

## PANINI

GLUTEN-FREE SANDWICH (+€1.50)  
LACTOSE-FREE MOZZARELLA(+€1,50)

### SWORDFISH STEAK

SWORDFISH\* STEAK, TRAPANESE PESTO, RED BABY LETTUCE AND VINAIGRETTE, AUBERGINE IN OIL, POTATO CHIPS\* AND GOAT CHEESE

€14,<sup>00</sup>  
VEGETARIAN  
€8,00

### SHRIMP TARTARE

PINK SHRIMP\* TARTARE, FIORDILATTE MOZZARELLA, RICOTTA CHEESE, BABY LETTUCE DRESSED WITH VINAIGRETTE, SANTORO ARTISANAL PANCETTA, BASIL PESTO

€13,<sup>00</sup>

### SALMON & CAPOCCOLLO

NORWEGIAN SALMON\* TARTARE, FIORDILATTE MOZZARELLA, SANTORO ARTISAN CAPOCCOLLO, MIXED GREENS DRESSED WITH VINAIGRETTE, BASIL PESTO

€15,<sup>00</sup>  
VEGETARIAN  
€8,00

### TUNA TATAKI

LIGHTLY GRILLED TUNA\*\* FILLET, BABY SPINACH DRESSED WITH VINAIGRETTE, MAYONNAISE, SUN-DRIED TOMATO PESTO, GOAT CHEESE, SANTORO ARTSANAL PANCETTA, PUMPKIN SEEDS

€15,<sup>50</sup>  
VEGETARIAN  
€8,00

### CALAMANERO

BAKED SQUID\*, PUMPKIN IN OIL, BUFFALO RICOTTA CHEESE, BASIL PESTO, TOMATO

€12,<sup>00</sup>  
VEGETARIAN  
€8,00

### VEGETARIAN: SAME RECIPE WITHOUT FISH

### FISH CUTLET

COD\* FILLET IN A CRISPY COATING, POTATO CHIPS\*, SMOKED MAYONNAISE, BABY LETTUCE, AND BASIL PESTO

€11,<sup>50</sup>

### CAESAR PRAWNS

LIGHTLY BOILED PRAWNS\*, FIORDILATTE MOZZARELLA, CAESAR SAUCE, ROCKET DRESSED WITH VINAIGRETTE, ALTAMURA BREAD CROUTONS, TOMATO

€15,<sup>50</sup>

### POLPERONE

FRIED OCTOPUS\*, SMOKED MOZZARELLA, BASIL PESTO, BELL PEPPERS SEASONED WITH OLIVES AND CAPERS

€17,<sup>50</sup>  
VEGETARIAN  
€11,00

### FISH CUTLET BABY BUN

SOFT BUN WITH COD\* FILLET, MIXED GREENS, PINK SAUCE

€8,<sup>50</sup>

### Sweet Panino

#### BREAD, JAM & CHOCOLATE

LITTLE BUN FILLED WITH FRESH BUTTER, CHERRY JAM, AND DARK CHOCOLATE SHAVINGS

€5,<sup>00</sup>

### Classic Panini

#### TUNA TARTARE

TUNA\*\* TARTARE, STRACCIATELLA CHEESE, FRESH TOMATO, CAPER OIL, AND BASIL PESTO

€14,<sup>50</sup>  
VEGETARIAN  
€8,00

#### SALMON TARTARE

NORWEGIAN SALMON\* TARTARE, FRIED COURGETTES, FIORDILATTE MOZZARELLA, MIXED GREENS, SUN-DRIED TOMATO PESTO, CAESAR SAUCE, AND CAPER OIL

€15,<sup>00</sup>

#### BIG PRAWNS

LIGHTLY BOILED PRAWNS\*, BAKED AUBERGINE, FIORDILATTE MOZZARELLA, SANTORO ARTISANAL PANCETTA, POTATO CHIPS\*, FRESH ROCKET, ARTISANAL SAUCE WITH KETCHUP AND HOMEMADE MAYO

€15,<sup>50</sup>  
VEGETARIAN  
€8,00

#### FRIED OCTOPUS

FRIED OCTOPUS\*, TURNIPS\* WITH GARLIC AND OIL, COOKED FIG MUST, RICOTTA CHEESE, PEPPER, ANCHOVY OIL

€14,<sup>00</sup>  
VEGETARIAN  
€8,00

## FRIED GOODIES

### MIXED FRIED SEAFOOD

FRIED SHRIMPS\* AND SQUIDS\*

€16,<sup>00</sup>

### FRIED SQUID RINGS

FRIED SQUID\* RINGS AND TENTACLES

€14,<sup>00</sup>

### SALTED CODFISH & SGAGLIOZZE

FRIED SALT COD\* CHUNKS AND POLENTA\* SLICES

€13,<sup>00</sup>

### FISH AND CHIPS

COD\* FILLET WITH A CRISPY CRUST, SERVED WITH POTATO CHIPS\* AND HOMEMADE SMOKED MAYONNAISE

€12,<sup>00</sup>

### CRUSTACEAN MEATBALLS\*

MEATBALLS\* WITH A CRISPY CRUST AND CRUSTACEAN FILLING, SERVED WITH MUSTARD AND HONEY SAUCE

€10,<sup>00</sup>

### POTATO CHIPS

FRIED POTATOES\* SERVED WITH HOMEMADE SMOKED MAYO

€5,<sup>50</sup>

### SGAGLIOZZE

FRIED POLENTA\* SLICES

€6,<sup>00</sup>

## SALAD

GLUTEN-FREE SANDWICH (+€1.50)  
LACTOSE-FREE MOZZARELLA(+€1,50)

### SALMON TARTARE

NORWEGIAN SALMON\* TARTARE, MIXED GREENS DRESSED WITH VINAIGRETTE, CAPERS, FIORDILATTE MOZZARELLA, RED ONION, YELLOW CHERRY TOMATOES SERVED WITH MULTIGRAIN TARALLI

€16,<sup>00</sup>

### CAESAR OCTOPUS

BOILED OCTOPUS\*, GOAT CHEESE, BABY SPINACH DRESSED WITH VINAIGRETTE, SUN-DRIED TOMATOES, CAESAR SAUCE, CARROTS SERVED WITH MULTIGRAIN TARALLI

€15,<sup>50</sup>

### PRAWNS & MANGO SAUCE

LIGHTLY BOILED PRAWNS\*, ROCKET DRESSED WITH VINAIGRETTE, GRANA CHEESE SHAVINGS, OLIVES, CAPER OIL, RED CHERRY TOMATOES, MANGO SAUCE SERVED WITH MULTIGRAIN TARALLI

€16,<sup>00</sup>

### CUTTLEFISH & TARALLO

BLANCHED CUTTLEFISH\*, MIXED GREENS DRESSED WITH VINAIGRETTE, YELLOW AND RED CHERRY TOMATOES, CAPER OIL, SPIRULINA ALGAE SERVED WITH MULTIGRAIN TARALLI

€13,<sup>00</sup>

### BIG PRAWNS

LIGHTLY BOILED SHRIMPS\*, MIXED GREENS, SUN-DRIED TOMATO, ALTAMURA BREAD CROUTONS, SANTORO ARTISANAL PANCETTA AND CAESAR SAUCE

€16,<sup>00</sup>

## RAW FISH

GLUTEN-FREE SANDWICH (+€1.50)  
LACTOSE-FREE MOZZARELLA(+€1,50)

### TRIO OF FILLETS

SASHIMI-STYLE RAW NORWEGIAN SALMON\*, TUNA\*\*, AND AMBERJACK\* DRESSED WITH VINAIGRETTE, ORANGE, MIXED GREENS, ALTAMURA BREAD CROUTONS

€14,<sup>00</sup>

### TUNA TARTARE

TUNA\*\* TARTARE, ROCKET DRESSED WITH VINAIGRETTE, SUN-DRIED TOMATOES, FIORDILATTE MOZZARELLA, BASIL PESTO, ALTAMURA BREAD CROUTONS

€14,<sup>00</sup>

### SALMON TARTARE

\*NORWEGIAN SALMON\* TARTARE, BABY SPINACH WITH VINAIGRETTE, FIORDILATTE MOZZARELLA, CHERRY TOMATOES, BASIL PESTO, ALTAMURA BREAD CROUTONS

€14,<sup>00</sup>

### AMBERJACK TARTARE

AMBERJACK\* TARTARE, ORANGE SLICES, ROCKET DRESSED WITH VINAIGRETTE, ALMONDS, CAPER OIL, ALTAMURA BREAD CROUTONS

€12,<sup>00</sup>

### PINK SHRIMP TARTARE

PINK SHRIMP\* TARTARE, CUCUMBERS, SUN-DRIED TOMATO PESTO, MIXED GREENS DRESSED WITH VINAIGRETTE, ALTAMURA BREAD CROUTONS

€12,<sup>50</sup>

## COOKED FISH

GLUTEN-FREE SANDWICH (+€1.50)  
LACTOSE-FREE MOZZARELLA(+€1,50)

### TUNA TATAKI

LIGHTLY GRILLED TUNA\* FILLET, BABY SPINACH DRESSED WITH VINAIGRETTE, MAYONNAISE, SUN-DRIED TOMATO PESTO, GOAT CHEESE, SANTORO ARTISANAL PANCETTA, PUMPKIN SEEDS, ALTAMURA BREAD CROUTONS

€17,<sup>00</sup>

### SWORDFISH STEAK

SWORDFISH\* STEAK, TRAPANESE PESTO, RED BABY LETTUCE DRESSED WITH VINAIGRETTE, AUBERGINE IN OIL, POTATO CHIPS\*, ALTAMURA BREAD CROUTONS

€14,<sup>00</sup>

### GRILLED OCTOPUS

GRILLED OCTOPUS\*, SMOKED MOZZARELLA, BASIL PESTO, SEASONED BELL PEPPERS, ALTAMURA BREAD CROUTONS

€17,<sup>00</sup>



### FISH CUTLET BABY BUN

SOFT BUN WITH COD\* CUTLET, MIXED GREENS, PINK SAUCE WITH A PORTION OF POTATO CHIPS\* AND HOMEMADE KETCHUP

€11,<sup>00</sup>

## DRINKS

Plastic Free

STILL WATER OR SPARKLING (REUSABLE 45CL ALUMINIUM BOTTLE)	€ 2,50
COCA COLA ZERO 33CL	€ 3,00
COCA COLA 33CL	€ 3,00
FANTA 33CL	€ 3,00
PEACH TEA 33CL	€ 3,00
LEMON TEA 33 CL	€ 3,00

## THE PESCARIA BREWERY

SALINA PESCARIA 33CL	€ 6,50
BIONDA PESCARIA 33CL	€ 6,50
IPA PESCARIA ALE 33CL	€ 6,50

## BREWERY

PERONI CRUDA 33CL	€ 3,50
PERONI GLUTEN FREE 33CL	€ 4,00
PERONI NASTRO AZZURRO ZERO 33CL	€ 3,50
ICHNUSA UNFILTERED 33CL	€ 4,00
ICHNUSA UNFILTERED 50CL	€ 6,00
MESSINA VIVACE 33CL	€ 6,00

## THE WINE CELLAR BY THE GLASS

STILL WINE BY THE GLASS	€ 5,00
SPARKLING WINE BY THE GLASS	€ 5,50
SPARKLING CLASSIC METHOD BY THE GLASS	€ 6,00
SPRITZ	€ 6,00

## LACTOSE INTOLLERANT?

ASK AT THE CHECKOUT FOR YOUR ENZYME SUPPLEMENT.

+€1,00

## GLUTIN INTOLLERANT?

ASK AT THE CHECKOUT FOR THE GLUTEN-FREE OPTION OR MENU.

+€1,50

NOT SUITABLE FOR THOSE WITH GLUTEN INTOLERANCE.

## BOOK YOUR TABLE

INFO ON WWW.PESCARIA.IT

+€1,50 FOR PERSON



In accordance with EU Regulation 1169/2011, we inform our customers that our dishes may contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soybeans, milk and lactose, nuts, celery, mustard, sesame seeds, lupins, molluscs, and related products. For any information regarding substances and allergens, please consult the relevant documentation, which is available upon request from the staff on duty.

Seafood products arrive at our premises via a cold chain at -20°C or -4°C. Crustacean and tartare dishes, intended to be consumed raw, have been sanitized in compliance with Regulation (EC) 853/2004 Annex III, Section VII, Chapter 3, Letter 2 Point 1, as amended. Our artisanally made bread arrives at our premises frozen at -20°C and is baked to completion at the time of preparation, ensuring maximum freshness and fragrance for your sandwich.

\*Products marked with an asterisk are to be considered frozen and/or deep-frozen.

\*\* We use yellowfin tuna (Thunnus Albacares).