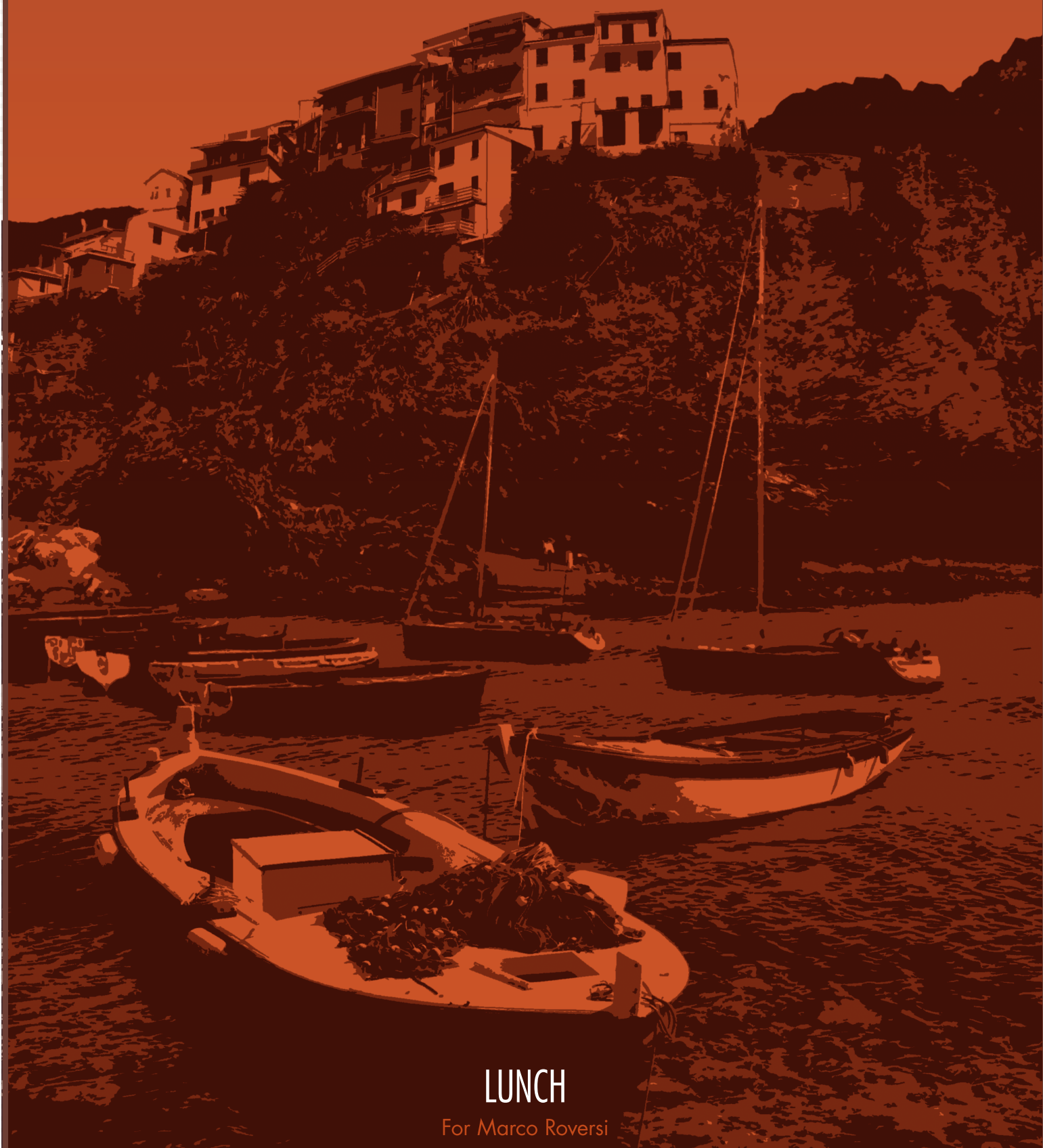


DI PESCARA[®]

FRESH SEAFOOD, ICE-COLD CRAB & STEAKS



LUNCH

For Marco Roversi

APPETIZERS

grilled artichoke - lemon aioli, balsamic glaze	11.95
crispy shrimp di pescara - spicy remoulade	11.95
grilled calamari giardiniera - arugula	12.95
fried calamari marinara - crispy zucchini, pickled peppers	12.95
tuna tartare - soy-ginger vinaigrette, avocado, taro root chips	12.95
jumbo lump crab cake - mustard sauce	13.95

SUSHI MENU

Freshly hand-rolled for the highest quality and cleanest flavors.

sweet potato roll - avocado, tempura sweet potato.	7.95
shrimp tempura roll - cucumber, ginger mayo	10.95
spicy tuna roll - ahi tuna, spicy mayo	11.95
acapulco roll - ahi tuna, avocado, jalapeño, cilantro	11.95
crunchy shrimp & crab roll - avocado, cucumber, soy glaze .	12.95
california roll - alaskan king crab, avocado, cucumber	12.95
rainbow roll - tuna, salmon, crab stick, avocado	13.95
angry lobster roll - tempura lobster, jalapeño, cilantro, avocado	15.95

(Substitute soy paper for any roll for 1.00)

SOUP & STARTER SALADS

	small	large
soup of the day	A.Q.	A.Q.
cream of tomato-basil	4.95	6.95
new england clam chowder	4.95	6.95
simple green goddess salad - tomatoes, parmesan, croutons .	5.95	-

LUNCHEON SALADS

	small	large
caesar - romaine, parmesan, croutons	10.95	13.95
cobb salad - applewood-smoked bacon, blue cheese, egg, corn, tomato, avocado, peppercorn dressing	-	12.95
orchard - sunflower seeds, jicama, cucumber, apple, pear, dried cranberries, iceberg, romaine, green goddess	10.95	13.95
our chopped - blue cheese, wasabi peas, soy nuts, roasted corn, carrot, tomato, jicama, cabbage, blue cheese-lemon vinaigrette .	10.95	13.95
louie louie - prince edward island mussels, jumbo shrimp, grilled salmon, avocado, asparagus, remoulade dressing	-	17.95

ADD TO YOUR SALAD

poached chicken . 3.95	poached shrimp . . . 5.95	poached salmon . . . 5.95
grilled chicken . . . 4.95	grilled shrimp 5.95	grilled salmon 5.95

dressings: caesar, italian, blue cheese vinaigrette, green goddess, sesame, soy-ginger vinaigrette, ranch, creamy peppercorn, balsamic vinaigrette, remoulade

PASTA

spaghetti marinara - fresh basil	13.95
rigatoni marsala - roast chicken, wild mushrooms, marsala cream sauce	13.95
house-made potato gnocchi - tomato-vodka sauce	13.95
cavatappi pasta w/ shrimp - tomato vodka sauce, fresh mozzarella, asparagus	14.95

FRESH FISH & SEAFOOD

Di Pescara takes great pride in the freshness of our fish. We work closely with local and national purveyors to procure the best-quality seafood.

atlantic salmon cakes . . . 12.95
tomato & cucumber salad, tartar sauce

broiled lake superior
whitefish 14.95
roasted green & white cauliflower

tilapia milanese 14.95
sesame-almond crust, arugula salad,
lemon butter

almond-crusted whitefish . 15.95
roasted brussels sprouts, lemon butter

beer-battered haddock
& shrimp 15.95
crispy chips, coleslaw, tartar sauce,
malt vinegar (for all shrimp add 3.00)

horseradish-crusted whitefish 15.95
sautéed spinach,
tomato-white wine sauce

barbecued ginger
atlantic salmon 15.95
blistered-sesame green beans

**parmesan-crusted
norwegian haddock** 16.95
asparagus, lemon butter

grilled idaho rainbow trout 17.95
tuscan kale, tomatoes,
parmesan mashed potatoes

shrimp de johnge 17.95
garlic & herb breading,
sautéed green beans, tomato jam

OVEN-ROASTED FISH

Our high-heat, oven-roasting technique intensifies the natural flavors of the fish, prepared simply with minimal ingredients. Served on a cast iron platter with sautéed green beans, roasted red potatoes and tartar sauce.

atlantic salmon 15.95 norwegian haddock 16.95
chilean sea bass 34.95

*All fish varieties can be prepared oven roasted. Ask your server for details.

SANDWICHES

Served with hand-cut fries.

special recipe hamburger - brioche bun, raw or grilled onions 12.95
aged sharp cheddar, swiss, blue, feta or fresh mozzarella add 1.00
thick-sliced applewood-smoked bacon add 2.00

classic tuna salad - toasted nine-grain bread, mini clam chowder. . . . 10.95

grilled chicken - whole wheat bun, avocado, coleslaw 11.95

grilled turkey burger - swiss cheese, roasted red pepper mayo,
coleslaw, whole wheat bun 11.95

crispy fish - milanese breading, tartar sauce, coleslaw 12.95

crab cake sandwich - brioche bun, mustard sauce, coleslaw 13.95

grilled ahi tuna burger - ginger mayonnaise, coleslaw 14.95

ENTRÉES

parmesan-crusted chicken brioni - wild mushrooms 14.95

chicken alla parmigiana - mozzarella & parmesan, marinara sauce . 14.95

chicken giardiniera - spicy vegetable relish. 14.95

chicken milanese - arugula & tomato salad 14.95

chicken limone - sautéed spinach, capers, lemon butter 14.95

chopped steak - peppers & onions 14.95

WINES BY THE GLASS

WHITE

	6 OZ.	8 OZ.
la marca prosecco - veneto	9	11
ca' donini pinot grigio - veneto, italy	8	10
primaterra pinot grigio - italy	9	11
twin islands sauvignon blanc - new zealand	10	12
kim crawford marlborough sauvignon blanc - new zealand	13	15
copperidge white zinfandel - california	6	8
saracco moscato - piedmont	10	12
covey-run riesling - washington	8	10
white orchard chardonnay - california	8	10
william hill chardonnay - central coast	11	13

RED

	6 OZ.	8 OZ.
jargon pinot noir - california	9	11
hahn pinot noir - monterey	11	13
meiomi pinot noir - california	13	15
da vinci chianti - italy	9	11
borgo "m" merlot - italy	11	13
mcwilliams hanwood shiraz - australia	9	11
ferrari-carano siena - sonoma	11	13
ghost pines red zinfandel - sonoma county	10	12
louis martini cabernet sauvignon - sonoma	9	11
gascon malbec - mendoza, argentina	10	12
josh cabernet sauvignon - north coast, california	13	15
brancaia super tuscan - italy	12	14

SIGNATURE COCKTAILS

limoncello mojito - bacardi rum, limoncello, mint	12.00
cosmopolitan - ketel one citroen, cointreau, cranberry	12.00
the clover club - hendrick's, lillet rose, lemon, raspberries	12.00
havana - bacardi, apricot brandy, lime, peach bitters	12.00
the mediterranean mule - figenza vodka, ginger beer, lime	12.00
bellinitini - peach liqueur, peach puree, moscato d'asti	12.00
daiquiri no. 3 - 10 cane, lime, maraschino liqueur, grapefruit	12.00
whiskey sour - knob creek, orange marmalade, lemon, egg white	12.00
maker's manhattan - maker's mark, sweet vermouth, cherry bitters	12.00

BEER

paulaner weizen-radler n.a. 4.00	heineken 5.50
miller lite 4.00	peroni 5.50
blue moon 5.50	stella artois 5.50
amstel light 5.50	lagunitas india pale ale . . . 6.00
left hand milk stout 6.00	sweetwater 420 6.00
revolution seasonal 6.00	tank 7 farmhouse ale 6.00
angry orchard hard cider. 6.00	great lakes edmund
	fitzgerald porter 6.00

TEA, SODA & MOCKTAILS

fresh-brewed iced tea - black or raspberry-hibiscus	3.25
classic "made-from-scratch" lemonade - sugared rim	3.95
pomegranate, blueberry or ginger lemonade	4.95
ginger beer	3.50
sprecher root beer (low calorie available).	3.50
italian orchard - raspberry, peach, apple & cranberry juices	4.95
bellini hurricane - peach, orange & pineapple juices	3.95
s.pellegrino sparkling natural mineral water - 500ML 3.95 1LT	5.95
panna natural still mineral water - 500ML	3.95