

COCKTAILS

Bolle / Bubbles

MIMOSA

Fresh Orange Juice / Stellina di Notte Prosecco / 13

BELLINI

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

ROSSINI

Fragoli Wild Strawberry Liqueur / Foss Marai Brut Rose / 14

APEROL SPRITZ

Aperol / Stellina di Notte Prosecco / Club Soda / 15

Specialita' Della Casa / House Specialties

ITALIAN HIGHBALL

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

LA DOLCE VITA

Malfy Gin Con Limone / Lemon Juice / House Made Blueberry Grenadine / Foss Marai Brut Rose / 15

PALERMO PALOMA

Don Julio Blanco Tequila / Carpano Bianco Vermouth / Agave / Fresh Lime / San Pellegrino / Grapefruit Soda / 15

NIGHT AT THE OPERA

Woodford Reserve Bourbon / Lustau Pedro Jimenex Sherry / Carpano Antica Vermouth / Aromatic Bitters / 15

THE SHAGGY

Stolichnaya Ohranj Vodka / Fernet Branca / Fresh Lime / Fever Tree Ginger Beer / 15

CHERRY-ALMOND FIZZ

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

CARNEVALE

Leblon Cachaça / Pellini Raspicello / O.M. Meyer-Ginger Liqueur / Fresh Lemon / Fresh Raspberry / 15

SAN GENNARO

Templeton Rye Whiskey / St. George Bruto Americano / Bar Spoon Brown Sugar / Bitters / 15



Classici / Classics

SGROPPINO

Ketel One Citron Vodka / Caravella Limoncello / Stellina di Notte Prosecco / House Made Meyer Lemon - Mint Sorbet / 14

NEGRONI

Hendrick's Gin / Campari / Cinzano 1757 Sweet Vermouth / 16

NEGRONI SBAGLIATO

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

IL PADRINO

Johnnie Walker Black Label Scotch Whiskey / Disaronno Amaretto / 16

CARUSO

Beefeater London Dry Gin / Cinzano Dry Vermouth / Fernet Branca-Menta / 15

MARTINI / Martinis

LIMONCELLO DROP

Bivi Italian Vodka / Carvella Limoncello / Vanilla-Lemon Sour / 16

CUCUMBER-BASIL

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

ESPRESSO

Stoli Vanil Vodka / Café Borghetti Liqueur / Fresh Espresso / 16

COSMO BIANCA

Skyy Bartlett Pear Vodka / St. Germain / Fresh Lime Sour / White Cranberry / Edible Flower Blossom / 16

LYCHEE

Hanger One Vodka / Soho Lychee Liqueur / Lychee Puree / 16

PASSION

Grey Goose Citron Vodka / Fresh Lime / Passion Fruit Puree / 16

LA BIRRA

BIRRA - BEER

Draft / On Tap

MORETTI ROSSA, Italy
Dopplebock / 11

PERONI NASTRO AZZURRO, Italy
European Pale Lager / 9

LA FIN DU MONDE, Canada
Belgian-Style Tripel / 12

HEINEKEN, Holland
European Pale Lager / 9

MILLER LITE, Wisconsin
American Light Lager / 8

STONE IPA, California
American IPA / 9

STELLA CIDRE, Belgium
European Apple Cider / 9

ROTANTE, Market Feature
Ask Your Server For Details / 10

Domestico / Domestic

BUDWEISER / 7
BUD LIGHT / 7
COORS LIGHT / 7
MICHELOB ULTRA / 7
BLUE MOON WHITE ALE / 8

Importati / Imported

AMSTEL LIGHT, Holland / 8
MENABREA AMBRATA, Italy / 10
MORETTI LAGER, Italy / 9
CORONA, Mexico / 8
DOS XX LAGER ESPECIAL, Mexico / 8
STELLA ARTOIS, Belgium / 8
ESTRELLA DAURA SHANDY
(GLUTEN-FREE), Spain / 9
ST PAULI GIRL (NON-ALCOHOLIC), Germany / 8

Artigianale / Craft

FAT TIRE AMBER ALE

New Belgium Brewing Co - Fort Collins, Colorado / 8

805 BLONDE ALE

Firestone Walker Brewing Co - Paso Robles, California / 9

LAGUNITAS IPA

Lagunitas Brewing Co - San Diego, California / 9

MILK STOUT NITRO

Left Hand Brewing Co - Longmont, Colorado / 9

HENNEPIN SAISON FARMHOUSE ALE

Brewery Ommegang - Cooperstown, New York / 11

BROOKLYN BROWN

Brooklyn Brewery - Brooklyn, New York / 9

PASSIONFRUIT KICKER WHEAT ALE

Green Flash Brewing Co - San Diego, California / 9

BLACK BUTTE PORTER

Deschutes Brewery - Bend, Oregon / 9

PRIMA PILS

Victory Brewing Co - Downingtown, Pennsylvania / 9



MERCATO DELLA PESCHERIA.COM
VERESTAURANTS.COM

For parties of six or more an 18% gratuity will be added
Raw undercooked and barely cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish
increases the risk of food born illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



CRUDO

Raw Bar

PAGELLO MARINATO

Marinated Snapper

Lime / Lemon Zest / Lemon Grass / Roasted Tomato / Ginger / 15

TONNO AGLI AGRUMI

Yellowfin Tuna

Blood Oranges / Lime / Lemon / Avocado / Bottarga / 20

SALMONE CON FINOCCHIETTO

Scottish Salmon

Lemon / Chives / Shaved Fennel Salad / 14

OSTRICHE AGRODOLCE

3 Kumamoto Oysters

Passion Fruit / Lemon Cream / Smoked Chipotle / 17

OSTRICHE / OYSTERS / 1/2 dz. 24 - 1 dz. 40

EAST COAST

BLUE POINT *New York*

IRISH POINT *British Columbia*

MALPEQUE *Canada*

WEST COAST

KUMAMOTO *Washington*

KUSSHI *British Columbia*

FANNY BAY *British Columbia*

CROSTACEI E MOLLUSCHI

CRUSTACEAN AND MOLLUSKS

COCKTAIL SHRIMP - 4Pc / 28

KING CRAB / *Mkt*

CHILLED MAINE LOBSTER / 1/2 lb. *Mkt - Whole Mkt*

TOPNECK CLAMS / 2.5 ea

SEAFOOD PLATTER

Platters

PICCOLO

2 East Coast Oysters / 2 West Coast Oysters /

2 Topneck Clams / 2 Shrimp Cocktail / 35

MEDIO

4 East Coast Oysters / 4 West Coast Oysters /

4 Topneck Clams / 4 Shrimp Cocktail / 1/2 Maine Lobster / 95

GRANDE

6 East Coast Oysters / 6 West Coast Oysters /

6 Topneck Clams / 6 Shrimp Cocktail / Whole Maine Lobster / 145

Antipasti

BRUSCHETTE DI FOCACCIA

→ Tomato & Basil / 14

→ Mushrooms & Artichokes / 14

→ Homemade / Preserved Tuna & Onions / 14

PANADAS DI BACALA FRESCO

TRADITIONAL SARDINIAN SAVORY CAKE

Calabrian Chilis / 15

CARPACCIO DI MANZO / BEEF CARPACCIO

Raw Pizzaiola / Wild Arugula / Baby Kale /

Cabra Romero Goat Cheese / 16

POLPO ARROSTITO / CHARCOAL ROASTED OCTOPUS

Ember Roasted Potato / Salsa Verde / Celery Salad / 15

FRITTURA DE SEPIE / FRIED CUTTLEFISH

Shrimp / Potato Chips / Spicy Tomato Soup / 16

ARANCINI DI GRANCHIO / CRAB ARANCINI

Arugula / Tomato / Avocado Relish / Balsamic Reduction / 14

POLPETTINE DI CARNE / BEEF & PORK MEATBALL

Pecorino Cheese / Toasted Focaccia / 12

L'INSALATA

Salads

RUGHETTA / Arugula

Grilled Red Shrimp / Parmigiano / Roasted Lemon Dressing / 12

INSALATA DI MARE / Seafood Salad

Olive Oil Marinated Clams / Cuttlefish

Shrimp / Octopus / Mussels / 15

INSALATA MISTA CON VERDURE / Chopped Salad

Mixed Farm Greens / Chopped Vegetables / Farro

/ Creamy Herb Dressing / 14

BURRATA FATTA IN CASA / Housemade Burrata

Heirloom Cherry Tomato / Semi-Dried Tomato

Roasted Peppers / Torn Herbs / Aged Balsamic / 14

MARINATI DI VERDURE

Marinated Vegetables

OLIVES - CERIGNOLA - TAGGIASCA - GAETA OLIVES / 8

ARTICHOKES / 10

ROASTED BELL PEPPERS / 6

MARINATED MUSHROOMS / 8

CAPPONATINA / 8

PROSCIUTTO SAN DANIELE / 12

SALAME FELINO / 13

BRESAOLA / 15

SPECK / 14

PROSCIUTTO COTTO / 13

NDUJA / 15



Cured Meats

Freshly sliced Italian Salumi served with
marinated olives & Pane Caratsu.

FORMAGGIO

Cheeses

1ea \$6 / 3ea \$18

Choice of imported cheeses served with Sardinian
Honey, Grapes & Pane Caratsu.

COW MILK

- PARMIGIANO REGGIANO
- CANTARELLI
- ROMANO CHEESE
- PROVOLONE CHEESE

SHEEP MILK

- FIORE SARDO
- PECORINO TOSCANO
- RICOTTA

GOAT MILK

- CABRA ROMERO
- UBRIACO CAPRA
- VERDE CAPRA

Il Forno

PIZZE IN FORNO

A LEGNA

WOOD OVEN PIZZA

FOCACCIA ALLA RUCOLA / Layers Of Focaccia / Stracchino Cheese / Lemon / Arugula /
Parmigiano / 16

MARGHERITA / Tomato / Basil / Mozzarella / 17

COTTO / Tomato / Mozzarella / Italian Ham / 20

NDUJA / Spicy Calabria Salami Spread / Tomato / Mozzarella / 20

FUNGHI E SALSICCIA / Tomato / Mozzarella / Mushrooms / Garlic / Olives / Sausage / 18

PEPPERONI / Spicy Pepperoni / Tomato Sauce / Mozzarella / 19

SALMONE / Ricotta / Mozzarella / Stracchino / House Cured Salmon / Kale / Chives / 21

BIANCA CON GAMBERI / Shrimp / Mozzarella / Arugula / Lemon Juice / Shaved Parmigiano / 22

PASTA MISTA

All Pasta Are "Fatte A Mano" Handmade In House

PLIN RAVIOLI / Green Swiss Chard / Toasted Pine Nuts / Pesto Cream Sauce / 24

TAGLIATELLE VERDI / Meatballs / Tomato / 19

FARFALLE / Baccalà / Olive / Capperi e Pomodori / 25

PAPPARDELLE / Dandelion / Garlic / Fresh Tomatoes / Olives / Mushrooms / 23

GNOCCHI / Beef Bolognese Sauce / 20

L'ASAGNA / Bolognese / Béchamel / Parmigiano / 25

PASTE FRESCHE

Fresh Pasta

PASTE SECHE FATTE IN CASA

Dry Pasta

MACELLERIA

Butcher Shop

A La Carte

(Our Carefully Selected A la Carta Meats Are Cooked in Charcoal Oven)

FILETTO DI MANZO

10 oz. Filet Mignon / 48

COSTINE D'AGNELLO

Colorado Lamb Chops / 48

CONTROFILETTO

20 oz. Prime Bone-in New York Steak / 70

Sauce Available A La Carte

Bordelaise, Balsamic Reductions, Béarnaise Saucev

COSTOLETTA ALLA PARMIGIANA

14 oz. Center Cut Veal Chop

Breaded / Pan Fried / Tomato / Basil / Mozzarella / 48

GALLETTO ALLA DIAVOLA

De-Boned Cornish Hen

Mustard White Wine / Crusted With Herbs / Bread Crumbs / 34

COSTINE BRASATE

Braised Beef Short Rib

Roasted Vegetables / Polenta Cake / Mushrooms / 40



PESCHERIA

FISH MARKET

GRIGLIATA DEL GIORNO

DAILY CHARCOAL GRILLED PLATTER

Chef's Choice / *Mkt*

BRANZINO AL CARTOCCIO

MEDITERRANEAN SEA BASS

Roasted Cherry Tomato / Swiss Chard / Caper Berries /

Taggiasca Olives / Toasted Almonds / 35

GAMBERONI ALLA GRIGLIA

GRILLED SHRIMP

Lime / Cilantro / Celery Salad / 30

TONNO ALLA GENOVESE CON FARRO

Bluefin Tuna

Shiitake Mushrooms / Farro / Micro Parsley / Foie Gras Butter / 38

PESCE SPADA ALLA LIVORNESE

Grilled Swordfish

Onions / Tomato / White Wine / Parsley / Tomato / 34

TRANCIO DI ROMBO CON FUNGHI

Roasted Halibut

Sautéed Mushrooms / 36

PAELLA ALL'ALGERESE

Sardinian Paella

Grouper / Prawn / Mussels / Clams / Saffron Fregola / 32

RISOTTO GAMBLER E LIMONE

Shrimp / Lemon / Parmesan / Parsley / 26

CONTORNI

Sides

PATATE AL FORNO

ROASTED POTATOES

Rosemary / Thyme / Garlic / 8

MELANZANE ALLA PARMIGIANA

EGGPLANT PARMIGIANA

Mozzarella / Parmesan / Tomato / Basil / 9

FOGLIE DI CAVOLO

SAUTÉED BABY KALE

Pinenuts / Raisins / 8

CAVOLFIORI ALLE OLIVE

CAULIFLOWERS

Cauliflower / Sun-Dried Tomato / Olives
/ Saffron / 8