

pesce

B L U E
RESTAURANT | BAR



Today's Antipasti

Chef's selection of mixed antipasti 10.00

Soups

Zuppa di Mare "soup of the sea" 12.00

Our twist on a classic New England chowder, with little neck Clams, Casco Bay Cod, Bangs Island Mussels, milk, Yukon gold potatoes and house made Pancetta "italian bacon"

Sandwiches

All of our sandwiches are served with your choice of house made garlic steak fries or mixed salad

Panino Frito 9.00

Lightly corn meal breaded and fried skate wing with lemon caper aioli on a house made roll

Panino Verde 8.00

Grilled summer vegetables, local greens, olive spread, and goat cheese served on house made Ciabatta

Carne Rosso Our Italian Burger 10.50

Ground sirloin steak with melted mozzarella cheese, roasted tomatoes, romaine lettuce, hand torn basil, pancetta Served with Garlic fried potatoes and lemon aioli

Ciccibomba "Fatso" Sandwich 8.50

Sliced Coppa, prosciutto and Sopressata with roasted red peppers, shaved red onion, fresh mozzarella, basil, and balsamic vinaigrette served on house made Ciabatta bread

Maine Lobster Panino 17.00

Fresh Maine lobster meat with lemon aioli, herbs and romaine served on house made roll

Poached Yellowfin Tuna Panino 10.50

With lemon mayonnaise, fresh herbs, capers, aged Provolone

Appetizers and Salads

Mixed Green Salad 6.50

with diced fennel, golden raisins, pine nuts, and balsamic vinaigrette

Caesar Salad 8.00

with garlic country croutons and fresh grated Grana Padano with chicken add 3.50 with shrimp add 4.50 add seared tuna 7.00

Yellowfin Tuna Tartar 12.50

Pickled apple, capers, pine nuts, tarragon, and fennel vinaigrette

Steamed Mussels 9.00

with San Marzano tomatoes, Cerignola olives, and capers

Fried Rhode Island Calamari 9.00

Served with three dipping sauces

Pastas & Entrees

Risotto al Verdura 10.00

Seasonal vegetable risotto made with carnaroli rice

Frito Misto 14.50

Daily selection of lightly fried of fish and vegetables served with two dipping sauces

Spaghetti alla Vongole 13.00

Mahogany clams, garlic, chili, olive oil, white wine and fresh parsley

Linguini 14.00

Roasted organic sun gold tomatoes, fresh oregano, seared tiger shrimp, and garlic thyme infused olive oil

Pan Roasted Pacific Halibut 22.00

Quinoa Risotto, hazelnuts, tarragon, pickled celery, and spiced carrot puree

Pan Roasted Free Range Chicken 19.00

Creamy polenta, baby green beans, and natural jus