

# CAFE PESCATORE

## DINNER

### ANTIPASTI

<b>BRUSCHETTA</b>	8
grilled country bread, fresh tomato, basil, garlic, olive oil, Parmesan	
<b>INSALATA MISTA GORGONZOLA</b>	8
mixed seasonal greens, balsamic vinaigrette, gorgonzola cheese, caramelized walnuts	
<b>INSALATA DI CESARE</b>	8
hearts of romaine, anchovies, garlic croutons, shaved Parmesan	
<b>ZUPPA VONGOLE</b>	7
creamy clam chowder	
<b>MINESTRA DI VERDURA</b>	7
classic vegetable soup	
<b>CALAMARI FRITTI</b>	11
lightly fried squid, lemon, chipotle garlic aioli	
<b>COZZE BOLLITO</b>	9
PEI mussels, garlic, fresh herbs, white wine sauce	
<b>SEAFOOD ANTIPASTI</b>	14
skillet roasted mussels, clams, tiger prawns, lemon, garlic butter sauce	
<b>TORTE DI GRANCHIO</b>	13
Dungeness crab cakes, cucumber, micro greens, lemon caper butter sauce	

### PRIMI

<b>VERDI PIZZA</b>	13
baby spinach, red onion, pesto sauce, mozzarella cheese	
<b>MARGHERITA PIZZA</b>	12
fresh tomato, marinara sauce, mozzarella cheese, basil	
<b>RUSTICA PIZZA</b>	13
spicy Italian sausage, mushroom, bell pepper, marinara sauce, mozzarella cheese	
<b>FUSILLI MEDITERRANEAN</b>	17
seared chicken breast, eggplant, olives, marinara sauce, ricotta salata cheese	
<b>FETTUCINI FRUTTI DI MARE</b>	19
rich tomato seafood stew, green olives, fresh herbs, white wine	
<b>SPAGHETTI BOLOGNESE</b>	16
hearty meat sauce, fresh herbs, shaved Parmesan	
<b>RAVIOLI CON GRANCHIO</b>	17
Dungeness crab filled ravioli, herb butter broth, Parmesan cheese	

### SECONDI

<b>BRANZINO AL ZAFFERANO</b>	23
roasted seabass, pinenut crust, whipped potatoes, saffron cream sauce	
<b>TONNO ALLA TUSCANA</b>	21
seared tuna, tuscan white beans, escarole, pancetta, whole grain mustard vinaigrette	
<b>MERLUZZO ARROSTO</b>	21
pan roasted rock cod, yukon potatoes, rapini, pinenuts, lemon caper butter sauce	
<b>GAMBERI FRA DIAVOLO</b>	22
wood oven roasted jumbo prawns, spicy tomato compote, fried polenta cake	
<b>CHICKEN MARSALA</b>	19
seared chicken breast, whipped potatoes, baby spinach, marsala mushroom sauce	
<b>BISTECCA</b>	25
grilled herbed rib eye, whipped potatoes, creamy spinach, port wine sauce	
<b>GARETTO DI AGNELLO</b>	24
braised lamb shank, whipped potatoes, garlic gremolata	

### Specials

**Happy Hour**  
**Mon-Fri, 3:30-5:30pm**  
 \$3 wine & beer, \$5  
 appetizers, \$7 cocktails

**BYOB**  
**Fri-Sat, 5-10pm**  
 Bring your own wine and  
 pay no corkage  
*\* one bottle per table please, not  
 valid for wines on our list*

**Spaghetti Sunday**  
**Sun 5-10pm**  
 Spaghetti Bolognese and  
 garlic bread  
 \$10.95

### Hours of Operation

**Breakfast**  
 Daily 7:00-10:30am

**Brunch**  
 Sat-Sun  
 10:30am-2:00pm

**Lunch**  
 Daily:  
 11:30am-5:00pm

**Dinner**  
 Sun-Thurs  
 5:00pm-10:00pm

Fri-Sat  
 5:00-11:00

*Executive Chef: Rafael Mayoral*  
 19% gratuity added to parties of 5 or more