

# *Pescatore Dinner Menu*

## *Antipasti*

**Caprese** fresh imported bufala milk mozzarella, sliced beefsteak tomatoes drizzled with basil infused extra virgin olive oil & balsamic glaze

**Tuscany Plate** baked goat cheese, grilled zucchini  
house roasted red peppers, house pickled eggplant, garlic crostini

### **Fried Calamari**

sweet & tender, served over homemade shoe-string onion rings

### **Cape Cod Littleneck Clams**

sautéed in white wine, garlic, extra virgin olive oil or fresh marinara, or fra diavolo sauce

### **Black P.E.I. Mussels**

**Antipasto Salad** specialty Italian meats & cheese

**Arancini** golden fried Arborio & saffron rice balls  
filled with meat ragu, peas & mozzarella cheese

**Clam Basket** 4 oz fried full-bellied Ipswich clams

**Fish Chowder** haddock, potatoes & bacon, light cream broth

### **Lump Crab Cakes**

homemade- lemon-caper aioli , field greens

### **Haddock Cakes**

over fried shoe-string onion rings, with homemade tartar sauce

**Bruschetta** grilled artisan bread topped with a fresh tomato chutney  
extra virgin olive oil & garlic

# *Insalate*

*in house: small serves 1-2 people / large serves 3- 4 people*  
*take-out: one size only*

**House Salad** house mixed greens  
cucumbers, onions, tomatoes , balsamic vinaigrette

**Mirabella Salad** baby field greens, cherry tomatoes  
goat cheese, walnuts, balsamic vinaigrette

**Caesar Salad** house-made dressing & croutons

**Wedge** iceberg, crispy crumbled prosciutto, gorgonzola dressing

**Arugula Salad** shaved asiago lemon aioli dressing

**Add:** Grilled Chicken, Grilled Steak Tips, Grilled Swordfish  
Grilled Salmon, Grilled Shrimp, Fried Calamari

# *Pasta Della Casa*

all dishes can be prepared with gluten free pasta

**Fusilli Amalfi** homemade fusilli pasta with shrimp, sea scallops,  
lobster meat & broccoli di rabi. fresh marinara, or extra virgin olive oil garlic &  
white wine, or fra diavolo

**Risotto Pescatore** imported Arborio rice, Orvieto white wine & tomato sauce  
lobster meat, P.E.I. mussels, Cape Cod little neck clams & shrimp

**Frutti di Mare** linguini with shrimp, P.E.I. mussels, calamari  
& Cape Cod little neck clams. fresh marinara, or extra virgin olive oil garlic &  
white wine, or fra diavolo

**Fettuccine al Salmone Affumicato** homemade fettuccine pasta  
smoked salmon, black truffle oil & light cream sauce

**Linguini alle Vongole** in shell Cape Cod littleneck clams  
fresh marinara, or extra virgin olive oil garlic & white wine, or fra diavolo

**Lobster Ravioli** homemade lobster & ricotta ravioli  
vodka & light cream tomato sauce

# *Pasta Della Casa*

all dishes can be prepared with gluten free pasta

**Linguini Shrimp Scampi** fresh scampi sauce

**Spaghetti Calamari** fresh marinara sauce

**Pappardelle Tartufo** homemade wide noodle pasta, porcini mushroom black truffle oil & walnut light cream sauce topped with shaved asiago cheese

**Gnocchi Sorrentino** homemade potato & ricotta dumplings baked in a tomato-basil sauce with fresh imported bufala milk mozzarella

**Eggplant Parmigiana** oven-baked eggplant with mozzarella & parmigiano topped with fresh tomato basil sauce, served with homemade fusilli pasta

**Fettuccine Bolognese** fresh homemade egg pasta in a classic Bolognese ground veal, beef & pancetta, red wine tomato sauce

**Fettuccine Alfredo** homemade egg noodle pasta in a classic Alfredo  
*with mushrooms      with chicken      with broccoli*

## *Fried Platters*

*deep fried in 100% vegetable oil served with french fries, shoe-string onion rings, & homemade tartar sauce*

**Fisherman's Plate** Atlantic haddock, shrimp, sea scallops  
full-bellied Ipswich clams & calamari

**Clam Plate** full bellied Ipswich clams

**Scallop Plate** fresh sea scallops

**Calamari Plate**

**Shrimp Plate** jumbo fresh shrimp

**Atlantic Haddock Plate**

**Combination Plate** two-way combo

# Carne

**Grilled Steak Tips** prime angus beef in house marinade  
sautéed spinach & mashed potatoes

**\*Marsala** marsala wine, mushrooms & prosciutto                      veal / chicken  
homemade butternut squash & ricotta-filled ravioli

**\*Toscana** porcini mushroom light cream sauce                      veal / chicken  
homemade asparagus-filled ravioli

**Francese** lemon-pepper parmigiano cream sauce                      veal / chicken  
seared asparagus

**\*Piccata** sautéed in a lemon caper sauce                      veal / chicken  
homemade artichoke & fontina cheese-filled ravioli

**Parmigiana** topped with parmigiano & mozzarella cheese      veal / chicken  
homemade fusilli in a light marinara sauce

**Milanese** breaded and pan-fried cutlets                      veal / chicken  
broccoli di rabi and roasted potatoes

*\* meals ordered to-go are served with homemade fusilli pasta instead of ravioli*

# Pesce

**Swordfish Steak** center cut, simply seasoned, grilled fresh  
sautéed spinach & mashed potatoes

**Salmon Fillet** simply seasoned, grilled fresh  
mixed daily vegetables & roasted potatoes

**Baked Scallops** baked in extra virgin olive oil, garlic,  
parsley & white wine lightly topped with breadcrumbs. broccoli & roasted  
potatoes

**Haddock Paisano** sautéed in extra virgin olive oil, garlic, parsley,  
white wine & cherry tomatoes. roasted potatoes & sautéed spinach

**Haddock Americano** baked in extra virgin olive oil, garlic,  
parsley & white wine. lightly topped with breadcrumbs. mixed daily vegetables &  
mashed potatoes

**Haddock Piccata** sautéed in a lemon-caper sauce with homemade fusilli

# *Contorni*

Sautéed Broccoli di Rabi  
Sautéed Spinach  
Mixed Vegetables  
Homemade Fusilli  
Mashed or Roasted Potatoes  
Porcini Mushroom Risotto  
Shoe-String Onion Rings  
Seared Asparagus

## *Per Bambini*

*kids menu*

Small Cheese Pizza  
Fried Chicken Finger Plate with French fries  
Cheese Ravioli with marinara sauce  
Ziti pasta with marinara sauce or butter  
Meatballs

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of **foodborne illness**, especially if you have certain medical conditions. Before placing your order, please inform your server if you or a person in your party as a food allergy.*