

## CRUDI E MARINATI

RAW AND MARINATED IN EXTRA VIRGIN OLIVE OIL

|  |               |  |    |
|--|---------------|--|----|
| <b>Ostriche</b><br><i>Raw Oyster on the Half Shell with Prosecco Mignonette, Lemon</i> | 24/half dozen | <b>Tonno</b><br><i>Yellowfin Tuna, Capers, Lemon, Basil, Baguette Crostini</i> | 25 |
| <b>Salmone</b><br><i>Chinook Salmon, Clementine, Fennel Pollen</i>                     | 18            | <b>Ippoglosso</b><br><i>Wild Halibut, Lemon Agrodolce, Chili, Mint</i>         | 23 |
| <b>Capesante</b><br><i>Atlantic Bay Scallop, Burnt Grapefruit, Sea Salt</i>            | 20            | <b>Gran Selezione</b><br><i>A Sampling of all Crudi</i>                        | 60 |

## ANTIPASTI

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|--|----|--|----|
| <b>Pane Rustico</b><br><i>Housemade Rustic Bread, Olitalia Extra Virgin Olive Oil</i>                            | 3  | <b>Burrata e Alici Marinate</b><br><i>Housemade Burrata, Marinated White Anchovies, Lemon Zest, Grilled Rustic Bread</i>   | 25 |
| <b>Baccalà Fritto</b><br><i>Housemade Salt Cod and Potato Fritters, Grilled Cherry Tomato, Lemon-Basil Aioli</i> | 17 | <b>Fritto Misto di Mare</b><br><i>Polenta Crusted Fried Pink Shrimp, Calamari, Market Fish, Seasonal Vegetables, Lemon</i> | 29 |

## PRIMI

|   |    |  |    |
|---|----|--|----|
| <b>Gnocchi con Cozze</b><br><i>Housemade Potato Gnocchi, PEI Mussels, Così Com'è Tomato, White Wine, Rapini, Chili Flake</i>            | 26 | <b>Risotto di Mare</b><br><i>Carnaroli Rice, Lobster Brodo, Argentinian Pink Shrimp, PEI Mussels, Manila Clams, Thyme</i>  | 35 |
| <b>Linguine alle Vongole</b><br><i>Afeltra Linguine, Manila Clams, Garlic, Chili Flake, White Wine, Olitalia Extra Virgin Olive Oil</i> | 32 | <b>Mafaldine al Nero di Seppia con Frutti di Mare</b><br><i>Housemade Squid Ink Mafaldine, Bay Scallops, Manila Clams, PEI Mussels, Mutti Tomato, White Wine, Capers, Taggiasca Olives, Basil, Oregano</i> | 37 |

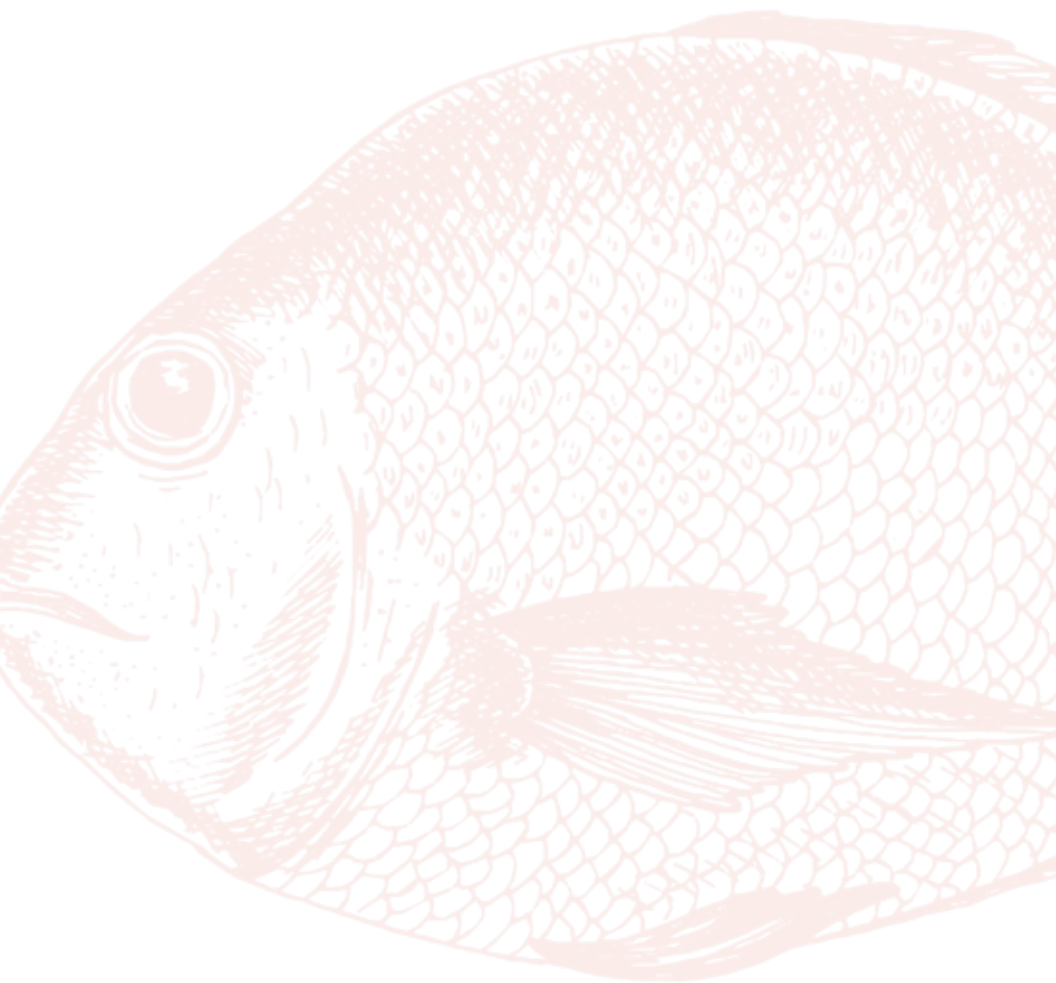
## PIZZA PADELLINO

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|---|----|---|----|
| <b>Acciughe</b><br><i>Mutti Tomato, Agostino Recca Anchovy, Oregano, Garlic</i> | 19 | <b>Zucchine</b><br><i>Zucchini, Bagnra Cauda, Housemade Stracciatella, Scamorza, Sea Salt</i> | 22 |
|---|----|---|----|

## PIATTI

|   |    |  |    |
|---|----|--|----|
| <b>Pesce del Giorno</b><br><i>Whole Roasted Fish of the Day, Grilled Peppers and Scallions, Lemon</i>                 | MP | <b>Ippoglosso con Pomodoro e Zucchine</b><br><i>Pan Seared Wild Halibut, Heirloom Tomato, Marinated Zucchini, Cucumber, Fennel, Basil, Lemon</i> | 49 |
| <b>Pesce alla Ghiotta</b><br><i>Market White Fish, Mutti Tomato, Red Onion, Taggiasca Olives, Capers, Chili Flake</i> | 35 |  |    |

# LA PESCHERIA



*Executive Chef Steven Spiewak*  
09.13.2023