

RAW FISH

Freshly filleted sashimi-cut, served naturally with fresh misticanza salad, limoncella and Altamura bread croutons.

Available with gluten-free croutons (+€1,50)

RAW FISH TRIO ★ € 12,00

150g of Norwegian salmon*, tuna** and amberjack* fillets, served with misticanza salad and croutons

TUNA € 6,00

Tuna** fillet, served with misticanza salad and croutons

SALMON € 6,00

Norwegian Salmon* fillet, served with misticanza salad and croutons

AMBERJACK € 6,00

Amberjack* fillet, served with misticanza salad and croutons

TARTARE

Freshly cut fish and seasoned fish, served with salad and croutons.

Available with gluten-free croutons (+€1,50)

TUNA € 10,00

Tuna** tartare, Catalan-style tomato, and Caesar sauce, served with misticanza salad and croutons

SALMON € 10,00

Norwegian salmon* tartare, murgina apple ceviche, and basil mayonnaise, served with misticanza salad and croutons

AMBERJACK € 10,00

Amberjack* tartare, courgette crudités, Artigiana ricotta mousse and sun-dried tomato pesto, served with misticanza salad and croutons

SHRIMP ★ € 10,00

Shrimp* tartare, toasted almonds, courgette crudités and smoked mayonnaise, served with misticanza salad and croutons

SALADS

Good fish and fresh vegetables.

Served with abundant salad and Altamura bread croutons.

Available with gluten-free croutons (+€1,50) or with lactose-free mozzarella (+€1,50)

SALMON TARTARE € 12,00

Norwegian salmon* tartare, misticanza salad, dried figs, walnuts, green apple and Artigiana ricotta cheese mousse, served with croutons

TUNA TARTARE € 11,00

Tuna** tartare, misticanza salad, sweet and sour onion, toasted almonds, Artigiana fiordilatte mozzarella, basil mayonnaise and fresh tomato, served with croutons

STEAMED PRAWNS ★ € 11,00

Lightly boiled shrimps*, misticanza salad, sun-dried tomato, roasted bread, Santoro bacon and Caesar sauce, served with croutons

PANINI

Seafood delights meet our culinary inspiration: let us surprise you.

Available gluten-free (+€1,50) and lactose-free mozzarella (+€1,50)

TUNA TARTARE ★ € 11,00

Tuna** tartare, Artigiana stracciatella cheese, fresh tomato, caper oil and basil pesto

SALMON TARTARE ★ € 11,00

Norwegian salmon* tartare, fried courgettes, Artigiana fiordilatte mozzarella, misticanza salad, sun-dried tomato pesto, roasted pepper mayonnaise

FRIED OCTOPUS ★ € 12,00

Fried octopus*, turnips*, garlic, oil, cooked fig must, Artigiana ricotta cheese, pepper, and anchovies oil

SOFT BOILED PRAWNS ★ € 12,50

Lightly boiled prawns*, grilled aubergine, Artigiana fiordilatte mozzarella, Santoro bacon, potato* chips, fresh rocket, homemade sauce with ketchup and mayonnaise

SHRIMP TARTARE € 11,00

Shrimp* tartare, Artigiana stracciatella cheese, spinach, pistacchio grains, carrot chips, passion fruit mayonnaise, crispy ceviche (with murgina apple, red onion, capers, ginger, lemon, mustard)

SPADON BLEU € 10,50

Crispy Swordfish* steak stuffed with Santoro seawater ham and Artigiana silano cheese, green tomatoes, rocket and smoked mayo

FRIED SQUID € 10,50

Fried squid* rings, Artigiana fiordilatte mozzarella, baked courgette, Catalan-style tomato, Caesar sauce and caper oil

VEGETARIAN € 7,50

Fried aubergines, Artigiana fiordilatte mozzarella, tomato sauce, basil mayonnaise, parmesan cheese waffle

FRESH COOKED FISH

Freshly cooked fish, paired with sauces and fresh vegetables. Served with salad and Altamura bread croutons.

Available with gluten-free croutons (+€1,50) or with lactose-free mozzarella (+€1,50)

ROAST TUNA STEAK € 13,50

Almond grain breaded tuna* steak, tomato, fresh basil, caper oil, served with misticanza salad and crouton

PLATED SALMON FILLET € 13,50

Black sesame breaded Norwegian salmon* fillet lightly plated, baked courgettes, sun-dried tomato pesto and Caesar sauce, served with misticanza salad and crouton

GRILLED OCTOPUS € 15,50

Grilled octopus*, tomato and Artigiana fiordilatte mozzarella fiordilatte caprese, oregano, fresh basil, served with misticanza salad and crouton

FRIED SEAFOOD

The timeless appeal of fried seafood, fragrant and freshly prepared.

MIXED FRIED SEAFOOD € 12,50

300g of fried shrimps*, cuttlefish* and squids*

FRIED PARANZA AND ANCHOVIES € 10,00

300g of paranza* fish of the day, floured and fried

FRIED MUSSELS € 7,50

Black mussels* shelled and fried, served with homemade smoked mayonnaise

FRIED SQUID RINGS € 11,50

Fried squid* rings

SALTED CODFISH AND SGAGLIOZZE € 10,00

Diced salted codfish*, fried sliced polenta*

CRUSTACEAN* MEATBALLS ★ € 5,00

Meatballs with crispy breadcrumbs and crustacean* filling, served with mustard and honey sauce

FISH AND CHIPS € 10,00

Codfish* fillet with crispy breading, served with fried skin-on potatoes* and homemade smoked mayonnaise

CRUNCHY VEGETABLES € 6,50

Crunchy seasonal vegetables*

POTATO CHIPS ★ € 3,50

Fried potato* chips served with homemade smoked mayonnaise

Small fishermen

by PESCARIA

A BOX FOR THE LITTLE ONES, WITH FRIES AND LOTS OF GOOD FISH, CHIPS AND A GIFT FOR YOU TO PLAY NOW!

Soft cutlet sandwich ★ € 9,00

Soft sandwich with cod* cutlet, misticanza salad and pink sauce with a portion of potato* chips and homemade ketchup

Fried squid rings ★ € 9,00

150g of fried squid* rings with a portion of potato* chips and homemade ketchup

SAUCES € 0,30

* SMOKED MAYONNAISE
* KETCHUP
* BASIL MAYONNAISE
* MUSTARD AND HONEY
* SUN-DRIED TOMATO CREAM

DRINK	BREWERY	THE PESCARIA BREWERY	WINE
Still Water Fillette	Peroni Riserva 50cl (Lager-Red ale-Double Malt)	Salina Pescaria 33cl	Check out our wine list.
Sparkling Water Fillette	Peroni Cruda 33cl	Bionda Pescaria 33cl	Spritz
Coca Cola Zero 33cl	Peroni - Gluten-free 33cl	IPA Incredible Pescaria Ale 33cl	Still wine by the glass
Coca Cola 33cl	Nastro Zero 33cl		Sparkling wine by the glass
Fanta 33cl			Sparkling classic method (Champanios) by the glass

INTOLERANT TO GLUTEN?

Ask our staff for a menu designed just for you.

Not available for gluten intolerants.

LACTOSE INTOLERANT?

Request your enzyme supplement to our staff

+ € 1,50

CIRCOLO DEI PESCATORI

1€ = 10

JOIN THE FISHERMEN'S CLUB

Sign up for the Pescaria loyalty to activate vouchers and promos. Earn mussel points by ordering online or at our stores.

FRAME AND SIGN UP

Glovo

HOME DELIVERY SERVICE

LUNCH OR DINNER TABLE RESERVATION SERVICE PER PERSON.

+ € 2,00 x person

info su www.pescaria.it

ONLY NORWEGIAN SALMON

DELICIOUS, WITH NO PRESERVATIVES OR ANTIBIOTICS

PESCARIA SPECIALTY

In accordance with EU Regulation 1169/2011 we report that our dishes may contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery, mustard, sesame seeds, lupine, molluscs and derived products. For any information on substances and allergens, you can consult the appropriate documentation that will be provided, upon request, by staff on duty

Seafood products reach our point of sale in cold chains at -20°C or -4°C. Carpaccio or Tartare to be consumed raw, have been restored in accordance with Reg. (EC) 853/04 all. III section VIII, chap. 3, letter D, point 1 and subsequent amendments and additions. Our handmade bread arrives at our point of sale in a cold chain at -20°C; we finish baking at the time of preparation, for a sandwich with maximum fragrance. *Products marked with an asterisk are to be considered frozen and/or deep-frozen. **We use yellowfin Tuna (Thunnus Albacares).