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# BEVERAGES

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fresh brewed iced tea - black or organic green . . . . .	2.50
classic "made from scratch" lemonade - sugared rim . . . . .	2.95
<b>pomegranate or ginger lemonade</b> . . . . .	3.50
ginger people ginger beer . . . . .	3.50
sprecher root beer (low-calorie available) . . . . .	3.50
<b>blueberry lemonade</b> . . . . .	3.95
<b>italian orchard</b> - raspberry, peach, apple & cranberry juices. . . . .	3.95
bellini hurricane - peach, orange & pineapple juices . . . . .	3.95

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# FRESH FISH & SEAFOOD

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All of our seafood is humanely harvested from ecologically sound, responsible fisheries.

## WHITEFISH - LAKE SUPERIOR

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simple broiled whitefish - sautéed spinach . . . . .	11.95
<b>almond-crusted whitefish</b> - lemon butter, sautéed spinach. . . . .	12.95

## SALMON

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classic broiled salmon - herbed rice . . . . .	12.95
salmon au poivre - lemon vinaigrette, sautéed spinach. . . . .	12.95
<b>bbq salmon with ginger</b> - garlic broccolini . . . . .	12.95

## SHRIMP

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<b>crispy shrimp pescara</b> - avocado, spicy sauce . . . . .	11.95
shrimp fra diavola - linguine pasta, spicy tomato sauce . . . . .	12.95
<b>"english-style" fish, chips &amp; shrimp</b> - homemade tartar sauce . . . . .	12.95

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# TILAPIA MILANESE

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Our signature dish - pounded thin & lightly breaded, served with arugula, celery and radish salad.

<b>"hot &amp; crunchy" tilapia milanese</b> - spicy sesame-almond crust . . . . .	11.95
tilapia milanese - mild sesame-almond crust . . . . .	11.95

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# ENTRÉES

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<b>chicken brioni</b> - wild mushrooms, parmesan crust. . . . .	11.95
chicken giardiniera - spicy vegetable relish . . . . .	11.95
chicken milanese - arugula and tomato salad . . . . .	11.95
chopped steak - peppers & onions. . . . .	12.95
skirt steak & fries. . . . .	14.95

## CURBSIDE SERVICE

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Especially convenient in inclement weather, take advantage of our Curbside Service in Carry-Out. Simply place your order in advance, let the valet know you are here to pick up your dinner, and we'll bring it out to you. It's just that simple!

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18% gratuity is added to parties of 6 or more.  
Di Pescara is a smoke free restaurant.

# SOUP & SMALL SALADS

	small	large
soup of the day . . . . .	A.Q.	A.Q.
cream of tomato-basil . . . . .	2.95	3.95
new england clam chowder . . . . .	3.95	4.95
simple green goddess salad - tomatoes, parmesan, croutons	4.95	
asparagus wedge salad - tomatoes, avocado, hearts of palm .	8.95	

# LUNCHEON SALADS

	small	large
not-so-simple salad - green beans, avocado, italian dressing	6.95	
caesar salad - romaine, parmesan, croutons . . . . .	7.95	9.95
stacked cobb salad - avocado, bacon, blue cheese . . . . .		9.95
orchard salad - apple, pear, jicama, greens, green goddess . .	9.95	12.95
<b>our chopped salad</b> - blue-cheese vinaigrette . . . . .	9.95	12.95
<b>hong kong salad</b> - asian greens, ginger-sesame dressing. . . .	8.95	11.95

## ADD TO YOUR SALAD

poached chicken . . . . .	2.95	poached shrimp . . . . .	3.95	poached salmon . . . . .	3.95
grilled chicken . . . . .	3.95	grilled shrimp. . . . .	3.95	grilled salmon . . . . .	4.95

dressings: caesar, italian, blue cheese vinaigrette, green goddess, ranch, creamy peppercorn, balsamic vinaigrette, rémoulade

# ON THE LIGHTER SIDE

fresh eggplant & goat cheese bruschetta . . . . .	8.95
<b>artichoke alla marco</b> - balsamic vinaigrette, parmesan . . . . .	9.95
vegetables & egg white omelette - avocado-tomato salsa . . . . .	9.95
spinach, mushroom & fontina cheese omelette - roasted potatoes . .	9.95
roasted eggplant, tomatoes & goat cheese omelette . . . . .	10.95
salmon cakes - tomato and cucumber salad, tartar sauce . . . . .	11.95
tuna tartare - avocado, cucumber, soy-ginger vinaigrette. . . . .	12.95

# SANDWICHES

Served with hand-cut fries.

classic tuna salad - toasted nine-grain bread . . . . .	7.95
blackened tilapia - lemon aioli, thick toast . . . . .	9.95
grilled-chicken - brioche bun, vegetable slaw . . . . .	9.95
chicken parmesan - open-faced, marinara sauce . . . . .	9.95
grilled turkey burger - gruyère cheese, border slaw, nine-grain bun . . . . .	9.95
grilled ahi tuna burger - soy-ginger mayonnaise, asian slaw . . . . .	10.95
crispy fish - tartar sauce, brioche bun . . . . .	10.95
crab cake sandwich - brioche roll, mustard mayonnaise, coleslaw . . . .	12.95

## SPECIAL RECIPE HAMBURGER

Served with hand-cut fries and raw or grilled onions

9 oz hamburger - brioche bun . . . . . 9.95

add aged sharp cheddar, swiss, blue or gruyère cheese 1.00

add thick-sliced neuske bacon 2.00

# PASTA

spaghetti with marinara - fresh basil. . . . .	7.95
<b>whole wheat capellini</b> - tomato-garlic-basil sauce . . . . .	9.95
penne with chicken - mushrooms, marsala sauce . . . . .	10.95
<b>homemade flat pasta with meat ragù</b> . . . . .	11.95
shell pasta with shrimp - tomato-vodka sauce. . . . .	13.95

- gluten-free pasta is available on request -

# GREAT WINE VALUES

Our Master Sommelier, Alpana Singh, believes that you don't have to pay a fortune for a great glass of wine. Therefore, in addition to the wine list, she has found specific affordable gems designed to complement each item on our menu.

Just tell your server you want a selection from Alpana's A-list.

**\$5.95 per glass**

## WINES BY THE GLASS

### WHITE

la marcu prosecco - veneto . . . . .	9.00
caposaldo pinot grigio - italy . . . . .	7.00
tiamo pinot grigio - italy . . . . .	9.00
starborough sauvignon blanc - new zeland . . . . .	11.00
copperidge white zinfandel - california . . . . .	6.00
hirschbach riesling - germany . . . . .	7.00
saracco moscato d'asti (4 oz pour) - italy . . . . .	6.00
crow canyon chardonnay - california . . . . .	8.00
alamos chardonnay - argentina . . . . .	12.00

### RED

bv costal pinot noir - california . . . . .	10.00
mark west pinot noir - california . . . . .	12.00
red rock merlot - california . . . . .	8.00
toscolo chianti classico - italy . . . . .	9.00
monte antico toscana sangiovese - italy . . . . .	8.00
mc williams hanwood shiraz - australia . . . . .	9.00
avalon cabernet sauvignon - california . . . . .	9.00
los cardos malbec - argentina . . . . .	10.00
clos la chance cabernet sauvignon - central coast . . . . .	13.00

## SIGNATURE COCKTAILS

<b>lemoncello mojito</b> – svedka vodka, limoncello, mint . . . . .	9.00
<b>la dolce vita pamarita</b> – herradura tequila, pama liqueur . . . . .	9.00
<b>watermelon drop</b> – svedka vodka, watermelon liqueur, midori float . . . . .	9.00
<b>metro martini</b> – svedka vodka, cointreau, peach liqueur, orange juice . . . . .	9.00
<b>bellinitini</b> – peach liqueur, peach puree, moscato d'asti . . . . .	9.00
<b>strawberry jive</b> – fresh strawberry, hendrick's gin . . . . .	9.00
<b>blueberry-lemonade</b> – van gogh acai-blueberry vodka, house lemonade . . . . .	9.00

## BEER

st. paulie girl n.a. . . . .	4.00	beck's dark . . . . .	5.50
miller lite . . . . .	4.00	heineken . . . . .	5.50
blue moon . . . . .	5.50	bass . . . . .	5.50
samuel adams . . . . .	5.50	corona . . . . .	4.50
goose island honker's ale . . . . .	5.50	peroni . . . . .	5.50
amstel light . . . . .	5.50	stella artois . . . . .	5.50