

PESCATORE

a tavola non
s' invecchia.....

Salute

ANTIPASTI

CAPRESE \$13.95

Fresh buffalo milk mozzarella, beef steak tomatoes, basil drizzled with extra virgin olive oil & balsamic vinegar , served over fresh mesclun

SHRIMP SCAMPI \$11.95

Sautéed with extra virgin olive oil, lemon, white wine, garlic & parsley

FRIED CALAMARI \$10.95

Served over fried shoe-string onion rings and marinara sauce also available with pepperoncini

SAUTEED CLAMS \$12.95

Fresh Cape Cod littlenecks sautéed in a white, red or fra diavolo sauce

BLACK P.E.I. MUSSELS \$10.95

Fresh Prince Edward Island mussels sautéed in a white, red, or fra diavolo sauce

ARANCINI \$5.95 (2)

Saffron flavored Arborio rice balls filled with meat sauce, mozzarella cheese, & peas
breaded and lightly fried, served with marinara sauce

CRABCAKES \$11.95 (3) HADDOCKCAKES \$6.95 (3)

Served over shoe string onion rings with house made tartar sauce and lemon

INSALATE e BRODI

ICEBERG GARDEN \$3.95 MESCLUN GARDEN \$5.95

Cherry tomatoes, cucumbers & sweet red onion, balsamic vinaigrette dressing on side

MIRABELLA SALAD \$8.95

Fresh mixed field greens with goat cheese,
walnuts, & cherry tomatoes

CEASAR SALAD \$8.95

Romaine lettuce tossed with house made dressing and croutons,
sprinkled with paprika & shaved parmigiano

SOUP OF THE DAY CLAM CHOWDER

Cup: \$3.95 Bowl: \$5.95 Cup: \$4.95 Bowl:\$6.95

PASTA

RISOTTO PESCATORE \$18.95

Italian Arborio rice sautéed with lobster meat , little neck clams, P.E.I
mussels & shrimp
in an Orvieto white wine and tomato sauce

FUSILLI AMALFI \$18.95

Fresh homemade fusilli pasta sautéed with shrimp, scallops, lobster meat,
& broccoli di rabi, in a white wine, garlic and extra virgin olive oil sauce,
or fresh marinara sauce

FRUTTI DI MARE \$16.95

Sautéed littleneck clams, black P.E.I mussels, shrimp and calamari
in a garlic white wine , marinara, or fra diavolo sauce, served over linguini
pasta

LOBSTER RAVIOLI \$14.95

Homemade ravioli filled with lobster meat and ricotta
in a vodka and light cream tomato sauce

LINGUINI WITH CLAMS \$14.95

Capecod littlenecks sautéed in a white, red, or fra diavolo sauce

**SPAGHETTI WITH SHRIMP \$14.95 SPAGHETTI WITH CALAMARI
\$11.95**

Sautéed with cherry tomatoes, extra virgin olive oil , garlic and parsley

FETTUCCINE BOLOGNESE \$11.95

Homemade egg noodle pasta in a ground veal & beef tomato sauce

THREE CHEESE RAVIOLI \$10.95

Homemade ravioli in a tomato basil sauce

EGGPLANT PARMIGIANA \$10.95

Oven-baked Eggplant layered with mozzarella and parmigiano cheese, topped with fresh tomato basil sauce

FETTUCCINE ALFREDO \$10.95

Homemade egg noodle pasta in an Alfredo cream sauce, topped with parmigiano

with broccoli & chicken add \$3.00

with mushrooms add \$1.00

GNOCCHI SORRENTINO \$12.95

Oven-baked homemade potato & ricotta dumplings in a light tomato basil sauce topped with buffalo milk mozzarella

CHICKEN ZITI BROCCOLI \$11.95

In a garlic, white wine, and extra virgin olive oil sauce , topped with parmigiano

PESCE

GRILLED SWORDFISH \$17.95

Seasoned with parsley, lemon, garlic and extra virgin olive oil , served with sautéed spinach and mashed potatoes

GRILLED SALMON \$16.95

Seasoned with parsley, lemon, garlic and extra virgin olive oil , served with mixed grilled vegetables and roasted potatoes

HADDOCK PAISANO \$15.95

Sautéed with marinara sauce & fresh cherry tomatoes, white wine, extra virgin olive oil , garlic, & parsley, served with sautéed spinach and roasted potatoes

HADDOCK AMERICANO \$15.95

Baked with extra virgin olive oil, garlic ,parsley, & white wine topped with seasoned breadcrumbs, served with mixed grilled vegetables & mashed potatoes

HADDOCK PICCATTA \$15.95

Sautéed with lemon, capers, garlic, white wine, extra virgin olive oil, served over homemade fusilli

MIRABELLA SALAD TOPPED WITH

GRILLED SHRIMP \$15.95

GRILLED SALMON \$16.95

GRILLED SWORDFISH \$17.95

FRITTURE

FISHERMANS PLATTER \$18.95

Haddock, shrimp, scallops, whole bellied clams, & calamari

WHOLE BELLIED CLAM PLATE \$16.95

FRESH SEA SCALLOP PLATE \$14.95

SHRIMP PLATE \$13.95

CALAMARI PLATE \$11.95

HADDOCK PLATE \$11.95

COMBO PLATE (CHOOSE TWO) \$16.95

Above golden fried dinners served with french fries & shoe-string onion rings,
house made cole slaw, and tartar sauce

CARNE

GRILLED STEAK TIPS \$14.95

Prime Angus beef, house marinade,
served with sautéed spinach and mashed potatoes

CHICKEN MARSALA \$14.95 VEAL MARSALA \$16.95

Sautéed with mushrooms and prosciutto in a Marsala wine sauce,
served with homemade butternut squash & amaretti filled ravioli

CHICKEN FRANCESE \$15.95

Floured & dipped in a lemon pepper egg wash,
topped in a light cream wine basil sauce, served with asparagus

VEAL TOSCANA \$18.95

Tender veal scaloppini sautéed with Porcini mushrooms in a cream sauce
served with homemade asparagus filled mezza luna ravioli

CHICKEN PARMIGIANA \$14.95 VEAL PARMIGIANA \$17.95

Breaded & lightly fried, topped with Parmigiano and Mozzarella cheese
served with homemade fusilli in a light marinara sauce

CHICKEN PICCATA \$14.95 VEAL PICCATA \$17.95

Sautéed in a lemon-caper white wine sauce,
served with homemade artichoke and fontina cheese filled ravioli

CONTORNI

Broccoli di Rabe \$6.95

Sautéed Spinach \$3.95

Mixed Grilled Vegetables \$4.95

Homemade Fusilli \$4.95

Rosemary Roasted Potatoes \$2.95

Mashed Potatoes \$2.95

Fried shoe-string onion rings (basket) \$2.95

Porcini Mushroom Risotto \$8.95

INDIVIDUAL SPECIALTY PIZZAS

Margherita \$11.95

beef-steak tomatoes, extra virgin olive oil, basil & fresh buffalo milk
mozzarella

Vegetariana \$12.95

house tomato sauce, broccoli, grilled eggplant, roasted red peppers, caramelized onions, mushrooms, marinated artichokes, shredded mozzarella & basil

Scampi \$13.95

white pizza, scampi sauce, shrimp, basil, goat cheese & shredded mozzarella

Verde Bianco \$12.95

white pizza, arugula, shaved parmigiano, shredded mozzarella & white truffle oil

Alfredo Alfredo \$12.95

alfredo sauce, grilled chicken, broccoli florets, ricotta, shredded mozzarella & basil

Valdostana \$13.95

white pizza, prosciutto di parma, sun-dred tomatoes, gorgonzola cheese & shredded mozzarella

Caprese \$13.95

house tomato sauce, sliced beef-steak tomatoes, basil, fresh buffalo mozzarella, shredded mozzarella, prosciutto di parma & roasted red peppers

Abruzzese \$12.95

house tomato sauce, sweet italian sausage, mushrooms, ricotta & shredded mozzarella

Capricciosa \$12.95

house tomato sauce, shredded mozzarella, italian ham, marinated artichokes, gaeta olives

Puttanesca \$11.95

house tomato sauce, olives, capers & anchovies

Pescatore \$15.95

lobster, scallops, shrimps, broccoli di rape & shredded mozzarella

Arrabbiata \$11.95

house tomato suace, shredded mozzarella, hot vinegar cherry peppers