

# RAW SEAFOOD

Our selection of mussels, molluscs and crustaceans to be enjoyed exclusively raw.

## OYSTERS

Oysters - 3 pieces per portion

€ 11,00

## CUTTLEFISH TAGLIATELLA

150g of tagliatella\*

€ 9,00

## LANGOUSTINES

150g Portion (±3 langoustines\*)

€ 15,00

## RED SHRIMPS

100g Portion (±6 shrimps\*)

€ 16,50

## RAW SELECTION

1 oyster, 50g cuttlefish\* tagliatella\*, 1 langoustine\*, 2 shrimps\*

REGULAR

€ 15,50

2 oysters, 100g cuttlefish\* tagliatella\*, 2 langoustines\*, 4 shrimps\*

LARGE

€ 29,00

# 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

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

€ 15,00

## TUNA

Tuna\*\* fillet, served with misticanza salad and croutons

50 GR

€ 7,00

100 GR

€ 12,50

## SALMON

Norwegian salmon\* fillet, served with misticanza salad and croutons

50 GR

€ 7,00

100 GR

€ 12,50

## AMBERJACK

Amberjack\* fillet, served with misticanza salad and croutons

50 GR

€ 7,00

100 GR

€ 12,50

# SUPERCRUDO € 40,00

TRIO OF FISH FILLETS AND DOUBLE ASSORTED RAW SEAFOOD. BRAVERY FOR TRUE RAW FISH LOVERS!

2 oysters, 100g cuttlefish\* tagliatella, 2 langoustines\*, 4 shrimps\*, 150g of Norwegian salmon\*, tuna\*\* and amberjack\* fillets

LOVE RAW SEAFOOD? THEN READ HERE!

Mussels, sea urchins, octopus, and other delicacies will be available in limited quantities by reservation only!

Ask for info at the counter!

# TARTARE

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

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

## TUNA

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

€ 12,50

## SALMON

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

€ 12,50

## AMBERJACK

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

€ 12,50

## SHRIMP

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

€ 12,50

## CUTTLEFISH TAGLIATELLA CACIO CHEESE AND PEPPER

150g of cuttlefish\* tagliatella seasoned with oil, pepper and Artigiana salad ricotta cheese, served with misticanza salad and croutons

€ 12,50

# FRIED SEAFOOD

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

## MIXED FRIED SEAFOOD

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

€ 15,50

## FRIED PARANZA AND ANCHOVIES

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

€ 13,00

## FRIED MUSSELS

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

€ 9,00

## FRIED SQUID RINGS

Fried squid\* rings

€ 14,00

## SALTED CODFISH AND SGAGLIOZZE

Diced salted codfish\*, fried sliced polenta\*

€ 12,50

## CRUSTACEAN\* MEATBALLS

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

SMALL

€ 8,00

REGULAR

€ 10,00

## FISH AND CHIPS

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

€ 12,50

## CRUNCHY VEGETABLES

Crunchy seasonal vegetables\*

€ 8,00

## POTATO CHIPS

Fried potato\* chips served with homemade smoked mayonnaise

SMALL

€ 5,50

REGULAR

€ 6,50

# PANINI

Seafood delights meet our culinary inspiration: let us surprise you. Available gluten-free (+€1,50) and lactose-free mozzarella (+€1,50)

## TUNA TARTARE

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

€ 13,00

## SALMON TARTARE

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

€ 13,00

## FRIED OCTOPUS

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

€ 15,00

## SOFT BOILED PRAWNS

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

€ 15,50

## SHRIMP TARTARE

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

€ 13,50

## SPADON BLEU

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

€ 13,00

## FRIED SQUID

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

€ 13,00

## VEGETARIAN

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

€ 9,00

# SPAGHETTONI

A generous portion of spaghetti and good fish, with homemade fresh sauces.

## CACIO CHEESE, PEPPER AND MUSSELS

Spaghettoni, mussels\*, Artigiana cacio cheese and pepper

€ 13,00

## SHRIMPS AND PISTACHIO

Spaghettoni, garlic, oil and chili, with shrimp\* tartare, parsley and pistachio cream

€ 13,50

# 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

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

€ 14,00

## TUNA TARTARE

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

€ 13,00

## STEAMED PRAWNS

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

€ 13,00

# 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

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

€ 16,00

## PLATED SALMON FILLET

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

€ 16,00

## GRILLED OCTOPUS

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

€ 18,00



## SAUCES

\* SMOKED MAYONNAISE  
\* KETCHUP  
\* BASIL MAYONNAISE

\* MUSTARD AND HONEY  
\* SUN-DRIED TOMATO CREAM

€ 0,30

DRINK	BREWERY	THE PESCARIA BREWERY	WINE
Still Water Filette	Peroni Riserva 50cl (Lager-Red ale-Double Malt)	Salina Pescara 33cl	Check out our wine list.
Sparkling Water Filette	Peroni Cruda 33cl	Bionda Pescara 33cl	Spritz € 5,50
Coca Cola Zero 33cl	Peroni - Gluten-free 33cl	IPA Incredible Pescara Ale 33cl	Still wine by the glass € 4,50
Coca Cola 33cl	Nastro Zero 33cl		Sparkling wine by the glass € 5,50
Fanta 33cl			Sparkling classic method (Champanios) by the glass € 6,50

## 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 Pescara loyalty to activate vouchers and promos. Earn mussel points by ordering online or at our stores.



FRAME AND SIGN UP

LUNCH OR DINNER TABLE RESERVATION SERVICE PER PERSON.  
info su [www.pescaria.it](http://www.pescaria.it)

+ € 2,00  
x person

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).