

# il Pescatore

SEAFOOD RESTAURANT

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## Starters

<b>Selezione di Pane</b> Bread selection (olive oil, butter & olives).	6.5
<b>Bruschetta Alla Luciana</b> Bruschetta with baby octopus, cherry tomatoes, black olives & capers.	9.5
<b>Calamari Fritti</b> Fried Calamari with courgette & herbs mayo.	11
<b>Cozze Marinara</b> Mussels sauté with crutons.	11
<b>Burrata con Verdure</b> Burrata, grilled veg, basil oil & olive tapenade with bread chips.	12
<b>Gamberi al Guazzetto</b> King prawns, cherry tomato, bisque sauce, lemon zest & focaccia breadsticks.	12.5
<b>Capesante con Cavolfiore e Pancetta</b> Hand picked scallops, roast cauliflower veloute & crispy pancetta.	16
<b>Tartare di Tonno</b> Tuna tartare, avocado spring onion & lemon dressing.	17.5
<b>Insalata Di Mare</b> Mixed seafood salad, pickled veg, lemon & parsley dressing.	18.5

## Pasta & Risotto

<b>Risotto Calamari e Zucchine</b> Risotto with courgette & calamari.	16.5
<b>Tagliatelle Gamberoni e Pistacchio</b> Tagliatelle with king prawns, pesto di pistacchio cherry tomato & bisque sauce.	18.5
<b>Linguine Vongole e Bottarga</b> Linguine with clams & bottarga.	19.5
<b>Lasagna Di Mare "Il Pescatore"</b> Seafood lasagna, shellfish consomme.	22.5
<b>Spaghetti Frutti di Mare</b> Mixed seafood spaghetti in a cherry tomato sauce.	22.5
<b>Ravioli Al Granchio</b> Black ink homemade Ravioli filled with crab, mascarpone cheese, smoked mozzarella sauce & red onion chutney.	25
<b>Spaghetti All'astice</b> Fresh Lobster spaghetti, bisque, cherry tomato sauce & touch of saffron.	36

## Oysters

3 piece	9
6 piece	17
9 piece	25
12 piece	32

Served with Mignonette sauce & lime & chilli sauce.

## Lobster

Half or whole

Grilled  
Termidore  
Catalana

All lobsters come with homemade chips & mixed salad.

Market  
Price

## To Share

3-4 people

<b>Main Fish Platter</b> Seabass fillet, salmon fillet, tuna steak, calamari, king prawns, scallops & langoustines. Served with asparagus sauce, onion & Saffron sauce & a choice of 3 sides from the menu.	120
<b>Fish Platter "Il Pescatore"</b> Daily selection of fresh seafood and shellfish from the fish market.	150

## Mains

<b>Tortino di Granchio</b> Crab cake, herb yogurt cream & fried poached egg.	15
<b>Traditional Fish &amp; Chips</b>	16
<b>Sogliola alla Mugnaia</b> Lemon Sole a la meuniere with smoked mashed potato.	26
<b>Tagliata di Tonno</b> Tuna steak, king oyster mushrooms, roast bell peppers, herbs & oil.	24
<b>Spigola Ripiena</b> Wild seabass fillet with spinach filling, onion & saffron sauce with tenderstem broccoli saute.	21.5
<b>Salmone Scottato</b> Wild salmon fillet, cous cous caponata salad, & asparagus sauce.	24
<b>Grigliata Mista di Pesce</b> Mixed fish grill.	27
<b>Zuppa di Pesce</b> Fish soup.	27
<b>Filetto Alla Griglia</b> 10 oz Steak with homemade chips & peppercorn sauce.	32

## Sides

<b>Homemade Chips</b>	5.5
<b>Mixed Salad</b>	6.5
<b>Spinach Sauté</b>	6.5
<b>Braised Cabbage with Garlic &amp; Chilli</b>	5.5
<b>Mixed Vegetable</b>	5.5
<b>Smoked Mashed Potato</b>	5.5

## Desserts

<b>Classic Italian Tiramisu</b>	7
<b>Lemon Tart</b> Italian meringue, confit lemon & strawberry sorbet.	7
<b>Semifreddo al Pistacchio</b> Pistacchio Parfait, heart of raspberry coulis, white chocolate sauce & almonds covered in crunchy pistacchio.	8
<b>Selection of ice cream</b>	Scoop 2

## Kid's Menu

1 scoop of ice cream included

<b>Pasta with Tomato Sauce</b>	8.5
<b>Fish Goujons</b>	8.5
<b>Chicken Goujons</b>	8.5