

# CAFE PESCATORE

## LUNCH

### ANTIPASTI

<b>BRUSCHETTA</b>	7
grilled country bread, fresh tomato, basil, garlic, olive oil, Parmesan	
<b>INSALATA MISTA GORGONZOLA</b>	8
mixed seasonal greens, balsamic vinaigrette, gorgonzola cheese, caramelized walnuts	
<b>INSALATA DI CESARE</b>	8
hearts of romaine, anchovies, garlic croutons, shaved Parmesan	
<b>RADICCHIO ALLA GRIGLIA</b>	7
warm radicchio salad, sweet corn, goat cheese, citrus vinaigrette	
<b>ZUPPA VONGOLE</b>	7
creamy clam chowder	
<b>MINESTRA DI VERDURA</b>	7
classic vegetable soup	
<b>CALAMARI FRITTI</b>	10
lightly fried squid, lemon, chipotle garlic aioli	
<b>COZZE BOLLITO</b>	7
PEI mussels, garlic, fresh herbs, white wine sauce	
<b>TORTE DI GRANCHIO</b>	12
Dungeness crab cakes, cucumber, micro greens, lemon caper butter sauce	

### PIZZE

<b>VERDI PIZZA</b>	12
baby spinach, red onion, pesto sauce, mozzarella cheese	
<b>MARGHERITA PIZZA</b>	11
fresh tomato, basil, marinara sauce, mozzarella cheese	
<b>RUSTICA PIZZA</b>	12
spicy Italian sausage, mushroom, bell pepper, marinara sauce, mozzarella cheese	

### PANINI

paninis served on fresh baked focaccia with choice of french fries, soup or mixed green salad

<b>PANINI CON POLLO</b>	11
grilled chicken, tomato, red onion, lettuce, bacon, aioli	
<b>PANINI GROSSO</b>	12
sliced prosciutto, roasted bell pepper, basil, fresh mozzarella cheese	
<b>PANINI FUNGHI</b>	13
portobello mushroom, caramelized onion, sundried tomato, goat cheese	

### SECONDI

<b>FETTUCINI ALFREDO</b>	12
classic alfredo cream sauce, Parmesan cheese	
<b>LINGUINI VONGOLE</b>	14
sautéed manila clams, fresh oregano, white wine sauce	
<b>FUSILLI MEDITERRANEAN</b>	14
seared chicken breast, eggplant, olives, marinara sauce, ricotta salata cheese	
<b>LINGUINI FRUTTI DI MARE</b>	15
rich tomato seafood stew, green olives, fresh herbs, white wine	
<b>SPAGHETTI BOLOGNESE</b>	14
heartly meat sauce, fresh herbs, shaved Parmesan	
<b>RAVIOLI CON GRANCHIO</b>	15
Dungeness crab filled ravioli, herb butter broth, Parmesan cheese	
<b>POLLO ALLA PARMIGIANA</b>	16
seared chicken breast, Parmesan crust, marinara sauce, mozzarella cheese, roasted rapini	
<b>MERLUZZO ARROSTO</b>	21
pan roasted rock cod, yukon potatoes, rapini, pinenuts, lemon caper butter sauce	

### Specials

#### Happy Hour

Mon-Fri, 3:30-5:30pm

\$3 wine & beer, \$5 appetizers, \$7 cocktails

#### BYOB

Fri-Sat, 5-10pm

Bring your own wine and pay no corkage

\* one bottle per table please, not valid for wines on our list

#### Spaghetti Sunday

Sun 5-10pm

Spaghetti Bolognese and garlic bread  
\$10.95

### Hours of Operation

#### Breakfast

Daily 7:00-10:30am

#### Brunch

Sat-Sun

10:30am-2:00pm

#### Lunch

Daily:

11:30am-5:00pm

#### Dinner

Sun-Thurs

5:00pm-10:00pm

Fri-Sat

5:00-11:00

*Executive Chef: Rafael Mayoral*  
19% gratuity added to parties of 5 or more