

## aperitivo ➔ assaggini

STIMULATE YOUR APPETITE & CLEANSE YOUR PALATE WITH THIS ITALIAN CLASSIC. CHILLED PEACH PURÉE WITH PROSECCO BRUT AR GEO RUGGERI DOC VENETO

PROSECCO BELLINI	6.50
NOCELLARA DEL BELICE OLIVES	2.95
FOCACCIA, PANE RUSTICO, CIABATTA, BALSAMIC VINEGAR & OLIVE OIL	3.50
PLATTER WITH SALAME FELINO, FOCACCIA, OLIVES, ARTICHOKEs, SUN-BLUSH TOMATOES (FOR 2)	12.50

## oysters

OUR LOCH RYAN NATIVE & FINE DE CLAIRE OYSTERS ARE PRICED EACH, PLEASE FEEL FREE TO ORDER AS MANY AS YOU LIKE & COMBINE THEM IF YOU WISH

IRISH ROCK	10.75 <small>SIX</small>
LOCH RYAN NATIVE	1.95 <small>EACH</small>
FINE DE CLAIRE	2.50 <small>EACH</small>

## antipasti

TUSCAN FISH SOUP	6.95
GRILLED CORNISH SARDINES & SALSA VERDE	7.50
LOCH CRINAN SCALLOPS, PANCETTA & MINTED SUMMER VEGETABLES	12.25
DEVON CRAB, RICOTTA, COURGETTE, PEPPER & SAGE 1	0.00
PANZANELLA. (A SALAD OF BREAD & HERITAGE TOMATOES WITH OLIVE OIL)	6.50
COURGETTE FLOWER FRITTI, GOAT'S CHEESE & WALNUTS	8.50 / 15.50
COPPA (CALABRIAN DRY CURED HAM) AND MUSTARD FRUITS	9.80
SCOTTISH RAZOR CLAMS TOPPED WITH LEMON PANGRATTATO	8.90
GRIDDLED CORNISH SQUID, ITALIAN SAUSAGE & GREMOLATA	10.25

## pescatori pasta

SPAGHETTI VONGOLE, CLAMS, CHILLI & WHITE WINE	14.50
LINGUINE WITH DORSET BLUE LOBSTER, TOMATO & GARLIC	22.00
SEAFOOD PAPPARDELLE	19.50

## insalate rustiche ➔ ortolane

RUBY & GOLDEN BEETS, CITRUS FRUIT & GOAT'S CHEESE	12.50
CAPRESE. (MOZZARELLA, TOMATOES, OLIVE OIL & BASIL)	10.50
ROASTED SUMMER SQUASH, WILD ROCKET & HAZELNUTS	10.95
PROSCIUTTO, PEACH & PARMESAN	12.95
AUBERGINE PARMIGIANA. LAYERED & BAKED WITH PARMESAN & TOMATOES (V)	10.95
SUMMER VEGETABLE FRITTATA (V)	12.50

## Pesce ➔ crostacei

THE AVAILABILITY OF OUR FISH AND SHELLFISH IS SUBJECT TO WEATHER CONDITIONS

SALT BAKED SEA BASS, MARJORAM & LEMON	22.50
COD AIOLI	16.95
SEA BREAM, ROAST SAN MARZANO TOMATOES & TAPENADE	15.50
YELLOW-FIN TUNA NICOISE	15.00
ROAST SEVERN AND WYE SALMON WITH CAPERS & ANCHOVIES	14.50
BRAISED SOUTH COAST HAKE & PEPPERONATA	17.50
GRILLED DORSET BLUE LOBSTER	15.95 <small>HALF</small> 30.00 <small>WHOLE</small>
DRESSED DEVON CRAB	15.50

## carne

GRILLED SCOTCH BONE-IN RIB EYE	23.50 <small>400G</small>
GRILLED SCOTCH BONE-IN SIRLOIN	21.95 <small>400G</small>
VEAL ESCALOPE MILANESE, COATED IN SEASONED PANGRATTATO	16.50
GRILLED SUFFOLK PORK, BROAD BEANS & MORELLES	19.50

# PESCATORI

Italian & Seafood Restaurants

PESCATORI SOURCES ITS FISH AND SHELLFISH FROM WELL MANAGED AND SUSTAINABLE FISHERIES. OUR POLICY IS TO WORK WITH THE SEASONS ENABLING US TO HARNESS THE VERY BEST PRODUCE AVAILABLE FROM LAND AND SEA

## market fish

OUR CHALK-BOARDS DISPLAY TODAY'S SPECIALLY SELECTED MARKET FRESH FISH AND SEAFOOD FOR YOUR ENJOYMENT

## market fish

PLEASE FEEL FREE TO ADD A SAUCE TO YOUR DISH, WE HAVE THE FOLLOWING AVAILABLE AT 1.50 EACH

HOLLANDAISE: BUTTER SAUCE

BÉARNAISE: BUTTER SAUCE WITH TARRAGON

SALSA VERDE: CHOPPED CAPERS, GHERKINS, ANCHOVIES, HERBS, MUSTARD, & OLIVE OIL

AIOLI: GARLIC MAYO

RED WINE: VEAL JUS WITH RED WINE

TOMATO SALSA: TOMATOES, ONIONS, CITRUS HERBS & OLIVE OIL

## contorni

SIDE DISHES	3.50 <small>EACH</small>
PATATE FRITTE	
TORTA DI PATATE	
GARLIC MASH	
BUTTERED CHARLOTTE POTATOES WITH CORNISH SEA SALT	
SPINACH & LEMON OIL	
GREEN BEANS, PEAS & PODS	
ROAST BABY CHOKES WITH GARLIC & THYME	
GREEN LEAF SALAD	
ROCKET & TOMATO SALAD	

pescatori.co.uk

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