## COCKTAILS

<b>Negroni</b> Bombay Sapphire Gin, Campari, Martini & Rossi Vermouth Rosso	15
<b>Il Moro</b> Bulleit Boubon, Avena, Luxardo Morlacco, honey syrup, lemon	15
<b>Canale Torino</b> Aperol, Martini & Rossi Vermouth Dry Bianco, Luxardo Maraschino	15
<b>3 Terzi</b> Bombay Sapphire Gin, Lillet Blanc, Martini & Rossi Vermouth Dry Bianco	15
<b>Aperol Spritz</b> Aperol, Prosecco, soda water, orange	16
<b>Not a Pizza</b> Espolon Tequila, Agave syrup, lime	16
<b>Americano in Toronto</b> Ramazzotti Rosato, Campari, grapefruit bitter, lemon, soda water	16
<b>Tiki Italiano</b> Bacardi Superior, Aperol, Orzata, lime	17