

# PESCARAA



## APPETIZERS

### Bruschetta

Confit Garlic, Seasonal Tomato Blend, Roasted Red Pepper,  
Toasted Baguette, Feta Cheese

\$17

### Crispy Calamari

Grilled Tiger Shrimp, Tomato, Shallot, Crisp Polenta

\$21

### P.E.I. Mussels

1lb. Of Fresh Mussels Offered With Choice of White Wine and  
Garlic, Lightly Spiced Tomato or Gorgonzola/Leek/ Beer Sauce.

\$26

### Grilled Calamari

Lemon Juice, Garlic, Fresh Herbs, Olive Oil, Ontario  
Greens

\$21

### Grilled Octopus & Italian Sausage

Wine Braised+ Grilled Spanish Octopus, Braising Liquid/ Marzano  
Sauce Reduction, Green Olives, Anchovy, Capers, Fresh Herbs,  
Olive Oil.

\$32

### Pan-Seared Wild Scallops

Rotating Feature, Please Ask Your Server For Current  
Offerings.

\$27

### Fresh Shucked Oysters MARKET PRICE

Served with Red Wine Mignonette. Brandy Cocktail Sauce, Dixie Gold  
Shellfish Dressing, Lemon.  
Half Dozen/ Dozen

\$11

### Beef Carpaccio

Shaved Parmesan, Shallot, Truffle Oil, Crispy Fried Capers,  
Anchovy, House Carpaccio Dressing

\$29

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## Charcuterie Board

Selection of 3 Meats and 3 Cheeses. Garnish May Include House Made Pickles, 3 Berry Marmalade, Crostini, Olives, Mustard. Please Ask Your Server For Current Protein Offerings.

\$38

## Pescaraa ½ Pound Meatball

8 oz. Blend Of Ground Brisket, Hanger, Short Rib. Served With Tomato Ragu, Pecorino Cheese, Crostini, Confit Garlic, Fresh Herbs.

\$24

## Soup Of The Day \$12

Please Ask Your Server For Current Selection

## SALADS

### Pescaraa House Salad

Grape Tomato, Cucumber, Pickled Red Onion, Red Wine Vinaigrette.

\$16

### Classic Caesar

Romaine Lettuce, Smoked Lardon, Parmesan, House Crouton, Scratch Caesar Dressing.

\$17

### Poached Pear Salad

Red Wine Poached Pear, Goat Cheese, Toasted + Crushed Pecan, Lemon/ Thyme/ Honey Vinaigrette.

\$21

### Burratini Plate

Grilled Figs, Prosciutto, Burratini, Greens, Olive Oil, Red Wine Vinaigrette.

\$26

### Caprese Salad

Fior De Latte, Tomato Blend, Fresh Basil, House Pesto, Olive Oil, Balsamic.

\$19

### Octopus Salad

Octopus, Shrimp, Olive Oil, Champagne Vinegar, Shallot, Garlic, Capers, Fresh Herbs, Ontario Greens. Served Dalmatian Style

\$24

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## PASTA

### Gnocchi

House Made/ Hand Rolled Ricotta Gnocchi, Rotating Feature, Please Ask Your Server For Current Offering.

\$33

### Penne A La Vodka

Vodka, Julienne Shallot, Smoked Lardon, Tomato Sauce, Cream, Parmesan.

\$24

### Cheese Ravioli

Tomato Sauce, Parmesan, Olive Oil.

\$31

### Pappardelle Pescatore

Selection Of Fish, Bay Scallops, Baby Clams, Brandy Cream Sauce.

\$38

### Lobster Linguine

Atlantic Lobster, Arugula. Choice Of Brandy Cream Sauce or Saffron/ Chilli/ Olio Fish Stock Reduction.

\$38

### Pappardelle Fruiti Di Mari

Shrimp, Mussels, Calamari, White Wine, Garlic, tomato Sauce.

\$38

### Taglietelle Amatriciana

Shallot, Bird's Eye Chilli, Fresh Oregano, Ground Wild Boar, Olive Oil, Red Wine Vinegar, Tomato Sauce, Parmesan.

\$29

### Pesto Orecchiette

Sundried Tomato, House Basil Pesto, Goat Cheese, Parmesan, Fresh Basil, Chicken Stock.

\$27

### Sausage & Rapini

Wild Boar Sausage, Fresh Chopped Rapini, Confit Garlic, Grape Tomato, Pecorino, Veal Stock, Penne, Olive Oil.

\$29

## MAINS

### Chicken Parm Supreme

9 oz. Sous Vide Cooked Chicken Breast (Fresh Thyme, Lemon, Confit Garlic), House Bread Crumb/ Panko Blend, Marzano Tomato Sauce, Fior De Latte, Spaghettini.

\$26

### Braised Short Rib

4 House Red Wine/ Veal Jus Braise, Scratch Garlic Mashed Potato, Sauteed Broccolini.

\$48

### Striploin

10 oz. Alberta AAA Cut, Duck Confit Fingerling Potato, Grilled Broccolini.

\$55

### 60 Day Dry Aged Canadian Prime Ribeye

14 oz. Grilled Rib Steak, Butcher Block Sliced, House Vegetables, Roasted Potatoes.

\$90

### Chilean Sea Bass

House Cut 6 Oz. Filet, Pan Seared, White Bean/ Tomato Concasse, Fresh Herb+ Panko Crust, House Sundried Tomato+ Ancho Rouille

\$56

### Lamb Shank

10 Oz. Bone In Braised Shank, Scratch Mashed Potato, House Vegetables, Braising Liquid Reduction.

\$45

### Grilled Seafood Platter(Serves 2/4)

Pan Seared Scallops, Grilled Calamari, Lobster Tail, Jumbo Prawn, Fresh Fish Of The Day, House Vegetables, Confit Potato

\$130/\$245

### Verlasso Salmon

8 Oz. Filet, Pan Seared Or Grilled, Confit Fingerling Potato, House Vegetables, Grape + Sundried Tomato Beurre Blanc

\$35

## ADD TO YOUR DISH

JUMBOSHRIMP (MARKET PRICE)

JUMBOSCALLOPS \$10/2

CAVIAR \$15

LOBSTERTAIL \$18

SWISS CHARD & POTATOES \$12

SOUS VIDE CHICKEN BREAST \$12

ITALIAN SAUSAGE \$12

*By: Executive Chef Jean-Pierre Zoque*



218 LAKESHORE RD E, OAKVILLE

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