

PESCATORI

Italian & Seafood Restaurants

PESCATORI SOURCES ITS FISH AND SHELLFISH FROM WELL MANAGED AND SUSTAINABLE FISHERIES.
OUR POLICY IS TO WORK WITH SEASONS ENABLING US TO HARNESS THE VERY BEST PRODUCE AVAILABLE FROM LAND AND SEA.

THE AVAILABILITY OF OUR FISH AND SHELLFISH IS SUBJECT TO WEATHER CONDITIONS

aperitivo 🐟 assaggini

STIMULATE YOUR APPETITE & CLEANSE YOUR PALATE WITH THIS ITALIAN CLASSIC. CHILLED PEACH PURÉE WITH PROSECCO BRUT ARGEO RUGGERI DOC VENETO

PROSECCO BELLINI	6.95
NOCELLARA DEL BELICE OLIVES	3.25
FOCACCIA, PANE RUSTICO, CIABATTA, BALSAMIC VINEGAR & OLIVE OIL	3.75

oysters

OUR LOCH RYAN NATIVE & FINE DE CLAIRE OYSTERS ARE PRICED EACH, PLEASE FEEL FREE TO ORDER AS MANY AS YOU LIKE & COMBINE THEM IF YOU WISH

IRISH ROCK	1.95 EACH
	11.25 SIX
LOCH RYAN NATIVE	2.95 EACH

antipasti

ROAST FISH & ZAFFERANO SOUP	7.95
RIBOLLITA TOSCANA, WINTER SOUP OF ROOT VEGETABLES & CAVOLO NERO (V)	6.50
PAN ROASTED WOOD PIGEON BREAST, PANCETTA, POTATO SALAD	10.50
LOBSTER RAVIOLI, ROAST RABBIT SALAD	12.50
PAN-FRIED OCTOPUS, FENNEL, CELERIAC & CHILLI SALAD	9.50
DEVON CRAB CROCCHETTA, VINE TOMATO, SOFT HERBS	10.50
BABY ARTICHOKE, ROMA TOMATOES, DOLCELATTE (V)	7.50

crostacei

PLEASE CHOOSE AS MUCH OR AS LITTLE AS YOU WOULD LIKE FROM THE BELOW SHELLFISH MENU. THE FRUTTI DI MARE PLATTER IS A GREAT SHARING DISH FOR THE WHOLE TABLE. ENJOY AS A STARTER OR A COURSE IN-BETWEEN YOUR STARTER AND MAIN. THE AVAILABILITY OF OUR SHELLFISH IS SUBJECT TO WEATHER CONDITIONS

LOCH CRINAN LANGOUSTINES	2.95 EACH
DORSET BLUE LOBSTER	15.95 ½
WEST COAST RAZOR CLAMS	3.95 EACH
SHETLAND MUSSELS	2.50 100G
PALOURDE CLAMS	2.50 100G
TIGER PRAWNS	2.50 EACH
DRESSED DEVON CRAB	15.50
FRUTTI DI MARE PLATTER	35.95 PP

pasta 🐟 risotto

SPAGHETTI, VONGOLE, CHILLI, VINO BIANCO	14.50
LINGUINE, GAMBERONI, ZUCCHINI, SALSETTA AL ZAFFERANO	18.50
LINGUINE, DORSET BLUE LOBSTER, TOMATO, GARLIC	22.00
CRAB RISOTTO	16.50
BUTTERNUT TORTELLINI, SPINACH, PECORINO, PINE NUTS, SAGE OIL (V)	14.50

pesce 🐟 griglia

GRILLED CORNISH MACKEREL, WILD FENNEL, SAN MARZANO TOMATOES, OLIVE OIL	15.50
ROAST SCOTTISH MONKFISH, WRAPPED IN PARMA HAM, LEEKS, TRUFFLE VINAIGRETTE	20.50
PAN-FRIED ICELANDIC COD, PANCETTA & CLAM BROTH	16.95
FILLET OF SEVERN AND WYE SALMON AL CARTOCCIO, ROMAN ARTICHOKE, VINO BIANCO	17.95
GRILLED LEMON SOLE, GREEN SALAD, HERB POTATOES	19.50
CORNISH RIB EYE STEAK ON THE BONE (400G), GREEN SALAD, PATATINE FRITTE	23.50
GRILLED DORSET BLUE LOBSTER, GREEN SALAD, PATATINE FRITTE	15.50 1/2 30.00 WHOLE

market fish

OUR CHALK-BOARDS DISPLAY TODAY'S
SPECIALLY SELECTED MARKET FRESH
FISH AND SEAFOOD FOR YOUR
ENJOYMENT

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PLEASE FEEL FREE TO ADD A SAUCE TO YOUR DISH, WE HAVE
THE FOLLOWING AVAILABLE AT 1.50 EACH

HOLLANDAISE: BUTTER SAUCE
BÉARNAISE: BUTTER SAUCE WITH TARRAGON
SALSA VERDE: CHOPPED CAPERS, GHERKINS, ANCHOVIES,
HERBS, MUSTARD, & OLIVE OIL
AIOLI: GARLIC MAYO
RED WINE: VEAL JUS WITH RED WINE
TOMATO SALSA: TOMATOES, ONIONS,
CITRUS HERBS & OLIVE OIL

contorni

SIDE DISHES 3.50 EACH

CAVOLO NERO
BAKED CARROTS, GREMOLATA
GREEN BEANS, CHILLI OIL
PATATINE FRITTE (FRIED POTATOES)
GARLIC MASH
HERB POTATOES
HOUSE SALAD
GREEN SALAD

pescatori.co.uk

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