

PANINI

GLUTEN-FREE CROUTONS (+€1.50)
LACTOSE-FREE MOZZARELLA (+€1.50)

SWORDFISH STEAK

SWORDFISH STEAK*, TRAPANESE PESTO, RED BABY LETTUCE WITH VINAIGRETTE, EGGPLANT IN OIL, POTATO CHIPS, GOAT CHEESE

€12,00
VEGETARIAN
€6,00

SHRIMP TARTARE

PINK SHRIMP TARTARE*, FIOR DI LATTE, RICOTTA, BABY LETTUCE WITH VINAIGRETTE, BACON, BASIL PESTO

€11,00

SALMON & CAPOCOLLO

NORVEGIAN SALMON* TARTARE, FIOR DI LATTE, CAPOCOLLO, MIXED GREENS WITH VINAIGRETTE, BASIL PESTO

€13,00
VEGETARIAN
€6,00

TUNA TATAKI

TUNA TATAKI*, BABY SPINACH WITH VINAIGRETTE, MAYONNAISE, SUN-DRIED TOMATO PESTO, GOAT CHEESE, BACON, PUMPKIN SEEDS

€13,50
VEGETARIAN
€7,00

BAKED SQUID & PUMPKIN

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

€10,00
VEGETARIAN
€7,00

FISH CUTLET SANDWICH

FILETTO DI MERLUZZO* CON PANATURA CROCCANTE, CHIPS DI PATATE*, MAIONESE FUMÈ, LATTUGHINO E PESTO AL BASILICO

€10,00

CAESAR PRAWNS

LIGHTLY BOILED PRAWNS*, FIOR DI LATTE, CAESAR SAUCE, ROCKET WITH VINAIGRETTE, TOASTED BREAD CRUMBS, TOMATO

€13,50

CRUNCHY OCTOPUS

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

€15,50
VEGETARIAN
€10,00

BABY BUN

SOFT BUN WITH COD CUTLET*, MIXED GREENS, PINK SAUCE

€7,50

THE CLASSICS

TUNA TARTARE

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

€12,50
VEGETARIAN
€7,00

SALMON TARTARE

NORVEGIAN SALMON* TARTARE, FRIED ZUCCHINI, FIOR DI LATTE, MIXED GREENS, SUN-DRIED TOMATO PESTO, CAESAR SAUCE, AND CAPER OIL

€13,00

BIG PRAWNS

LIGHTLY BOILED PRAWNS*, BAKED EGGPLANT, FIOR DI LATTE, FRESH ROCKET, ARTISANAL KETCHUP & HOUSE MAYO

€13,50
VEGETARIAN
€7,00

FRIED OCTOPUS

FRIED OCTOPUS*, TURNIP GREENS* SAUTÉED WITH GARLIC AND OIL, FIG VINCOTTO, RICOTTA, PEPPER, ANCHOVY OIL

€12,00
VEGETARIAN
€6,00

SWEET PANINO

BREAD & JAM

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

€4,00

FRIED GOODIES

MIXED FRIED SEAFOOD

FRIED SHRIMP* AND CUTTLEFISH*

€14,00

FRIED SQUID RINGS

FRIED RINGS AND TENTACLES OF SQUID*

€12,00

FRIED COD & POLENTA

FRIED SALT COD* CHUNKS AND POLENTA* SLICES

€11,50

FISH AND CHIPS

COD FILLET* IN A CRISPY COATING, SERVED WITH POTATO CHIPS* AND OUR SMOKED HOUSE MAYONNAISE

€10,00

CRUSTACEAN MEATBALLS*

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

€8,00

POTATO CHIPS

FRIED POTATOES* SERVED WITH OUR SMOKED MAYO

€4,50

FRIED POLENTA

FRIED POLENTA* SLICES

€5,00

RAW FISH

GLUTEN-FREE CROUTONS (+€1.50)
LACTOSE-FREE MOZZARELLA (+€1.50)

TRIO OF FILLETS

SASHIMI-STYLE RAW NORVEGIAN SALMON*, TUNA**, AND AMBERJACK* DRESSED WITH VINAIGRETTE, TOASTED BREAD CRUMBS, AND ORANGE

€12,00

TUNA TARTARE

TUNA TARTARE**, ROCKET WITH VINAIGRETTE, SUN-DRIED TOMATOES, FIOR DI LATTE, BASIL PESTO, TOASTED BREAD CRUMBS

€12,50

SALMON TARTARE

NORVEGIAN SALMON* TARTARE, BABY SPINACH WITH VINAIGRETTE, FIOR DI LATTE, CHERRY TOMATOES, BASIL PESTO, TOASTED BREAD CRUMBS

€12,50

AMBERJACK TARTARE

AMBERJACK TARTARE*, ORANGE SLICES, ROCKET WITH VINAIGRETTE, ALMONDS, CAPER OIL, TOASTED BREAD CRUMBS

€10,00

PINK SHRIMP TARTARE

PINK SHRIMP TARTARE*, CUCUMBERS, SUN-DRIED TOMATO PESTO, MIXED GREENS WITH VINAIGRETTE, TOASTED BREAD CRUMBS

€11,00

SALADS

GLUTEN-FREE CROUTONS (+€1.50)
LACTOSE-FREE MOZZARELLA (+€1.50)

SALMON TARTARE

NORVEGIAN SALMON* TARTARE, MIXED GREENS WITH VINAIGRETTE, CAPERS, FIOR DI LATTE, RED ONION, YELLOW CHERRY TOMATOES, CRUNCHY TARALLO

€14,00

CAESAR OCTOPUS

OCTOPUS*, GOAT CHEESE, BABY SPINACH WITH VINAIGRETTE, SUN-DRIED TOMATOES, CAESAR DRESSING, CARROTS, CRISPY FRISA

€13,50

MANGO & PRAWNS

LIGHTLY BOILED PRAWNS*, ROCKET WITH VINAIGRETTE, SHAVED GRANA, OLIVES, CAPER OIL, RED CHERRY TOMATOES, MANGO SAUCE

€14,00

CUTTLEFISH & TARALLO

BLANCHED CUTTLEFISH*, MIXED GREENS WITH VINAIGRETTE, RED CHERRY TOMATOES, CAPER OIL, SPIRULINA ALGAE, MULTIGRAIN TARALLI

€11,00

CAESAR PRAWNS

LIGHTLY BOILED SHRIMPS*, MIXED GREENS, SUN-DRIED TOMATO, ROASTED BREAD, BAKED BACON, AND CAESAR SAUCE, SERVED WITH CROUTONS

€14,00

COOKED FISH

GLUTEN-FREE CROUTONS (+€1.50)
LACTOSE-FREE MOZZARELLA (+€1.50)

TUNA TATAKI

TUNA TATAKI*, BABY SPINACH WITH VINAIGRETTE, MAYONNAISE, BASIL PESTO, GOAT CHEESE, BACON, PUMPKIN SEEDS, BREAD CROUTONS

€15,00

SWORDFISH STEAK

SWORDFISH STEAK*, TRAPANESE PESTO, RED BABY LETTUCE WITH VINAIGRETTE, EGGPLANT IN OIL, POTATO CHIPS*, BREAD CROUTONS

€12,00

GRILLED OCTOPUS

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

€15,00

SPAGHETTI

12 MINUTES
WAITING

ASSASSINA DI MARE

SPAGHETTI, TOMATO SAUCE, OCTOPUS*, CHILI PEPPER

€12,00

LEMON PESTO & SHRIMPS

SPAGHETTI, BASIL AND LEMON PESTO, PINK SHRIMP TARTARE*

€11,00



SANDWICH + CHIPS + SURPRISE!

FISH CUTLET SANDWICH

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

€10,00

DRINKS

STILL WATER	€ 2,00
SPARKLING WATER	€ 2,00
COCA COLA ZERO 33CL	€ 3,50
COCA COLA 33CL	€ 3,50
FANTA 33CL	€ 3,50

ARTISANAL PESCARIA'S BREWERY

SALINA PESCARIA 33CL	€ 6,00
BIONDA PESCARIA 33CL	€ 6,00
IPA PESCARIA ALE 33CL	€ 6,00

BREWERY

PERONI CRUDA 33CL	€ 4,00
PERONI - GLUTEN FREE 33CL	€ 4,00
NASTRO ZERO 33CL	€ 4,00

WINE BY THE GLASS

STILL WINE BY THE GLASS	€ 4,00
SPARKLING WINE BY THE GLASS	€ 4,50
SPARKLING CLASSIC METHOD (CHAMPENIOS) BY THE GLASS	€ 5,50
SPRITZ	€ 5,50

LACTOSE INTOLERANT?

ASK AT THE COUNTER FOR YOUR ENZYME SUPPLEMENT

+ €1,50

BOOK YOUR TABLE
INFO AT WWW.PESCARIA.IT

+ €2,50
PER PERSON

GLUTEN INTOLERANT?

ASK AT THE COUNTER FOR THE GLUTEN-FREE

+ €1,50

NOT SUITABLE FOR GLUTEN INTOLERANT INDIVIDUALS



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. Carpaccio and tartare dishes, intended to be consumed raw, have been sanitized in compliance with Regulation (EC) 853/2004, Annex III, Section VIII, Chapter 3, Letter D, 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).