

Seafood Starters

- PEPPERED OR MUSSEL SOUP WITH TOASTED BREAD (1,4,14) .. €9,00
- GRATINATED MIXED SEAFOOD (1,2,4,7,14) €15,00
(2 scampi, 2 king prawns, 2 scallops)
- OCTOPUS AND POTATO SALAD (4)..... €11,00
- FRESH OYSTERS WITH LEMON (4,14) cad. €3,00
- CATALAN-STYLE SEAFOOD SALAD (2,4,9) €12,00
(octopus, prawns, calamari, celery, carrots, Tropea red onion, cherry tomatoes, avocado cream)
- " IL PESCATORE" SIGNATURE SEAFOOD
PLATTER (2,3,4,9,14) X1p. €17,00 X2p. €32,00
(warm seafood, shrimp cocktail, Catalan-style salad, octopus with potatoes, smoked tuna, swordfish and salmon)
- SHRIMP COCKTAIL (2-3-4)..... €9,00
- SMOKED SEAFOOD SELECTION(4)..... €12,00
(smoked salmon, swordfish, and tuna)

Land Starters

- TOASTED BREAD WITH FRESH TOMATO , BUFFALO
STRACCIATELLA & ANCHOVIES (1-4-7)..... €4,00
- CLASSIC BEEF TARTARE (3-4-10)..... €10,00
- SELECTION OF ITALIAN CURED MEAT €8,00
- CURED MEATS WITH GNOCCO FRITTO (1)..... €12,00
- ASSORTED REGIONAL CHEESES (3,7) €10,00
- BATTERED ZUCCHINI FLOWERS STUFFED
WITH STRACCHINO CHEESE (1-7) €10,00
- MIXEL LAND PLATTER FOR TWO (1-7) €25,00
(A tasting board including bruschetta with tomato, fried zucchini flowers with stracchino, buffalo mozzarella with cherry tomatoes, and gnocco fritto with assorted cold cuts)

The following items on the menu - octopus, king prawns, shrimp, scampi, squid, and scallops - may be frozen depending on seasonal availability or sourcing conditions



Seafood First Courses

- SPAGHETTI WITH CLAMS AND BOTTARGA DI MUGGINE (1,4,14) €13,00
- LINGUINE AL CARTOCCIO (BAKED LINGUINE WITH SEAFOOD) (1,2,4,14) €15,00
(mussels, clams, squid, shrimp, and Argentine prawn)
- EGG TAGLIATELLE WITH LOABSTER AND PRAWNS (1,2,3,4) €16,00
- SEAFOOD RISOTTO (4,14,2) €13,00
- RISOTTO MARE E MONTI (2,4,7) €12,00
(prawns and porcini mushrooms)
- RISOTTO WITH SCALLOPS, ASPARAGUS, TIPS AND BUFFALO STRACCIATELLA (4,14,7) €13,00
- TAGLIOLINI WITH SALMON AND CITRUS SCENT (1,3,4,7) €11,00
- PAPPARDELLE "IL PESCATORE" (1,2,3,4) €15,00
(scampi, mazzancolle zucchini alla julienne e pachino)
- GRAGNANO PACCHERI WITH LOBSTER, CRAB AND TWO ARGENTINE PRAWNS x2 (1-2-4) €35,00
- GARGANELLI WITH PRAWNS, ZUCCHINI AND SAFFRON (1,2,3,4,7) €12,00

Land First Courses

- MEZZE MANICHE ALL'AMATRICIANA (1,7) €10,00
- SPAGHETTI ALLA CARBONARA (1,3,7) €10,00
- PENNE WITH SPECK ZUCCHINI AND SAFFRON.. €10,00
- POTATO GNOCCHI ALLA SORRENTINA WITH BUFFALO MOZZARELLA (1,3,7) €10,00
- RAVIOLI STUFFED WITH "CACIO E PEPE" IN PUMPKIN CREAM AND CARAMELIZED ONION (1,3,7) €15,00
- RISOTTO WITH PORCINI MUSHROOMS, SMOKED PROVOLA AND TOASTED ALMONDS (7,8) €11,00
- RISOTTO ALLA MONZESE (Sausage and Saffron) (7) €10,00
- SPAGHETTI WITH RAGU' (1) €8,00



Second Courses - Fish

- BACCALÀ BITES WITH GREEN SAUCE (1,4) €14,00
- MIXED GRILLED SEAFOOD (2,4)..... €17,00
- GREAT MIXED FRIED SEAFOOD (1-2-4)..... €16,00
- GRILLED SCAMPI AND KING PRAWNS (2-4)..... €14,00
- GRILLED SEA BASS OR GILT-HEAD BREAM (4)..... €12,00
- SEA BASS BAKED IN SALT (4)..... €12,00
- BAKED KING PRAWNS WRAPPED IN
SMOKED BACON (2-4)..... €12,00
- SEAFOOD SOUP WITH TOASTED BREAD (1,2,4,14)..... €16,00
- GRATINATED SEA BASS OR BREAM FILLET IN
A ZUCCHINI CRUST (1-4-7)..... €14,00
- MEDITERRANEAN-STYLE SWORDFISH STEAK (4) €14,00
(cherry tomatoes, anchovies, capers, and Taggiasca olives)
- CATALAN-STYLE LOBSTER (2-4-9)..... €17,00
(half lobster, celery, carrots, Tropea red onion, cherry
tomatoes, and avocado cream)
- POPPY SEED-CRUSTED TUNA STEAK ON A
BED OF ARUGULA (4-11) €15,00

Second Courses - Meat

- GRILLED SCOTTONA RIB-EYE WITH ROASTED POTATOES €18,00
- GRILLED BEEF FILLET €17,00
- BEEF FILLET WITH THREE PEPPERS (1,7,10) €18,00
- MIXED GRILLED MEAT (beef, pork, and chicken) €15,00
- VEAL CUTLET MILANESE STYLE (1,3,7) €15,00
- VEAL MILANESE CUTLET WITH BOLOGNA MORTADELLA
AND BURRATINA (1,3,7) €17,00
- SLICED BEEF WITH ARUGULA AND
PARMESAN FLAKES (3,7)) €14,00
- SLICED BEEF WITH PORCINI MUSHROOMS) €15,00
- CARPACCIO BEEF WITH ARUGULA, PARMESAN FLAKES,
AND BALSAMIC GLAZE (3,7)) €11,00
- VEAL ESCALOPE WITH PORCINI MUSHROOMS (1,7). €12,00

The following items on the menu - octopus, king prawns, bream, scampi, squid, and scallops - may be frozen depending on seasonal availability or sourcing conditions.





Salads

- **"IL PESCATORE" SALAD** (2,4) €12,00
(mixed salad, prawns, calamari, tuna, and crab meat)
- **GREEK SALAD** (7) €10,00
(feta, Taggiasca olives, cucumbers, Tropea red onion, and vine tomatoes)
- **FLAVOURFUL SALAD** (3,7) €12,00
(mixed salad, grilled chicken breast, boiled eggs, Parmesan flakes, and Taggiasca olives)
- **SUMMER SALAD** (13) €12,00
(mixed salad, corn, apples, peach, and cucumbers)
- **"ALL FLAVOURS" SALAD** (3) €10,00
(mixed salad, grilled zucchini, boiled eggs, bresaola, and fennel)

Side Dishes

- **ROASTED POTATOES** €5,00
- **GRILLED VEGETABLES** €5,00
- **FRENCH FRIES** €4,00
- **POTATO CHIPS** €4,00
- **SPINACH TO YOUR LIKING** (7) €5,00
(boiled, with butter, or sautéed with garlic, oil, and chili)
- **SAUTÉED POTATOES** (7) €5,00
- **SEASONAL MIXED SALAD** €5,00



Le Pizze

ALBA (1,3,7) 	€ 7,50
tomato, mozzarella, arugula, and Parmesan	
ADAM (1,7)	€ 8,00
mozzarella, apple, and blue cheese (zola)	
AMERICANA	€ 8,00
tomato, mozzarella, frankfurter, and French fries	
A MODO MIO (1,7)	€ 9,00
tomato, buffalo mozzarella, porcini mushrooms, and cured ham	
ANTONIO (1,7)	€ 8,00
tomato, mozzarella, cooked ham, and frankfurter	
ARCOBALENO (1,3,7)	€ 9,50
tomato, mozzarella, cured ham, arugula, cherry tomatoes, and Parmesan	
ARDENTE (1,2,4,7)	€ 9,00
tomato, mozzarella, tuna, and shrimp	
BISMARCK (1,3,7)	€ 7,50
tomato, mozzarella, cooked ham, and egg	
BOLOGNA (1,7,8)	€ 10,00
mozzarella, IGP mortadella, Bronte pistachios, and stracciatella burrata	
CALAMARI (1,7,4)	€ 11,00
tomato, mozzarella, and fried calamari	
CAMPAGNOLA (1,7) 	€ 9,00
tomato, mozzarella, sausage, spicy salami, and cooked ham	
CAPRICCIOSA (1,4,7)	€ 9,00
tomato, mozzarella, cooked ham, mushrooms, olives, artichokes, anchovies, capers, and oregano	
CARBONARA (1,3,7)	€ 9,00
mozzarella, guanciale (pork cheek), egg, and pecorino cheese	
COCCINELLA (1,4,7)	€ 10,00
mozzarella, smoked salmon, sun-dried tomatoes, and anchovies	
DIAVOLA (1,7) 	€ 8,00
tomato, mozzarella, and spicy salami	
BUFALINA (1,7)	€ 9,00
tomato, buffalo mozzarella, and basil	
DRAGO (1,7) 	€ 9,00
tomato, mozzarella, bell peppers, spicy salami, and blue cheese (zola)	
EUROPEI (1,7)	€ 9,00
tomato, mozzarella, mushrooms, blue cheese (zola), and cured ham	
FRIARIELLA (1,7)	€ 9,00
mozzarella, sausage, and friarielli (wild broccoli)	



FRUTTI DI MARE (1,2,7,14,4).....	€ 10,00
tomato, mozzarella, and seafood	
FULMINATA (1,7).....	€ 9,00
tomato, mozzarella, sausage, onion, and blue cheese (zola)	
GENOVESE (1,8,7).....	€ 10,00
mozzarella, cooked ham, Genoese pesto, and burrata	
IL PESCATORE (1,4,8,7).....	€ 10,00
mozzarella, smoked salmon, Bronte pistachio crumbs, and burrata	
MARE E MONTI (1,2,7).....	€ 10,00
tomato, mozzarella, shrimp, and porcini mushrooms*	
MARGHERITA (1,7).....	€ 6,00
tomato, mozzarella, and basil	
MARICCIUGA (1,4).....	€ 5,00
tomato, garlic, oil, anchovies, and oregano	
MONZESE (1,3,7).....	€ 8,50
tomato, mozzarella, sausage, mushrooms, and Parmesan flakes	
NAPOLI (1,7,4).....	€ 8,00
tomato, mozzarella, oregano, and anchovies	
NDUJA (1,7).....	€ 9,00
tomato, mozzarella, spicy salami, 'nduja, and olives	
ORTOLANA (1,7).....	€ 8,00
tomato, mozzarella, and grilled vegetables	
PARMA (1,3,7).....	€ 8,00
tomato, mozzarella, cured ham, and Parmesan flakes	
PARMIGIANA (1,3,7).....	€ 8,00
tomato, mozzarella, eggplant, and Parmesan flakes	
PATA PIZZA (1,7).....	€ 8,50
tomato, mozzarella, sausage, and French fries	
4 SALUMI (1,7).....	€ 8,50
tomato, mozzarella, spicy salami, sausage, frankfurter, and speck	
PORCINI (1,7).....	€ 8,00
tomato, mozzarella, and porcini mushrooms	
PRIMAVERA (1,2,7).....	€ 9,00
tomato, mozzarella, shrimp, and arugula*	
PROSCIUTTO (1,7).....	€ 7,00
tomato, mozzarella, and cooked ham	
PROSCIUTTO E FUNGHI (1,7).....	€ 8,00
tomato, mozzarella, cooked ham, and mushrooms	
PUGLIESE (1,7).....	€ 7,00
tomato, mozzarella, and onion	
ROMANA (1,7,4).....	€ 8,00
tomato, mozzarella, olives, anchovies, capers, and oregano	



SAPORITA (1,7,4).....	€ 10,00
buffalo mozzarella, zucchini flowers, olives, and anchovies	
SICILIANA (1,4).....	€ 8,00
tomato, olives, anchovies, capers, and oregano	
SUPER DIAVOLA (1,7).....	€ 8,50
tomato, mozzarella, spicy salami, and blue cheese (zola)	
TERRAZZA (1,7).....	€ 8,00
tomato, mozzarella, brie, and cured ham	
TIROLESE (1,7).....	€ 7,50
mozzarella, blue cheese (zola), and speck	
TONNO E CIPOLLA (1,4,7).....	€ 8,00
tomato, mozzarella, tuna, and onion	
TOTTI (1,7).....	€ 8,00
tomato, mozzarella, sausage, and bell peppers	
VALTELLINA (1,3,7).....	€ 9,00
tomato, mozzarella, bresaola, arugula, and Parmesan flakes	
4 FORMAGGI (1,7).....	€ 8,00
mozzarella, blue cheese (zola), fontina, and smoked scamorza	
4 STAGIONI (1,7).....	€ 9,00
tomato, mozzarella, cooked ham, olives, mushrooms, and artichokes	

Calzoni

FARCITO (1,7).....	€ 8,00
tomato, mozzarella, mushrooms, cooked ham, and artichokes	
NORMALE (1,7).....	€ 7,00
tomato, mozzarella, and cooked ham	
VEGETARIANO (1,7).....	€ 8,00
tomato, mozzarella, and mixed grilled vegetables	
4 FORMAGGI (1,7).....	€ 8,00
mixed cheeses	
CALZONE BOCCA APERTA (1,7).....	€ 9,00
tomato, mozzarella, scamorza, green salad, cured ham, and fresh tomato	



Stuffed Flatbreads (Sfilatini)

IL PESCATORE (1,4,7) € 10,00

mozzarella, smoked tuna, buffalo ricotta, and arugula

LEGGERO (1,3,7) € 8,00

tomato, mozzarella, cooked ham, and Parmesan

CONTADINO (1,7) € 9,00

tomato, mozzarella, speck, blue cheese (zola), and porcini mushrooms

Flatbreads (Focacce)

DELLA CASA (1,7) € 8,00

cured ham, arugula, and buffalo mozzarella

ITALIANA (1,3,7) € 8,00

bresaola, arugula, and Parmesan

TRICOLORE (1,7) € 7,50

arugula, cherry tomatoes, and buffalo mozzarella

Dolci della casa

• **TIRAMISÙ** (1,3,7) €4,00

• **PANNA COTTA** (7) €4,00

• **CREME CARAMEL** (3,7) €4,00

• **CREMA CATALANA** (3,7) €4,00

• **CHOCOLATE SALAMI** (1,3,7) €4,00

• **LEMON OR GREEN APPLE SORBET** (7) €4,00

• **FRESH FRUIT SALAD** €5,00

• **COFFEE AFFOGATO** €5,50

• **WHISKY AFFOGATO** €6,00

Cover Charge and Service €2.00



Bevande

- WATER (still or sparkling) 0.75L bottle €2,00
- WATER (still or sparkling) 0.5L bottle €1,00
- SOFT DRINK 0.33L €2,50

(coca cola/ coca zero, fanta, sprite, peach iced tea, lemon iced tea, lemon soda)

DRAUGHT BEER

- SMALL BLONDE DRAUGHT BEER €3,00
- MEDIUM BLONDE DRAUGHT BEER €5,00

BOTTLED BEER

- BLONDE BEER 0.33 L (Ceres, Corona, Becks, Tennet's) €3,50
- BLONDE BEER 0.66 L (Heineken, Moretti) €3,50

HOUSE WINE

- ¼ L SPARKLING WHITE OR RED WINE €2,50
- ½ L SPARKLING WHITE OR RED WINE €5,00
- 1 L SPARKLING WHITE OR RED WINE €10,00

COFFEE & HOT BEVERAGES

- ESPRESSO €1,00
- DECAFFEINATED COFFEE €1,50
- ESPRESSO WITH LIQUOR (CORRETTO) €1,50
- GINSENG COFFEE €2,00

DIGESTIFS & SPIRITS

- ITALIAN HERBAL LIQUEUR (AMARO) €4,00
- INTERNATIONAL AMARO €4,00
- WHISKY €5,00

The following items on the menu - octopus, king prawns, shrimp, scampi, squid, and scallops - may be frozen depending on seasonal availability or sourcing conditions.

FOOD ALLERGENS – PRESENT IN THE INGREDIENTS OF OUR DISHES

1. Cereals containing gluten – 2. Crustaceans – 3. Eggs – 4. Fish
5. Peanuts – 6. Soy 7. Milk – 8. Tree nuts – 9. □ Celery – 10. Mustard
11. Sesame seeds – 12. Sulphur dioxide and sulphites – 13. Lupins – 14. Molluscs

Cover Charge and Service €2.00



VEGETARIAN DISH



SPICY DISH

Red Wines

CHIANTI POGGIO SALVI (Tuscany)	€18,00
DOLCETTO VALLEBELBO (Piedmont)	€16,00
MORELLINO MELINI (Tuscany)	€20,00
NERO D'AVOLA (Sicily)	€16,00
PRIMITIVO VALLEBELBO (Apulia)	€13,00
BARBERA VALLEBELBO (Piedmont)	€16,00
AGLIANICO LA FORTEZZA (Campania)	€12,00
NEBBIOLO VALLEBELBO (Piedmont)	€25,00
CANNONAU SU ENTU (Sardinia)	€20,00

White Wines

GRECO DI TUFO MONTESOLE (Campania)	€20,00
FALANGHINA MONTESOLE (Campania)	€18,00
ARNEIS VALLEBELBO (Piedmont)	€20,00
VERMENTINO SU ENTU (Sardinia)	€24,00
RIBOLLA GIALLA ZORUTTI (Friuli Venezia Giulia)	€22,00
PINOT NERO VILLA GALA' (Lombardy)	€15,00
GEWURZTRAMINER LAVIS (Trentino)	€24,00
MULLER T. LAVIS (Trentino)	€22,00
CHARDONNAY FRIZZANTE (Veneto)	€15,00
PECORINO COCCI GRIFONI (Marche)	€25,00
PASSERINA COCCI GRIFONI (Marche)	€20,00
BLANGE' (Piedmont)	€35,00

Sparkling Wines

PROSECCO TREVISO GALIE' ASTORIA (Veneto)	€18,00
PROSECCO VALDOBBIADENE CORDERIE' ASTORIA (Veneto)	€20,00
FRANCIACORTA MONOGRAM (Lombardy)	€45,00
FRANCIACORTA BELLAVISTA BRUT (Lombardy)	€40,00

Wines - 0,375cl Bottles

GRECO DI TUFO MONTESOLE (BIANCO) (Campania)	€10,00
FALANGHINA MONTESOLE (BIANCO) (Campania)	€10,00
CHIANTI (Tuscany)	€10,00
CABERNET DEL VENETO (Veneto)	€10,00

Cover Charge and Service € 2,00