



## COCKTAILS

### Classici / Classics

#### NEGRONI

Gin / Campari / Cinzano 1757 Sweet Vermouth / 16

#### APEROL SPRITZ

Aperol / Stellina di Notte Prosecco / Club Soda / 15

#### NEGRONI SPAGLIATO

Campari / Cinzano 1757 Sweet Vermouth / Stellina di Notte Prosecco / 15

#### SGROPPINO

Citrus Vodka / Caravella Limoncello / Stellina di Notte Prosecco / Lemon Sorbet / 16

#### IL PADRINO

Scotch Whiskey / Disaronno Amaretto / 16

### MARTINI / Martinis

#### LIMONCELLO DROP

Citrus Vodka / Caravella Limoncello / Fresh Lemon Sour / 16

#### CUCUMBER-BASIL

Gin / Cucumber / Basil & Lemon Muddled Fresh / Caravella Limoncello / Cucumber Bitters / 16

#### ESPRESSO

Vanilla Vodka / Cafe Borghetti Liqueur / Fresh Espresso / 15

#### COSMO BIANCA

Apple Vodka / St. Germain / Fresh Lime Sour / White Cranberry / Edible Flower Blossom / 16

#### LYCHEE

Vodka / Lychee Liqueur / Lychee Puree / 16

#### PASSION

Citrus Vodka / Fresh Lime / Passion Fruit Puree / 16

## CANTINETTA

### Bolle / Bubbles

#### MIMOSA

Fresh Orange Juice / Stellina di Notte Prosecco / 13

#### BELLINI

White Peach Puree / Peach Schnapps / Stellina di Notte Prosecco / 13

#### ROSSINI

Strawberry Liqueur / Brut Rose / 14

### Specialita' Della Casa / House Specialties

#### ITALIAN HIGHBALL

Peach Vodka / Aperol / White Peach Puree / Fresh Lemon / San Pellegrino Blood Orange Soda / 15

#### LA DOLCE VITA

Gin / Lemon Juice / House Made Blueberry Grenadine / St. Germain / 15

#### DARK TORMENTA

Pilar 24 Years Aged Dark Rum / Orange Liqueur / Ginger Beer / 18

#### NIGHT AT THE OPERA

Bourbon / Lustau Pedro Ximenez Sherry / Carpano Antica Vermouth / Aromatic Bitters / 15

#### THE SHAGGY

Orange Vodka / Fernet Branca / Fresh Lime / Ginger Beer / 15

#### CHERRY-ALMOND FIZZ

Disaronno Amaretto / Heering Cherry Liqueur / Cranberry / Fresh Lemon Sour / Peychaud's Bitters / 15

#### ACQUA DI VIDA "Water of Life"

Bacardi Rum / Malibu Rum / Blue Curaco / Pineapple Juice / 15

## LA BIRRA

### BIRRA - BEER

### Draft / On Tap

BUD LIGHT / 9

SHOCK TOP / 10

MORETTI LAGER / 11

PERONI / 11

ALASKAN AMBER / 11

HEINEKEN / 11

DOS XX / 11

DOGFISH HEAD 60 MIN IPA / 11

### Importati / Imported

AMSTEL LIGHT / 8

STELLA ARTOIS / 8

PERONI / 8

CORONA / 8

DOS XX LAGER ESPECIAL / 8

ST PAULI GIRL (NON-ALCOHOLIC) / 8

### Domestico e Artigianale / Domestic and Craft

ANGRY ORCHARD HARD CIDER / 8

BUDWEISER / 7

BUD LIGHT / 7

COORS LIGHT / 7

MICHELOB ULTRA / 7

MILLER LITE / 7

FAT TIRE AMBER ALE / 8

FIRESTONE 805 BLONDE ALE / 9

LAGUNITAS IPA / 9

SIERRA NEVADA PALE ALE / 9

## ITALIAN SODAS

SAN PELLEGRINO ARANCIATA ROSSA (Blood Orange) / 6

SAN PELLEGRINO LIMONATA (Lemon) / 6



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# ITALIAN FOOD MARKET

## APPETIZERS / Antipasti

**GRILLED OCTOPUS**  
*Polpo Al Jospet*  
Olive Aioli, Confit Fingerling Potatoes & Fennel \$21

**BRUSCHETTA**  
*Bruschette*  
Tomato, Basil & Extra Virgin Olive Oil \$12

**ITALIAN MEATBALL**  
*Polpette Di Carne*  
Pork and Beef Meatballs, Slow Braised in a Roasted Tomato Sauce, Finished with Grana Padano \$14

**COAL ROASTED ARTICHOKE HEARTS**  
*Carne di Carciofi Arrostiti di Carbone*  
Bread Crumbs, Cherry Tomatoes, Shallots, Garlic, White Wine, Shaved Grana Padano \$18

**SPICY PRAWNS**  
*Gamberi Piccanti*  
Coal Fired Prawns, Braised with Calabrian chilies, Finished with Heirloom Tomatoes & Sweet Peppers \$21

**CRISPY CALAMARI**  
*Frittura Di Calamari*  
Golden Calamari & Calabrian Chili Aioli \$18

## RAW BAR / CRUDO

Raw Bar

**\*TUNA TARTARE**  
*Tartare Di Tonno*  
Ahi Tuna, Spiced Pistachios, Cucumber, Taro Chips & Calabrian Aioli \$18

**\*SALMON TARTARE**  
*Tartare di Salmone*  
Scottish Salmon, Speck, Green Apple, Citrus, Olive Oil \$16

**\*BEEF CARPACCIO**  
*Carpaccio Di Manzo*  
Thin Slices of Beef Tenderloin, Calabrian Aioli, Radish, Arugula, Shaved Grana, Crispy Capers & Truffle Oil \$20

**\*TUNA CRUDO**  
*Tonno Crudo*  
Charred Onion Crusted Yellowfin Tuna, Citrus Sauce, Imported Olives, Oranges & Chili Oil \$16

**\*SALMON CARPACCIO**  
*Carpaccio di salmone*  
Salsa Verde, Olives, Heirloom Tomatoes, Crispy Shallots \$16

**OYSTERS**  
*Ostriche*

**PLATTERS**  
*Piatto*

**\*EAST COAST** \$4 each / \$20 1/2 Dozen / \$40 Dozen  
**\*WEST COAST** \$5 each / \$25 1/2 Dozen / \$50 Dozen

**\*MEDIUM** 2 East Coast Oysters, 2 West Coast Oysters, 2 Mussels, 2 Clams, 2 Shrimp \$40  
**\*LARGE** 4 East Coast Oysters, 4 West Coast Oysters, 4 Mussels, 4 Clams, 4 Shrimp \$54

## CURED MEATS AND ITALIAN CHEESES

With Imported Olives, Marinated Vegetables & Crispy Lavash

CHOOSE 4 / \$26

Prosciutto di Parma  
Salame Felino  
Bresaola  
Coppa  
Soppresata

Fontina  
Grana Padano  
Pecorino Toscano  
Gorgonzola  
Aged Provolone

**BURRATA BOARD**

Fresh Burrata, Grilled Bread, Aged Balsamic, Roasted Heirloom Tomatoes, Olives & Marinated Vegetables \$19

## SALADS / L'INSALATA

**CAESAR**  
*Insalata Caesar*  
Romaine Hearts & Tuscan Kale Tossed in a Classic Caesar Dressing, Lemon Croutons, & Shaved Grana Padano \$14

**CHOPPED**  
*Insalata Mista Con Verdure*  
Romaine & Tuscan Kale, Red Peppers, Tomatoes, Cucumbers, Toasted Pistachios & Aged Provolone in a Creamy Herb Dressing \$16

**\*SEARED TUNA**  
*Insalata Di Tonno*  
Charred Yellowfin Tuna, Baby Spinach, Artichoke Hearts, Baby Heirloom Tomatoes, Crispy Fennel & Balsamic Dressing \$21

**CHICKEN CAPRESE**  
*Pollo Caprese*  
Coal Roasted Chicken, Fresh Mozzarella, Heirloom Tomatoes, Arugula, Aged Balsamic & Extra Virgin Olive Oil \$18

## WOOD OVEN PIZZA / Il Forno

**TOMATO & MOZZARELLA**  
*Margherita*  
San Marzano Tomatoes, Fresh Mozzarella & Fresh Basil \$16

**PROSCIUTTO**  
*Prosciutto San Daniele*  
Prosciutto di Parma, Baby Arugula, Fresh Mozzarella & Grana Padano \$20

**PEPPERONI**  
*Pepperoni*  
Hand-Cut Pepperoni, San Marzano Tomatoes & Mozzarella \$17

*\*Restrictions may apply.*

*\*Raw, undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish increases the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

## HAND CRAFTED PASTA / PASTA MISTA

**SPAGHETTI & MEATBALLS**  
*Spaghetti Con Polpette*  
Classic Pork & Beef Meatballs Braised in a Roasted Tomato Sauce & Tossed in Imported Spaghetti \$22

**MAMA'S LASAGNA**  
*Lasagna Della Mamma*  
Layers of Fresh Pasta, Bolognese, Mozzarella, & Ricotta, Finished with Grana Padano \$25

**GRILLED CHICKEN PESTO**  
*Pasta al Pesto con Pollo*  
Homemade Fettuccine, Fresh Basil Pesto, Cherry Tomatoes & Coal Grilled Chicken \$26

**BUCATINI CARBONARA**  
*bucatini alla Carbonara*  
Pancetta, Pecorino Romano, Egg Yolk, Cracked Pepper \$24

**FETTUCINE ALFREDO WITH GRILLED CHICKEN**  
*fettuccini Alfredo con Pollo*  
Homemade Fettuccine, Creamy Alfredo Sauce, Grana Padano Cheese & Coal Grilled Chicken \$26

**GNOCCHI POMODORO WITH FRESH MOZZARELLA**  
*Gnocchi Alla Sorrentina*  
Homemade Gnocchi, Pomodoro Sauce, Heirloom Tomatoes & Basil \$24

**FETTUCINI BOLOGNESE**  
*fettuccini alla Bolognese*  
Fettuccini Tossed in a Rich Bolognese Finished with Pecorino Romano \$26

**CACIO E PEPE ALLA RUOTA**  
*Tableside Presentation*  
Imported Bucatini, Pecorino Romano & Black Pepper \$28

**JUMBO SHRIMP SCAMPI**  
*Scampi di Gambero Jumbo*  
Jumbo Shrimp, Lemon, Garlic, White Wine, Tossed with Imported Linguini and Finished with Extra Virgin Olive Oil & Fresh Herbs \$34

**SPAGHETTI WITH CLAMS**  
*Spaghetti Vongole*  
Fresh Clams, Garlic, Shallots White wine & Parsley, Tossed with Imported Spaghetti \$26

**LINGUINI FRUTTI DI MARE**  
*Mixed Seafood Linguini*  
Jumbo Shrimp, Octopus, Mussels, Clams & Calamari in a Rich Seafood Broth \$36

**MUSHROOM RISOTTO**  
*Risotto Funghi*  
Imported Risotto, Roasted Foraged Mushrooms, Grana Padano, Truffle Oil \$28

**SEAFOOD RISOTTO**  
*Risotto Del Mediterraneo*  
Octopus, Clams, Mussels, Calamari & Shrimp, Imported Risotto & Seafood Broth \$36

## FROM THE COAL FIRED JOSPER OVEN AND GRILL

### BUTCHER'S SHOP

**MACELLERIA**

**8oz. FILET\*** \$45  
Hand-Cut Filet Mignon, Tender & Delicate

**14oz. NEW YORK\*** \$48  
Center Cut New York Striploin, Tender And Juicy With An Ample Amount of Marbling

**22oz. BONE-IN RIBEYE\*** \$55  
Bone-In, Rich, Tender And Juicy With Generous Marbling

With Coal Roasted Fingerling Potatoes & Red Wine Demi

**CHICKEN PARMIGIANA**  
*pollo alla Parmigiana*  
Crispy Chicken Breast, Fresh Mozzarella, Handmade Fettuccine & Roasted Tomato Sauce \$30

**OSSO BUCCO**  
Pork Shank, Roasted Vegetables, Risotto \$38

### SEAFOOD

**PESCHERIA**

**MEDITERRANEAN SEABASS**  
*Branzino e Cavolfiore*  
Crispy Potatoes, Tomatoes, Arugula & Charred Lemon \$39

**\*SALMON**  
*Salmone*  
Coal Roasted Salmon, Celery Root Puree, Roasted Tomatoes & Asparagus \$35

**GRILLED JUMBO PRAWNS**  
*gamberoni alla Griglia*  
Australian Prawns, Roasted Artichokes, Heirloom Tomatoes, Shallots, Chile & Citrus \$42

**\*TUNA**  
*Tonno Alla Genovese*  
Seared Yellowfin Tuna, Caponata & Shaved Market Vegetables \$34

## SIDES Contorni

**ROASTED POTATOES**  
*Patate Al Forno*  
Charcoal Roasted Fingerling Potatoes Finished With Rosemary, Thyme & Garlic \$9

**GRILLED ASPARAGUS**  
*Asparagi Grigliati*  
Charcoal Grilled Asparagus Tossed With Roasted Garlic & Lemon Oil \$9

**FORAGED MUSHROOMS**  
*Raccocoto Di Funghi*  
Wild Mushrooms, Sautéed With Garlic, Shallots & Olive Oil \$9

**CAULIFLOWER**  
*Cavolfiori Allo Zafferano*  
Coal Roasted Cauliflower Finished With Saffron & Sea Salt \$9

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