

# LA PESCHERIA

Executive Chef Steven Spiewak  
3.2.2023

## CRUDI E MARINATI

RAW AND MARINATED IN  
EXTRA VIRGIN OLIVE OIL



**Ostriche** 21/half dozen  
*Raw Oyster on the Half Shell with  
Prosecco Mignonette, Lemon*

**Gamberetti** 19  
*Poached Argentinian Pink Shrimp, Garlic*

**Cozze** 19  
*White Wine Poached Salt Spring Island  
Mussels, Chili Flakes, Oregano, Mint*

**Salmone** 19  
*House-Cured Chinook Salmon, Pickled  
Fennel, Lemon, Fennel Pollen*

**Capesante** 20  
*Atlantic Bay Scallop Crudo,  
Grapefruit, Basil, Black Pepper*

**Tonno** 23  
*Yellowfin Tuna, Barolo Vinegar, Orange-Infused  
Extra Virgin Olive Oil, Mint, Fennel Pollen*

**Ippoglosso** 25  
*Wild Halibut, Meyer Lemon, Finger Chili, Mint, Chive*

**Trio** 35  
*Chef's Selection of Crudi or Marinati*

**Tutti** 75  
*A Sampling of All Crudi and Marinati*

## ANTIPASTI

**Bruschetta di Acciughe** 14  
*Grilled Rustic Bread, Cultured  
Butter, Anchovy, Lemon*

**Carote con  
Pistacchio e Ricotta** 15  
*Roasted Carrots, Whipped Ricotta,  
Pistachio Pesto, Radicchio*

**Insalata Verde** 17  
*Mixed Greens, Shaved Vegetables, Preserved  
Lemon Vinaigrette, Pecorino Romano DOP  
+Add House-Smoked Trout +5  
+Add Callipo Tuna+7*

**Baccalà Fritto** 17  
*Housemade Salt Cod Fritters,  
Potato, Lemon Garlic Crema*

**Bruschetta con  
Tonno e Peperonata** 19  
*Grilled Rustic Bread, Callipo Olive Oil  
Poached Tuna, Housemade Peperonata*

**Polpo alla Griglia** 22  
*Red Wine Braised Grilled Baby Octopus,  
White Beans, Pickled Red Onion, Fennel,  
Cherry Tomatoes, Salsa Verde*

**Burrata** 23  
*Housemade Burrata, Roasted Grapes, Mint*

## PASTA SERVED AL DENTE

**Agnolotti del Plin Verdi al Formaggio di Capra** 25  
*Housemade Goat Cheese Filled Pasta, Orange Fennel Butter, Perenzin Caciotta*

**Linguine alle Vongole** 32  
*Housemade Bronze Extruded Linguine, Manila Clams, Garlic, Chili  
Flake, White Wine, Olitalia Extra Virgin Olive Oil*

**Spaghettoni al Nero di Seppia con Frutti di Mare** 37  
*Squid Ink Housemade Spaghettoni, Bay Scallops, Baby Octopus, Manila Clams, Salt Spring  
Island Mussels, Mutti Tomato, White Wine, Capers, Taggiasca Olives, Basil, Oregano*

## PIZZA PADELLINO TORINO-STYLE PIZZA

**Acciughe** 19  
*Mutti Tomato, Agostino Recca Anchovy, Oregano, Garlic*

**Vongole** 23  
*Manila Clams, Arrabbiata Sauce, Red Onion, Parsley*

**Burrata** 26  
*Housemade Burrata, Mutti Tomato,  
Basil, Extra Virgin Olive Oil*

## PIATTI

**Cozze alla Calabrese** 29  
*Salt Spring Island Mussels, Housemade Pesto Calabrese,  
White Wine, Fingerling Potatoes, Mint, Grilled Rustic Bread*



*Grown in the incredibly rich, cool, clean coastal waters of British Columbia, the  
variety of phytoplankton and microalgae in these waters are the primary reason  
behind Salt Spring Island Mussel's plump and very sweet flavour profile.*

**Risotto di Mare** 32  
*Carnaroli Rice, Bay Scallops, Baby Octopus, PEI Mussels, Marjoram, White Wine, Lemon*

**Pesce alla Ghiotta** 35  
*Market White Fish, Mutti Tomato, Red Onion, Taggiasca Olives, Capers, Chili Flake*

**Fritto Misto di Mare** 39  
*Polenta Crusted Fried Pink Shrimp, Calamari, Market Fish, Vegetables, Housemade Pesto Calabrese*

**Ippoglosso con Funghi** 47  
*Pan Seared Wild Halibut, Roasted Mixed Mushrooms, Celery Root Puree, Sage*

**Pesce del Giorno** MP  
*Whole Roasted Fish of the Day, Fennel-Citrus Salad, Lemon*

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 GL<sup>(50Z)</sup> | BTL

<b>Prosecco NV</b> Ronco Belvedere   Veneto	15   60
<b>Lambrusco di Sorbara</b> Cantine di Soliera   Emilia-Romagna	16   64
<b>Trento DOC</b> <b>'Metodo Classico' NV</b> Ferrari   Trenti-Alto Adige	25   100
<b>Lambrusco 'Piria' NV</b> Paltrinieri   Emilia-Romagna	80
<b>Franciacorta NV</b> Ca'del Bosco   Lombardia   33005	112
<b>Franciacorta Pas Dosè NV</b> Corte Aura   Lombardia   33051	120

## ROSATI ROSÉ GL<sup>(50Z)</sup> | BTL

<b>Sangiovese 'Ali' 2021</b> Donna Laura   Toscana	18   72
<b>Langhe Rosato 'Rosabella' 2021</b> GD Vajra   Piemonte   11825	90

## BIANCHI WHITE GL<sup>(50Z)</sup> | BTL

<b>Garganega Soave 2021</b> Delibori   Veneto	14   56
<b>Verdicchio Classico 2021</b> Sartarelli   Marche	15   60
<b>Falanghina del Sannio</b> <b>'Janare' 2020</b> La Guardiense   Campania	17   68
<b>Roero Arneis 'Pradalupo' 2021</b> Fontanafredda   Piemonte	18   72
<b>Pinot Bianco 2021</b> Peter Zemmer   Trentino-Alto Adige	20   80
<b>Pecorino 2020</b> Jasci   Abruzzo	20   80
<b>Chardonnay 2021</b> Tenuta Foresta   Piemonte	23   92
<b>Etna Bianco 2020</b> Terra Constantino   Sicilia	27   108
<b>Grechetto 'Latour a Civitella' 2020</b> Sergio Mottura   Liguria   20803	95
<b>Fiano di Avellino 2020</b> Favati   Campania   24810	98
<b>Chardonnay 2020</b> Fletcher   Piemonte   11820	130
<b>Collio Malvasia 2019</b> Borgo del Tiglio   Friuli-Venezia Giulia   14824	180

## ROSSI RED GL<sup>(50Z)</sup> | BTL

<b>Nerello Mascalese 2021</b> Settesoli   Sicilia	15   60
<b>Aglanico 'Lucchero' 2016</b> Le Guardiense   Campania	17   68
<b>Valpolicella Classico</b> <b>'Case Vecie' 2019</b> Brigaldara   Veneto	19   76
<b>Chianti Classico 'Olinto' 2020</b> Fabbri   Toscana	22   88
<b>Gamay 2020</b> Lo Triolet   Valle D'Aosta   32000	97
<b>Cerasuolo di Vittoria 2018</b> Gulfi   Sicilia   18010	135
<b>Langhe Nebbiolo 2020</b> Fletcher Wines   Piemonte   10323	140

# COCKTAILS

## 16 EACH

### Olive Oil Martini

Extra Virgin Olive  
Oil Washed Vodka,  
Affino kiss, Lemon, Olive

### Pescatore Matto

Malfy Limone,  
Luxardo Amaretto,  
Dry Curacao, Lemon,  
Black Pepper

### Pescheria G&T

Hendrick's Neptunia  
Gin, Mediterranean Fever  
Tree Tonic, Lemon

### Rhubarb Spritz

Whitley Neill Rhubarb  
Gin, Lemon, Prosecco,  
Soda Water, Rosemary

### Negroni Bianco

Tanqueray Gin, Affino,  
Cocchi Americano, Lemon

### Limoncello Spritz

Luxardo Limoncello,  
Prosecco, Soda Water

# NON-ALCOHOLIC

# COCKTAILS

## 10 EACH

### L'Esotico

Seedlip Groove, Fabbri  
Caramel Syrup, Lemon,  
Maple, Soda Water

### Anni Settanta

Seedlip Spice, Fabbri Cherry  
Syrup, Lemon, Soda Water

# BIRRA

## FROM BIRROTECA

LOCATED ON THE CONCOURSE LEVEL,  
EATALY'S IN-HOUSE BREWERY,  
BIRROTECA BY INDIE ALEHOUSE,  
USES HIGH-QUALITY INGREDIENTS  
TO CREATE UNIQUE FLAVOURS AND  
ITALIAN-INSPIRED CLASSICS.

## ALLA SPINA DRAFT

<b>Bionda</b> Birroteca, Toronto Italian Pilsner   5%abv	9/14 oz
<b>Instigator</b> Indie Alehouse, Toronto Italian Pale Ale   6.5%abv	9/14 oz

## IN BOTTIGLIA BOTTLED

<b>La Volpe</b> Indie Alehouse, Toronto Dark Lagered Ale   5%abv	12/16 oz
<b>Sprezzatura</b> Indie Alehouse, Toronto Farmhouse Ale   5%abv	16/500 ml