

# LA PESCHERIA

Executive Chef Steven Spiewak  
5.24.2023

## CRUDI E MARINATI

RAW AND MARINATED IN  
EXTRA VIRGIN OLIVE OIL

	<b>Ostriche</b> 21/half dozen Raw Oyster on the Half Shell with Prosecco Mignonette, Lemon
<b>Gamberetti</b> 19 Poached Argentinian Pink Shrimp, Garlic	
<b>Cozze</b> 19 White Wine Poached Salt Spring Island Mussels, Chili Flakes, Oregano, Mint	
<b>Salmone</b> 19 House-Cured Chinook Salmon, Blood Orange, Castelvetrano Olives, Pickled Fennel	
<b>Capesante</b> 20 Atlantic Bay Scallop Crudo, Grapefruit, Basil, Black Pepper	
<b>Tonno</b> 23 Yellowfin Tuna, Barolo Vinegar, Orange-Infused Extra Virgin Olive Oil, Mint, Fennel Pollen	
<b>Ippoglosso</b> 25 Wild Halibut, Meyer Lemon, Finger Chili, Mint, Chive	
<b>Tutti</b> 75 A Sampling of All Crudi and Marinati	

## ANTIPASTI

<b>Carote con Pistacchio e Ricotta</b> 15 Roasted Carrots, Whipped Ricotta, Pistachio Pesto, Radicchio
<b>Baccalà Fritto</b> 16 Housemade Salt Cod Fritters, Potato, Spring Pea, Mascarpone
<b>Insalata Verde</b> 17 Mixed Greens, Shaved Vegetables, Prosecco Vinaigrette, Pecorino Romano DOP +Add House-Smoked Trout +5 +Add Callipo Tuna+7
<b>Bruschetta con Tonno e Peperonata</b> 19 Grilled Rustic Bread, Callipo Olive Oil Poached Tuna, Housemade Peperonata
<b>Polpo alla Griglia</b> 22 Red Wine Braised Grilled Baby Octopus, White Beans, Pickled Red Onion, Fennel, Cherry Tomatoes, Salsa Verde
<b>Burrata e Alici Marinate</b> 25 Housemade Burrata, Marinated White Anchovies, Lemon Zest, Grilled Rustic Bread

## PRIMI SERVED AL DENTE

<b>Agnolotti del Plin Verdi al Formaggio di Capra</b> 25 Housemade Goat Cheese Filled Pasta, Orange Fennel Butter, Perenzin Caciotta
<b>Gnocchi con Cozze e Zucchine</b> 28 Housemade Potato Gnocchi, PEI Mussels, Zucchini, Stirling Creamery Butter, Lemon Zest
<b>Linguine alle Vongole</b> 32 Housemade Bronze Extruded Linguine, Manila Clams, Garlic, Chili Flake, White Wine, Olitalia Extra Virgin Olive Oil
<b>Risotto di Mare</b> 35 Carnaroli Rice, Lobster Brodo, Argentinian Pink Shrimp, PEI Mussels, Manila Clams, Thyme
<b>Mafaldine al Nero di Seppia con Frutti di Mare</b> 37 Housemade Squid Ink Mafaldine, Bay Scallops, Manila Clams, PEI Mussels, Mutti Tomato, White Wine, Capers, Taggiasca Olives, Basil, Oregano

## PIZZA PADELLINO TORINO-STYLE PIZZA

<b>Acciughe</b> 19 Mutti Tomato, Agostino Recca Anchovy, Oregano, Garlic	<b>Burrata</b> 26 Housemade Burrata, Mutti Tomato, Basil, Extra Virgin Olive Oil
<b>Vongole</b> 23 Manila Clams, Arrabbiata Sauce, Red Onion, Parsley	

## PIATTI

<b>Pesce del Giorno</b> MP Whole Roasted Fish of the Day, Shaved Spring Vegetable Salad, Lemon
<b>Pesce alla Ghiotta</b> 35 Market White Fish, Mutti Tomato, Red Onion, Taggiasca Olives, Capers, Chili Flake
<b>Tonno alla Piastra</b> 35 Seared Albacore Tuna, Asparagus, Fava Bean, Peas, Fennel, Mint, Parsley, Lemon, Black Pepper
<b>Fritto Misto di Mare</b> 39 Polenta Crusted Fried Pink Shrimp, Calamari, Market Fish, Vegetables, Housemade Pesto Calabrese
<b>Ippoglosso con Funghi</b> 47 Pan Seared Wild Halibut, Roasted Mixed Mushrooms, Fennel Crema, Sage

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> Reguta   Veneto	15   60
<b>Lambrusco di Sorbara</b> Cantine di Soliera   Emilia-Romagna	17   68
<b>Lambrusco 'Piria' NV</b> Paltrinieri   Emilia-Romagna   33053	80
<b>Trento DOC</b> <b>'Metodo Classico' NV</b> Ferrari   Trentino-Alto Adige   33008	100
<b>Franciacorta Pas Dosè NV</b> Corte Aura   Lombardia   33051	120
<b>Franciacorta NV</b> Ca' del Bosco   Lombardia   33005	132

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

<b>Rosato 'Karina' 2021</b> La Bioca   Piemonte	18   72
<b>Langhe Rosato 'Solerose' 2021</b> Fontanafredda   Piemonte   11808	78
<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>Vermentino 2021</b> Settesoli   Sicilia	15   60
<b>Falanghina del Sannio</b> <b>'Janare' 2020</b> La Guardiense   Campania	17   68
<b>Pecorino 2020</b> Jasci   Abruzzo	20   80
<b>Pinot Bianco 2021</b> Peter Zemmer   Trentino-Alto Adige	21   84
<b>Chardonnay 2021</b> Tenuta Foresta   Piemonte	23   92
<b>Grechetto 'Latour a Civitella' 2020</b> Sergio Mottura   Liguria   20803	95
<b>Fiano di Avellino 2020</b> Favati   Campania   24810	98
<b>Etna Bianco 2020</b> Terra Constantino   Sicilia   18832	108
<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	16   64
<b>Valpolicella Classico</b> <b>'Case Vecie' 2019</b> Brigaldara   Veneto	19   76
<b>Aglianico 'Lucchero' 2016</b> Le Guardiense   Campania	20   80
<b>Chianti 'Mama' 2019</b> Certosa di Belriguardo   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

## Olive Oil Martini 16

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

## Pescatore Matto 16

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

## Pescheria G&T 16

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

## Negroni Bianco 16

Tanqueray Gin, Affino,  
Cocchi Americano, Lemon

## Rhubarb Spritz 17

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

## Limoncello Spritz 17

Luxardo Limoncello,  
Prosecco, Soda Water

# NON-ALCOHOLIC COCKTAILS 10 EACH

## L'Esotico

Seedlip Grove, Amaretto  
Syrup, Lemon, Maple,  
Soda Water

## Anni Settanta

Seedlip Spice, Cherry  
Syrup, Lemon

## Tropispritz

Pineapple and Orange  
Juice, Basil/Jalapeno  
Syrup, Lime, 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

**Instigator** 9/14 oz  
Indie Alehouse, Toronto  
Italian Pale Ale | 6.5%abv

## IN BOTTIGLIA BOTTLED

**Parkette** 12/16 oz  
Indie Alehouse, Toronto  
Foedre Aged Pale Lager | 4.7% abv

**Grano** 12/16 oz  
Indie Alehouse, Toronto  
Blood Orange Wheat Ale | 5% abv

**Vine Song 6** 18/500 ml  
Indie Alehouse, Toronto  
Grape Ale rested on Gewurztraminer  
and Chardonnay must | 6.5%abv