

pesce

B L U E 
RESTAURANT | BAR

Antipasti Menu

** denotes house made*

Verdura "Vegetable"

***Pesce Blue Mixed Olives 5.00**

Hand selected blend of: Cerignola, Gaeta, Luques, and Arbequina olives with citrus oil and fresh thyme

***Marinated Roasted Red Peppers 4.50**

House roasted and marinated in garlic and white balsamic vinegar

***Pickled Wild Mushrooms 4.00**

A blend of mushrooms lightly pickled with hint of spice

***Umbrian Ceci Bean Salad 4.00**

Smoked tomato, shaved red onion, and whole leaf parsley

***Roasted Stuffed Baby Artichokes 5.00**

Filled with goat cheese, lemon, and herbs, and dressed with an olive vinaigrette

***Local Roasted Tomato and Basil Salad 4.50**

Local organic tomatoes, fresh basil and reduced balsamic vinegar

***Agro Dolce " Sweet and Sour" Cippolini Onions 4.00**

Caramelized small sweet onions simmered in balsamic vinegar

Pesce "Fish"

***House Cured Salmon and Frisee Salad 5.00**

Cured with citrus and sweet herbs tossed with frisee grapefruit and lemon vinaigrette

***Frutti di Mare 9.00**

Shrimp, mussels and mahogany clams simmered in a spicy white wine broth

***Oil Poached Tuna and Canellini Bean Salad 6.50**

Yellow fin tuna, Tuscan white beans, mache, and truffle oil

Alici White Anchovies 4.00

Coastal Spanish anchovies sweet and briny

Street Food

Lightly fried food from the streets of Italy

***Aroncini 5.50**

Wild mushroom risotto balls filled with goat cheese

***Croquette 5.50**

Truffled potato rolled and breaded with lemon aioli

***Mozzarella in Carozza 5.50**

Bread dough filled with fresh mozzarella served with warm marinara

Carne "Meat"

***Stuffed Savoy Cabbage 5.00**

Filled with Taleggio and prosciutto dressed with sherry

***Coppa 7.00**

Thinly sliced cured spiced pork shoulder

Prosciutto di San Daniele 8.00

We love this prosciutto from Friuli for its floral characteristics and subtle saltiness

Lambs Tongue "Dresden Style" 6.00

Braised until tender in a sweet and sour tomato broth, finished with Sicilian olive oil and herbs

***Veal Polpetti with Garlic Herb Oil 6.00**

Little veal meatballs in the Bari Coast style

D'Artagnan Duck Prosciutto 6.50

Moullard duck breast cured in the style of prosciutto

Formaggio

Taleggio (Lombardia) 5.50

Fennel honey and grilled Focaccia

Pecorino Toscano (Tuscany) 4.50

With dried figs and toasted almonds

***House Made Ricotta 4.00**

Lemon emulsion and fresh herb salad

Gorgonzola Picante (Piedmont) 5.00

Grilled peach and aged balsamic