

PESCATORE
TRATTORIA
FISHERMAN'S WHARF

DINNER PRIX FIXE

\$ 40

PRIM PIATTI

asparagus spears, lemon ricotta cheese,
red radishes, micro arugula, garlic crostini

Or

eggplant caponata bruschetta,
shaved grana padano, balsamic vinegar reduction

SECONDI

wild mushroom risotto
shitake & oyster mushrooms, caramelized onions,
fresh thyme, marsala wine, white truffle oil

Or

white shrimp
potato gnocchi, tomato compote,
wild arugula, parmesan cheese

DOLCI

lemon panna cotta, mixed berries,
orange zest, port wine reduction

Executive Chef Rafael Mayoral

SF RESTAURANT
week

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients. Before placing your order, please inform your server if anyone in your party has a food allergy.
WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm. For more information go to p65warnings.ca.gov/restaurant.
Substitutions not listed above can be accommodated for an additional \$3. A 7% surcharge will be added to all guest checks to help cover increasing labor costs and in our support of the recent increases in minimum wage and benefits for our dedicated team members. Parties of six (6) or more and grab & go orders will have a 20% gratuity added to the check.