
BEVERAGES

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

FRESH FISH & SEAFOOD

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

WHITEFISH - LAKE SUPERIOR

simple broiled whitefish - sauteed spinach	11.95
almond-crusted whitefish - lemon butter, sauteed spinach.	13.95

SALMON

classic broiled salmon - herbed rice	12.95
salmon au poivre - lemon vinaigrette, sauteed spinach.	12.95
bbq salmon with ginger - garlic broccolini	12.95

SHRIMP

crispy shrimp pescara - avocado, spicy sauce	11.95
shrimp fra diavola - linguine pasta, spicy tomato sauce	12.95
"english-style" fish, chips & shrimp - homemade tartar sauce	12.95

TILAPIA MILANESE

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

"hot & crunchy" tilapia milanese - spicy sesame-almond crust	11.95
tilapia milanese - mild sesame-almond crust	11.95

ENTREES

chicken brioni - 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

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!

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 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
our chopped salad - blue-cheese vinaigrette	9.95	12.95
hong kong salad - asian greens, ginger-sesame dressing	8.95	11.95

ADD TO YOUR SALAD

chicken breast . . . 2.95	poached salmon . . . 3.95	shrimp . . . 3.95
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dressings: caesar, italian, blue cheese vinaigrette, green goddess, ranch, creamy peppercorn, balsamic vinaigrette, rémoulade

ON THE LIGHTER SIDE

artichoke alla marco - 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
whole wheat capellini - tomato-garlic-basil sauce	9.95
penne with chicken - mushrooms, alfredo sauce	10.95
homemade flat pasta with meat ragù	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

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

BEER

sharps n.a.	3.00	amstel light	4.25
miller lite	3.50	anchor steam	4.25
heineken light	3.50	heineken	4.25
blue moon	4.00	corona	4.25
samuel adams	4.00	peroni	4.25
goose island honker's ale	4.00	stella artois	4.50