

LA PESCHERIA

Executive Chef Steven Spiewak
3.16.2023

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

**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 e Alici Marinata 25
*Housemade Burrata, Marinated White
Anchovies, Lemon Zest, Grilled Rustic Bread*

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^(50Z) | BTL

Prosecco NV Ronco Belvedere <i>Veneto</i>	15 60
Lambrusco di Sorbara Cantine di Soliera <i>Emilia-Romagna</i>	17 68
Trento DOC 'Metodo Classico' NV Ferrari <i>Trenti-Alto Adige</i>	25 100
Lambrusco 'Piria' NV Paltrinieri <i>Emilia-Romagna</i>	80
Franciacorta NV Ca'del Bosco <i>Lombardia</i> 33005	132
Franciacorta Pas Dosè NV Corte Aura <i>Lombardia</i> 33051	120

ROSATI ROSÉ GL^(50Z) | BTL

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

BIANCHI WHITE GL^(50Z) | BTL

Garganega Soave 2021 Delibori <i>Veneto</i>	14 56
Verdicchio Classico 2021 Sartarelli <i>Marche</i>	16 64
Falanghina del Sannio 'Janare' 2020 La Guardiense <i>Campania</i>	17 68
Roero Arneis 'Pradalupo' 2021 Fontanafredda <i>Piemonte</i>	21 84
Pinot Bianco 2021 Peter Zemmer <i>Trentino-Alto Adige</i>	21 84
Pecorino 2020 Jasci <i>Abruzzo</i>	20 80
Chardonnay 2021 Tenuta Foresta <i>Piemonte</i>	23 92
Etna Bianco 2020 Terra Constantino <i>Sicilia</i>	27 108
Grechetto 'Latour a Civitella' 2020 Sergio Mottura <i>Liguria</i> 20803	95
Fiano di Avellino 2020 Favati <i>Campania</i> 24810	98
Chardonnay 2020 Fletcher <i>Piemonte</i> 11820	130
Collio Malvasia 2019 Borgo del Tiglio <i>Friuli-Venezia Giulia</i> 14824	180

ROSSI RED GL^(50Z) | BTL

Nerello Mascalese 2021 Settesoli <i>Sicilia</i>	15 60
Aglianico 'Lucchero' 2016 Le Guardiense <i>Campania</i>	20 80
Valpolicella Classico 'Case Vecie' 2019 Brigaldara <i>Veneto</i>	19 76
Chianti Classico 'Olinto' 2020 Fabbri <i>Toscana</i>	23 92
Gamay 2020 Lo Triolet <i>Valle D'Aosta</i> 32000	97
Cerasuolo di Vittoria 2018 Gulfi <i>Sicilia</i> 18010	135
Langhe Nebbiolo 2020 Fletcher Wines <i>Piemonte</i> 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

Amarico Aperitivo, Fabbri
Caramel Syrup, Lemon,
Maple, Soda Water

Anni Settanta

Amarico Aperitivo,
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

Bionda 9/14 oz
Birroteca, Toronto
Italian Pilsner | 5%abv

La Volpe 9/14 oz
Indie Alehouse, Toronto
Dark Lagered Ale | 5%abv

IN BOTTIGLIA BOTTLED

Instigator 12/16 oz
Indie Alehouse, Toronto
Indie Alehouse, Toronto Italian Pale Ale | 6.5%
abv

Vine Song 5 18/500 ml
Indie Alehouse, Toronto
*Italian Grape Ale rested on Cabernet Sauvignon
skins* | 5.3%abv