

LA PESCHERIA

PLEASE MARK YOUR SELECTIONS ✓

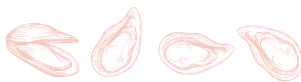
Welcome to La Pescheria, our seafood-centric restaurant which is also a true counter-to-table experience. We cook what we sell, and we sell what we cook.

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

HAMACHI • 19

Pacific Hamachi, Freshly Grated Horseradish, Extra Virgin Olive Oil, Lemon, Black Pepper

CAPELANTE • 18

Massachusetts Sea Scallops, Colatura di Alici, Chili, Lemon

ROMBO • 16

First Fish Wild Caught Baffin Island Turbot, Extra Virgin Olive Oil, Blood Orange, Fennel Pollen

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



PANINO

PANINO DI POLPO • 25

Whole Fried Baby Octopus, Housemade Sesame Seed Brioche Bun, Marinated Cherry Tomatoes, Cucumber, Pickled Onions

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

SPIEDINI SKEWERS

CODA DI ROSPO • 13

Grilled Monkfish, Pesto Trapanese

GAMBERETTI • 14

Grilled Shrimp, Spicy Basil Pesto

CALAMARI • 9

Grilled Calamari, Lemon, Extra Virgin Olive Oil, Oregano

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

Local Burrata from Ontario, Agostino Recca Anchovy

VONGOLE • 21

Littleneck Clams, Spicy Tomato Sauce, Red Onion, Lemon, Parsley

SALUMI E FORMAGGI

MOZZARELLA DI BUFALA DOP • 19

Ponte Reale, Campania

PROSCIUTTO E MOZZARELLA • 18

Ferrarini Prosciutto Di Parma 14 Month DOP, Housemade Mozzarella

PIATTI

RADICCHIO E AGRUMI • 16

Italian Chicories, Seasonal Citrus, Red Wine Vinaigrette, Fennel, Hazelnut

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

RAZZA • 24

Skate Wing, Braised Leeks, Calabrian Chili, Fingerling Potatoes

TONNO ALLA PIASTRA • 28

Seared Tuna Loin, Marinated White Beans

ZUPPA DI PESCE • 29

Sicilian Style Fish Soup, Littleneck Clams, Salt Spring Island Mussels, Gulf Shrimps

PASTA SERVED AL DENTE

QUADRATI • 17

Spinach and Ricotta Housemade Ravioli, Lemon Butter, Pistachio

BUGATINI 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

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 ^(5oz)	Bottle
Prosecco NV Reguta Friuli-Venezia Giulia Glera	13	52
'Gran Cuvee Rose' Spumante Rosato NV Fantini Basilicata Aglianico	20	80
Trento DOC NV Ferrari Trentino-Alto Adige Chardonnay	22	88
Prosecco NV Flor Veneto Glera		65
'Perlé' Trento DOC 2013 Ferrari Trentino-Alto Adige Chardonnay		128

BIANCHI WHITES

	Glass ^(5oz)	Bottle
'Bio' Grillo 2018 Cantine Settesoli Sicilia	14	56
'Munir' 2018 Valdibella Sicilia Catarratto	16	64
'Costamolino' 2018 Argiolas Sardegna Vermentino	17	68
Gavi di Gavi 2018 Fontanafredda Piemonte Cortese	17	68
'Janare' Falanghina del Sannio 2018 La Guardiense Campania	18	72
'SP68' Terre Siciliane 2018 Occhipinti Sicilia Zibibbo, Albanello	26	104
'Orsonè' Friuliano 2017 Bastianich Friuli-Venezia Giulia		76
Trebbiano 2018 Marchesi Migliorati Abruzzo		75
'Dorovedre' Verdicchio del Castelli di Jesi 2017 Tombolini Marche		85
'Vigneti Foscari' Soave Classico 2016 Inama Veneto Garganega		95

BIRRA

ALLA SPINA DRAFT

 Birroteca, Bionda Pilsner Toronto	8/355ml
 Birroteca, Rotating Tap Toronto	MP/355ml

IN BOTTIGLIA BOTTLED

Muddy York Brewing Co., Session IPA IPA Toronto	13/355ml
Godspeed, Ibushi Helles Lager Toronto	12/355ml
Birra Bruton, Lilith Pale Amber Ale Toscana	40/750ml

ROSATI ROSÉS

	Glass ^(5oz)	Bottle
Cirò Rosato 2018 Santa Venere Calabria Gaglioppo	16	64
'Alie' Toscana Rosato 2018 Frescobaldi Toscana Syrah, Vermentino	20	80
Pinot Grigio Ramato 2018 Le Vigne di Zamo Friuli-Venezia Giulia		95

ROSSI REDS

	Glass ^(5oz)	Bottle
Primitivo 2018 Torrae del Sale Puglia	14	56
'Castiglioni' Chianti 2018 Frescobaldi Toscana Sangiovese, Merlot	15	60
'Costera' Cannonau 2017 Argiolas Sardegna	16	64
'Rubrato' 2017 Feudi di San Gregorio Campania Aglianico	17	68
'Terre More' 2016 Frescobaldi Toscana Cabernet, Merlot, Cabernet Franc, Syrah	18	72
'Scoglitti' 2017 Vino Lauria Sicilia Frappato	19	76
'Orsonè' Schioppettino 2018 Bastianich Friuli-Venezia Giulia		64
'I Perazzi' Sangiovese 2016 La Mozza Toscana		65
Montepulciano d'Abruzzo 2018 Marchesi Migliorati Abruzzo		88
Barolo 2015 Fontanafredda Piemonte		90
Pinot Nero 2018 Serafini & Vidotto Veneto		105
'Phigaia' 2016 Serafini & Vidotto Veneto Cabernet Franc, Merlot, Cabernet Sauvignon		110
'Rosso di Clausura' 2015 Certosa di Belriguardo Toscana Sangiovese, Merlot		135

COCKTAILS

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

MOCKTAILS

Doppiozero Spritz Festivo Portofino Italian Bitter, Lemon, Soda	9
Ananas Mule Pineapple, Lime, Ginger Beer	9