

DI PESCARA[®]

FRESH SEAFOOD & HOMEMADE ITALIAN

APPETIZERS

SHRIMP COCKTAIL
ARTICHOKE ALLA MARCO

SALADS

ASPARAGUS WEDGE
LOUIE LOUIE SALAD

ENTREES

ALASKAN KING CRAB LEGS
BRONZED HALIBUT
ROASTED AMISH CHICKEN
FUSILLI CORN PASTA WITH WHITE WINE BUTTER SAUCE

ALL FISH CAN BE MODIFIED INTO BLACKENED,
GRILLED OR BROILED

ALL STEAKS ARE AVAILABLE WITH NO CRUST & NO SAUCE

SIDES

STEAMED RICE, COLESLAW, MASHED POTATOES, BROCCOLINI,
SAUTEED SPINACH, FRESH FRUIT, BOILED RED POTATOES, BAKED
SWEET POTATO, FONTINA POTATOES, STEAMED ASPARAGUS

DESSERT

TRIO OF SORBET

