

## RAW SEAFOOD

The great classics of raw seafood, carefully selected.  
Available in portions only

<b>FRENCH OYSTERS</b> French Oyster - 5 pieces portion	€ 12,50
<b>SPECIAL OYSTERS</b> Oyster of the day - 5 pieces portion	€ 18,00
<b>VENUS CLAMS</b> 150g portion	€ 18,00
<b>ALLIEVI</b> 200g portion	€ 10,00
<b>CUTTLEFISH TAGLIATELLE</b> 200g portion	€ 9,50
<b>HAIRY MUSSELS</b> 170g portion	€ 6,50
<b>BLACK MUSSELS</b> 170g portion	€ 5,00
<b>LANGOUSTINES</b> 300g portion*	€ 19,00
<b>RED SHRIMPS</b> 200g portion*	€ 19,00
<b>RAW SEAFOOD SELECTION X1</b> ★ 2 Venus Clams, 1 oyster, 2 hairy mussels, 2 black mussels, 50g of cuttlefish tagliatelle, 1 allievo, 1 langoustine*, 1 shrimp*	€ 20,00
<b>RAW SEAFOOD SELECTION X2</b> ★ 4 Venus Clams, 2 oysters, 4 hairy mussels, 4 black mussels, 100g of cuttlefish tagliatelle, 2 allievi, 2 langoustines*, 2 shrimp*	€ 35,00

Sea urchins, raw octopus and much more:  
check the raw seafood of the day on our boards.  
Some prices of Raw Seafood products may vary  
based on period and market.

We will display any changes at the raw seafood counter.

## RAW FISH

Filletted fish served with croutons.  
Enjoy it with our fresh homemade sauces.  
Gluten-free option also available (+ €1,50)

<b>RAW FISH TRIO</b> ★ Salmon, tuna and swordfish. Carpaccio or sashimi cut	€ 14,50
<b>TUNA CARPACCIO</b> Tuna carpaccio** with tomato crudaiola, almond grits and crumbled frisa	€ 14,50
<b>SALMON CARPACCIO</b> Salmon carpaccio with tuna sauce, caper berries and candied tomatoes	€ 14,50
<b>SWORDFISH CARPACCIO</b> Swordfish carpaccio with oil and lemon, sun-dried tomato pesto, caramelized onion and crumbled frisa	€ 14,50
<b>AMBERJACK CARPACCIO</b> Kingfish Amberjack carpaccio with Catalan-style raw vegetables, green sauce and crumbled frisa	€ 14,50

## TARTARE

Freshly cut fish, seasoned by the chef, served with salad of the  
day and croutons. Gluten-free option also available (+ €1,50)

<b>TUNA</b> Tuna tartare** with caper, red onion, basil mayonnaise and seasoned cherry tomatoes	€ 14,50
<b>SALMON</b> Salmon tartare* with salsa verde and crunchy raw vegetables	€ 15,50
<b>AMBERJACK</b> Kingfish Amberjack tartare* with Catalan-style raw vegetables and green sauce	€ 17,50
<b>RED SHRIMPS</b> ★ Red Shrimps tartare* with green apple, lemon zest, mint, sun-dried tomato pesto and celery salad	€ 15,50

## COOKED FISH

Freshly cooked fish seasoned by the chef, served  
with salad and Altamura bread crostone.  
Gluten-free option also available (+ €1,50)

<b>ROAST TUNA STEAK</b> Tuna steak** lightly grilled with aubergines, tuna sauce and caper berries	€ 15,00
<b>SALMON TATAKI</b> Black sesame breaded salmon* lightly plated, with Catalan-style raw vegetables and green sauce	€ 15,00
<b>GRILLED OCTOPUS</b> ★ Grilled octopus* served with fresh tomatoes, mozzarella, oregano, fresh basil and lemon oil	€ 16,50

## FRIED SEAFOOD

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

<b>MIXED FRIED SEAFOOD*</b> ★ portion of fried seafood selection, with shrimps, cuttlefish, octopus and squids	300g   € 13,50 900g and paranza fish   € 36,00
<b>FRIED PARANZA AND ANCHOVIES*</b> Paranza fishes of the day and whole anchovies	€ 11,50
<b>FRIED MUSSELS</b> Shelled and fried black mussels	€ 9,00
<b>CODFISH AND SGAGLIOZZE</b> Diced cod*, fried sliced polenta* served with house basil mayonnaise	€ 12,00
<b>CRUSTACEAN MEATBALLS*</b> Meatballs with crispy breadcrumbs and crustaceans filling, served with mustard and honey	€ 8,50
<b>FISH AND CHIPS</b> Cod fillet* with crispy breading, served with fried skin-on potatoes* and homemade sauce made with house ketchup and mayonnaise	€ 11,00
<b>CRUNCHY SEASONAL VEGETABLES</b> Crunchy seasonal vegetables* served with house basil mayonnaise	€ 6,50
<b>POTATO CHIPS</b> French fries* served with homemade sauce made with house ketchup and mayonnaise	€ 5,50

## PANINI

The goodness of fish meets the culinary flair of the chef:  
let yourself be surprised. Gluten-free option (+ 1,50€)  
or lactose-free mozzarella (+1,50€) available

<b>TUNA TARTARE</b> ★ P Tuna tartare*, burrata cheese, fresh tomato, caper oil and basil pesto	€ 11,50
<b>SALMON TARTARE</b> ★ ★ Salmon tartare*, fried courgettes, mozzarella fiordilatte, misticanza salad, sun-dried tomato pesto, roasted pepper mayonnaise	€ 13,00
<b>FRIED OCTOPUS</b> ★ ★ P Fried octopus*, turnips* with garlic and oil, cooked fig must, ricotta cheese and pepper, anchovies oil	€ 13,00
<b>SOFT BOILED PRAWNS</b> ★ Lightly boiled prawns*, grilled aubergine, mozzarella fiordilatte, Santoro bacon, potato chips*, fresh rocket, homemade sauce made with ketchup and mayonnaise	€ 13,50
<b>PRAWN TARTARE</b> Prawn tartare*, stracciatella cheese, spinach, pistachio grains, Polignano carrot chips, passion fruit mayonnaise, crispy ceviche (with murgina apple, red onion, capers, ginger, lemon, mustard)	€ 12,50
<b>SWORDFISH STEAK</b> Roasted swordfish steak*, with grilled aubergine, sun-dried tomato, caramelized onion, caciocavallo cheese, rocket and green sauce	€ 13,50
<b>COD CUTLET</b> ★ Cod cutlet* with vegetable caponatina, mozzarella fiordilatte, rocket and basil mayonnaise	€ 11,50
<b>VEGETARIAN</b> ★ Fried aubergines, mozzarella fiordilatte, tomato sauce, basil homemade mayonnaise, parmesan waffle	€ 8,00

## SALAD

Fish, vegetables and greens seasoned by the chef  
with fresh sauces, served with croutons.  
Gluten-free option (+ 1,50€)  
or lactose-free mozzarella (+1,50€) available

<b>SALMON</b> Salmon tartare*, misticanza salad, dried figs, walnuts, green apple and ricotta cheese mousse	€ 13,50
<b>TUNA</b> Tuna tartare**, misticanza salad, cherry tomato, mozzarella fiordilatte, sweet and sour onion, tuna sauce	€ 12,50
<b>STEAMED PRAWNS</b> ★ Lightly boiled prawns*, misticanza salad, sun-dried tomato, roasted bread, Santoro bacon and Caesar sauce	€ 12,50

## SPAGHETTONI

A generous portion of spaghetti and good fish,  
with our chef's fresh sauces  
(minimum wait 15 minutes)

<b>CACIO CHEESE, PEPPER AND MUSSELS</b> Spaghetti, mussels, cacio cheese and pepper	€ 12,50
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**Small fishermen**  
by PESCARIA

A BOX FOR THE LITTLE ONES, WITH FRIES,  
LOTS OF GOOD FISH AND TWO SANDWICHES OF YOUR CHOICE!

**Cod cutlet** ★

Soft sandwich with cod cutlet\*, misticanza salad  
and pink sauce, served with stick potatoes\* and a  
small bowl of homemade ketchup

€ 11,50

**Fish Burger** ★

Soft sandwich with fish burger\*, misticanza salad  
and pink sauce, served with stick potatoes\* and a  
small bowl of homemade ketchup

€ 11,50

## DRINK

Filette still water in reusable aluminium bottle 45cl	€ 1,50
Filette sparkling water in reusable aluminium bottle 45cl	€ 1,50
Coca Cola 33cl	€ 2,50
Coca Cola Zero 33cl	€ 2,50
Fanta 33cl	€ 2,50

### THE PESCARIA BREWERY

La Salina 33 cl	€ 6,00
La Bionda 33 cl	€ 6,00

### BREWERY

Peroni Riserva 50cl (lager, red ale, double malt)	€ 4,50
Peroni Cruda 33cl	€ 4,00
Peroni Senza Glutine 33cl (gluten-free beer)	€ 4,00
Nastro Azzurro Zero	€ 4,00

### WINE

Spritz	€ 4,50
Still wine by the glass	€ 4,50
Sparkling wine by the glass	€ 5,50
Classic Method (Champenois) sparkling wine by the glass	€ 6,50

## DISCOVER THE DAILY SPECIALS ON THE BLACKBOARDS!

Not available for gluten intolerant  
Friend of the Sea  
★ Signature dish  
P Certified by Italia Panino Academy

**STARTER OF THE DAY**  
11.00am/12.30pm - 6pm-8pm  
Chef's delights: frisella, panzerottino  
and cornetto di mare accompanied by a  
glass of still wine, beer or spritz  
**€ 13,50**

### COELIAC OR GLUTEN INTOLERANT?

Request at the desk a menu  
specially designed for you

TABLE RESERVATION SERVICE  
MAX. 30 SEATS - LUNCH OR DINNER  
+€1,50 each  
Home delivery  
Only on Glovo: a safe and fast delivery service.  
Download the app and order online!

WEIGHTS REFER TO  
RAW AND CLEAN  
WEIGHED PRODUCT

Pursuant to EU regulation 1169/2011 we point out that our courses may contain traces of  
cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery,  
mustard, sesame seeds, lupins, mollusks, and derivative products.

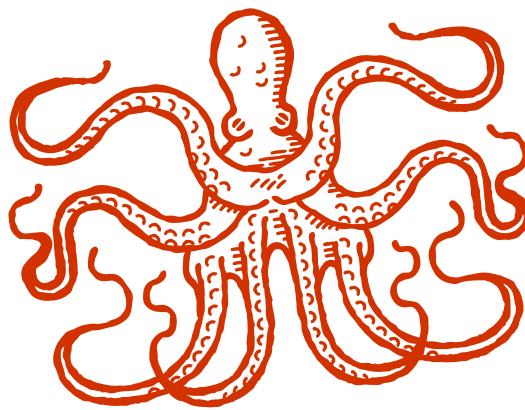
For any information on substances and allergens, you can ask for the appropriate documenta-  
tion that will be provided, on request, by our staff.

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

The fish products reach our restaurants in cold chains at -20 °C or + 4 °C. To be eaten raw, Carpaccio or Tartare have  
been restored in accordance with Reg. (CE) 853/04 all. III section VIII, chap. 3, letter D, point 1, and subsequent  
amendments and additions. Our handcrafted bread arrives at our restaurants in cold chain at -20 °C: we finish baking  
at the moment of preparation, for a sandwich with the maximum fragrance.

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

# DAILY MENU



**Fish, seasonal vegetables and greens:  
the chef's flair in the new seasonal menu**

## FISH OF THE DAY

DELICIOUS VARIETY OF BREADS AND FRESH COMBINATIONS: READY TO EAT TO BREAK THE HUNGER AND PERFECT FOR APERITIVO

### Seafood Frisella

Choose between tuna, salmon, shrimp, octopus, with seasonal vegetables and homemade sauces

€ 3,50

### Seafood Panzerotti

With tomato, mozzarella, ricotta cheese and rocket. Stuffed with your choice of: tuna, salmon and shrimp

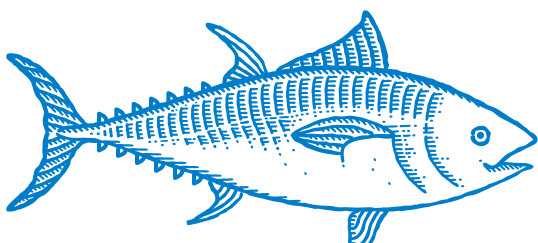
€ 3,50

### Seafood Croissant

**Recipe 1:** Choose between salmon or tuna, with ricotta cheese, poverella style courgettes, mustard sauce with honey and the chef's aromatic herbs

**Recipe 2:** Choose between shrimp or roasted octopus, with ricotta cheese, apple cervice, pink sauce and caramelized onion

€ 3,50



## FISHERMEN AND TRADITIONS

### Seafood Parmigiana

Fried aubergines, fresh fish\*, basil pesto, Parmigiano cheese and tomato sauce

€ 8,50

### Prawns Lasagna

Prawns lasagna with fresh cherry tomato, courgettes, pistachio, stracciatella, Parmigiano cheese, oil, basil and béchamel sauce

€ 8,50

### Rice with potatoes and mussels

Rice, potatoes, mussels, tomato, parsley, onion, pepper, Parmigiano cheese

€ 8,50

### Venus rice salad with prawns

Venus rice, prawns\*, courgettes, carrots, sun-dried tomato, mint, sweet and sour onion

€ 7,00

### Spaghettone with garlic, oil, hot pepper and tartare of the day

Spaghettone pasta, tartare of the day\*, garlic, oil, hot pepper, mussels sauce with crumbled bread crust and lemon zest

€ 15,00

## SPECIAL OF THE DAY

### HOMEMADE FISHBALLS

5 delicious and deep fried fishballs\* with crunchy breading, served with basil sauce

€ 3,50

# La cantina di PESCARIA

NATURAL OR BIOLOGIC WINE

## WHITE

Il Pumo – Chardonnay	CANTINE SAN MARZANO	12.50% Chardonnay	€ 18,00
Il Pumo – Sauvignon	CANTINE SAN MARZANO	12.50% Malvasia Bianca (50%), Sauvignon Blanc (50%)	€ 18,00
Edda	CANTINE SAN MARZANO	13.50% Chardonnay (80%), Moscatello selvatico (15%), Fiano (5%)	€ 22,00
Talò Fiano	CANTINE SAN MARZANO	13.00% Fiano	€ 18,00
Talò Verdeca	CANTINE SAN MARZANO	12.50% Verdeca	€ 18,00
Timo	CANTINE SAN MARZANO	13.00% Vermentino	€ 18,00
Funambolo	BIOCANTINA GIANNATTASIO	13.00% Nero di Troia Vinificato in Bianco	€ 19,00
Bombino bianco	BIOCANTINA GIANNATTASIO	12.50% Bombino Bianco	€ 19,00
Chardonnay	CANTELE	12.50% Chardonnay	€ 18,00
Verdeca	CANTELE	12.00% Verdeca	€ 18,00
Serralto	COPPI	12.00% Malvasia Bianca	€ 19,00
Amèno	MASSERIA NEL SOLE	13.50% Falanghina	€ 19,00

## ROSÉ

Il Pumo rosato	CANTINE SAN MARZANO	12.50% Negroamaro	€ 18,00
Tramari	CANTINE SAN MARZANO	13.00% Primitivo	€ 19,00
Nero di Troia - rosé	BIOCANTINA GIANNATTASIO	12.50% Nero di Troia	€ 19,00
Negroamaro rosato	CANTELE	13.00% Negroamaro	€ 19,00
Coré rosato negroamaro IGT Salento	COPPI	12.00% Negroamaro	€ 19,00
Madame	MASSERIA NEL SOLE	12.50% Montepulciano	€ 19,00

## SPARKLIN WINE

Liboll	CANTINE SAN MARZANO	11.50% Moscatello Selvatico	€ 18,00
Liboll Rosé	CANTINE SAN MARZANO	11.50% Blend a bacca rossa di uve del Salento	€ 18,00
Isotteo	COPPI	11.50% Verdeca	€ 19,00
Bollicinechèri extra dry rosé IGP Salento	COPPI	11.50% Negroamaro	€ 19,00

## METODO CHAMPENOISE

Alma Gran Cuvée 0,75 l	BELLAVISTA	12.50% Franciacorta Brut	€ 45,00
Rosé	BELLAVISTA	12.50% Franciacorta Brut rosé	€ 50,00
Rampollo Brut	BIOCANTINA GIANNATTASIO	12.50% Bombino Bianco	€ 28,00
Rampollo Rosé	BIOCANTINA GIANNATTASIO	12.50% Rosé	€ 28,00
Brut	D'ARAPRÌ	12.50% Bombino Bianco (50%), Pinot Nero (50%)	€ 28,00
Pas Dosé	D'ARAPRÌ	12.50% Chardonnay 100%	€ 28,00
Brut Rosé	D'ARAPRÌ	13.00% Bombino Bianco (50%), Pinot Nero (50%)	€ 30,00
Spumante Metodo Classico	MASSERIA NEL SOLE	12.00% Bombino bianco, Falanghina	€ 20,00
Maximum Blanc de Blancs	FERRARI	12.50% Chardonnay 100%	€ 35,00
Perlé	FERRARI	12.50% Chardonnay 100%	€ 45,00
Perlé Rosé Riserva	FERRARI	12.50% Pinot nero (80%) Chardonnay (20%)	€ 55,00

## RED

Talò – Negroamaro	CANTINE SAN MARZANO	13.50% Negroamaro	€ 18,00
Rosso Puglia	BIOCANTINA GIANNATTASIO	13.00% Nero di Troia (30%), Montepulciano (70%)	€ 18,00
Gigolò DOP Cacc'e Mmitte di Lucera	MASSERIA NEL SOLE	14.50% Bombino bianco, Montepulciano, uva di Troia	€ 19,00
Primitivo	CANTELE	13.50% Primitivo	€ 18,00

## CHAMPAGNE

Brut	ENCRY ETICHETTA PESCARIA	12.00% Blanc de Blancs Grand Cuvée	€ 65,00
Extra Brut	ENCRY ETICHETTA PESCARIA	12,00% Blanc de Blancs Grand Cuvée	€ 65,00
Grand Rosé	ENCRY ETICHETTA PESCARIA	12.00% Chardonnay (90%) Pinot nero (10%)	€ 70,00

*Gluten-free baked goods available with a minimum preparation time of 15 minutes.*

**ALWAYS REMEMBER TO COMMUNICATE  
ALLERGIES AND INTOLERANCES  
WHEN ORDERING**

### SEAFOOD PANZEROTTO

€ 5,50

Choose between: Salmon, Tuna\*\*, Octopus\* or Shrimp\*, with baked eggplant, ricotta cheese, arugula, tuna sauce

### SEAFOOD FRISELLA

€ 5,00

Recipe 1: Choose between: Salmon\*, Tuna\*\*, Octopus\* or Shrimp\* with fresh tomato, stracciatella, caper oil

Recipe 2: Choose between: Salmon\*, Tuna\*\*, Octopus\* or Shrimp\* with turnip greens, ricotta, sun-dried tomato pesto

Recipe 3: Choose between: Salmon\*, Tuna\*\*, Octopus\* or Shrimp\* with roasted pepper sauce, sun-dried tomato pesto, fiordilatte, grilled courgette.

### SEAFOOD FOCACCINA

€ 5,50

Choose between: Salmon\*, Tuna\*\*, Octopus\* or Shrimp\* with stracciatella, grilled courgette, tuna sauce, arugula.

### PIADINA WITH FISH CARPACCIO

€ 7,50

Choose between: Tuna\*\* or Salmon\*, with fiordilatte, arugula, sun-dried tomato pesto and fish carpaccio

### PIADINA WITH PRAWNS

€ 7,00

Fiordilatte, arugula, cocktail sauce and soft boiled prawns\*

Pursuant to EU regulation 1169/2011 we point out that our courses may contain traces of cereals containing gluten, crustaceans, fish, eggs, peanuts, soy, milk and lactose, nuts, celery, mustard, sesame seeds, lupins, mollusks, and derivative products.

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