

PESCE

Grilled Salmon _____ \$20.95
simply seasoned. served w/mixed daily veggies
& roasted potatoes

Haddock Paisano _____ \$17.95
sauteed in evoo, garlic, parsley, white wine, &
sweet red cherry tomatoes. served w/roasted
potatoes & sauteed spinach.

Haddock Americano _____ \$17.95
baked in evoo, garlic, parsley, & white wine,
lightly topped w/breadcrumbs. served
w/mixed daily veggies and mashed potatoes

CARNE

Grilled Steak Tips _____ \$17.95
prime angus meat. house marinade. served
w/sauteed spinach & mashed potatoes.

POLLO & VITELLO

Parmigiana
Chicken _____ \$15.95 *Veal* _____ \$20.95

Marsala
Chicken _____ \$15.95 *Veal* _____ \$20.95

Piccata
Chicken _____ \$15.95 *Veal* _____ \$20.95

Francese
lemon-pepper parmigiano cream sauce
Chicken _____ \$15.95 *Veal* _____ \$20.95

Toscana porcini mushroom light cream
sauce *Chicken* _____ \$16.95 *Veal* _____ \$20.95

Milanese breaded and pan-fried cutlets
Chicken _____ \$15.95 *Veal* _____ \$20.95

Chicken & Veal Dishes
Served with Homemade Fusilli
Pasta

Reservations Accepted

Full Liquor License

Catering Available

Private Parties
Welcome - up to 60 ppl

Ask about
our pizza & calzone
take out menu!

Tuesday ---Thursday
Lg Cheese Pizza Special
\$8.99

consuming raw or undercooked foods may cause illness. before
placing your order, please inform your server if you, or a person
in your party has a food allergy.

PESCATORE

DINNER

TAKE OUT MENU

617-623-0003

126 Rogers Avenue

Ball Sq. Somerville 02144

www.pescatoreseafood.com

Dining Room

Seasonal Patio

Full Bar

Take Out

Hours:

Tuesday - Saturday 4 pm - 10 pm
Sunday 4 pm - 9 pm

Family Owned & Operated

Like Us on Facebook!

ANTIPASTI

Caprese _____	\$17.95
imported fresh bufala milk mozzarella, sliced tomatoes & basil drizzled with evoo on a bed of mesclun greens	
Fried Calamari _____	\$12.95
Little Neck Clams _____	\$14.95
sauteed in red, white OR fra diavolo sauce	
Black P.E.I Mussels _____	\$12.95
sauteed in red, white OR fra diavolo sauce	
Shrimp Scampi _____	\$14.95
Arancini (2) _____	\$7.95
fried arborio & saffron rice balls stuffed w/ mozzarella cheese, peas, & ground beef	
Fish Chowder Cup _____	\$6.95
Garlic Bread _____	\$5.95
Bruschetta _____	\$6.95
grilled artisan bread with fresh tomato, olive, & onion chutney	
Meatballs (3) _____	\$7.95
fresh marinara sauce	

SALADS

House _____ sm. \$6.95 lg \$9.95	
cucumbers, tomatoes, olives, onions	
Greek _____ sm. \$7.95 lg. \$10.95	
feta, kalmata olives, green peppers, tomatoes	
Wedge _____ sm. \$8.95 lg. \$11.95	
iceberg, crumbled Italian bacon, house- made gorgonzola cheese dressing	
Mirabella _____ sm. \$7.95 lg. \$10.95	
mesclun greens, goat cheese, walnuts, cherry tomatoes	
Arugula _____ sm. \$7.95 lg. \$10.95	
lemonetta dressing, shaved asiago cheese	
Caesar _____ sm. \$7.95 lg. \$10.95	
house- made dressing & croutons	

SALAD TOPPINGS

Grilled Chicken - add \$4.95
Grilled Shrimp - add \$6.95
Grilled Steak Tips add \$7.95

FRIED PLATTERS

served w/french fries, shoe-string onion
rings, coleslaw, & tartar sauce

Fisherman's Platter _____	\$26.95
haddock, shrimp scallops, clams & calamari	
Clam _____	\$23.95
Scallop _____	\$22.95
Shrimp _____	\$19.95
Calamari _____	\$13.95
Haddock _____	\$14.95
Combo (choose 2) _____	\$22.95
Chicken Finger _____	\$9.95
French Fries _____ sm. \$4.95 lg. \$6.95	
Shoe String Onion Rings _____	\$5.95
Fish Cakes (2) _____	\$7.95
Crab Cakes (2) _____	\$10.95

LINGUINI OR SPAGHETTI

Sauce Choices : fresh marinara, white wine
garlic evoo, or fra diavolo (spicy)

Black P.E.I Mussels _____	\$13.95
CapeCod Little Neck Clams _____	\$17.95
Shrimp _____	\$16.95
Calamari _____	\$14.95

CLASSIC PASTA

Eggplant Parmigiana _____	\$14.95	
w/ side of fresh homemade fusilli		
Fettuccine Bolognese _____	\$13.95	
fresh homemade pasta in a classic Bolognese sauce		
Chicken Ziti Broccoli _____	\$14.95	
w/ alfredo OR white wine, garlic & evoo		
Fettuccine Alfredo _____	\$11.95	
w/chicken and broccoli _____		\$14.95
Ziti and Meatballs (3) _____	\$13.95	
Cheese Ravioli _____	\$9.95	
homemade ravioli stuffed with a three cheese blend in a tomato basil sauce		

**gluten free and whole wheat
pasta add \$2.75**

SPECIALTY PASTA

Frutti di Mare _____	\$23.95
linguini w/shrimp, pei mussels, littlenecks & calamari. red, white or fra diavolo sauce.	
Lobster Ravioli _____	\$18.95
homemade ravioli stuffed w/lobster & ricotta in a vodka & light cream tomato sauce	
Fettuccine Salmone Affumicato _____	\$20.95
homemade fettuccine pasta, smoked salmon, black truffle oil & light cream sauce.	
Pappardelle Tartufo _____	\$19.95
homemade wide noodle pasta, porcini mushroom, black truffle oil & walnut light cream sauce topped with shaved asiago cheese	
Gnocchi Sorrentino _____	\$18.95
homemade potato & ricotta dumplings baked in a tomato-basil sauce with fresh imported bufala milk mozzarella.	
Fusilli Primavera _____	\$13.95
homemade fusilli pasta w/mixed daily veggies in a tomato basil sauce	

SIDES

Sautéed Spinach _____	\$7.95
Sautéed Broccoli Rabi _____	\$10.95
Sautéed Broccoli _____	\$7.95
Sauteed Mixed Veggies _____	\$8.95
Porcini Mushroom Risotto _____	\$12.95
Cheese Risotto _____	\$9.95
Roasted or Mashed Potatoes _____	\$4.95
Grilled Asparagus _____	\$8.95
Fusilli Pasta _____	\$9.95

DESSERTS

\$4.95

**Large Ricotta filled Cannoli,
Italian Ricotta Pie,
Flourless Chocolate Cake, Tiramisu,
Lemoncello Mascarpone Cake**

BEVERAGES

Assorted Soda Cans \$1.75