

# LA PESCHERIA

PLEASE MARK YOUR SELECTIONS ✓

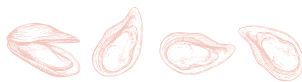
Welcome to La Pescheria, our seafood-centric restaurant which is also a true counter-to-table experience. We cook what we sell, and we sell what we cook.

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

### SCOMBRO • 13

Spanish Mackerel, Grapefruit, Extra Virgin Olive Oil, Mint, Chili

### 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

## 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

## 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

## 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

## 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

### SUPPLÌ AL POMODORO • 8

Tomato Risotto, Basil, Housemade Mozzarella, Pecorino Romano DOP

## 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

Manilla 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

### RAZZA • 24

Skate Wing, Braised Leeks, Calabrian Chili, Fingerling Potatoes

### CODA DI ROSPO ALLA GHIOTTA • 26

Monkfish, Cherry Tomato, Gaeta Olives, Red Onion, Capers, Oregano

### ZUPPA DI PESCE • 29

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

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>(5oz)</sup>	Bottle
<b>Prosecco NV</b> Reguta   Friuli-Venezia Giulia Glera	13	52
<b>'Gran Cuvee Rose' Spumante Rosato NV</b> Fantini   Basilicata Aglanico	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>(5oz)</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>'Orsonè' Friuliano 2017</b> Bastianich   Friuli-Venezia Giulia		76
<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

## BIRRA

## ALLA SPINA DRAFT

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

## IN BOTTIGLIA BOTTLED

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

## ROSATI ROSÉS

	Glass <sup>(5oz)</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>(5oz)</sup>	Bottle
<b>Primitivo 2018</b> Torrae del Sale   Puglia	14	56
<b>'Bibbiano' Chianti Classico 2017</b> Bibbiano   Toscana Sangiovese	18	72
<b>'Costera' Cannonau 2017</b> Argiolas   Sardegna	16	64
<b>'Rubrato' 2017</b> Feudi di San Gregorio   Campania Aglanico	17	68
<b>'Terre More' 2016</b> Frescobaldi   Toscana Cabernet, Merlot, Cabernet Franc, Syrah	18	72
<b>'Scoglitti' 2017</b> Vino Lauria   Sicilia Frappato	19	76
<b>'Orsonè' 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
<b>'Rosso di Clausura' 2015</b> Certosa di Belriguardo   Toscana Sangiovese, Merlot		135

## COCKTAILS

<b>Negroni</b> Tanqueray Gin, Campari, Martini & Rossi Vermouth Rosso	15
<b>Il Moro</b> Bulleit Boubon, Averna, 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

## MOCKTAILS

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