**LE CUCINE DI EATALY**

**IL PESCE**

Seasonal, Sustainable, Traceable Seafood Restaurant with Barbara Lynch

*Fling* - Are meant to be fun, so sit back, sip a glass of Rosé and have a good time. Don't worry, we don't kiss and tell.

**HAVE A SUMMER Fling AT EATALY**

Look for the umbrellas to find the best dishes of the summer!

**ANTIPASTI**

**ZUPPA DI OSTRICHE**
- Island Creek Oyster and potato stew with chives and saffron crackers

**BARBARA LYNCH'S BOSTON BIBB SALAD**
- Bibb lettuce with creamy Parmigiano Reggiano dressing

**INSALATA DI FRAGOLA**
- Local farms spicy greens, pickled strawberries, hazelnut and ricotta salata

**COZZE IN BRODO**
- Wild Chatham mussels with parsley brodo and housemade garlic crostini

**POLPO**
- Grilled octopus with fava bean puree, preserved lemon, pistachio vinaigrette

**PRIMI**

**RAVIOLI DI RICOTTA**
- Housemade ricotta ravioli with tomato, anchovy and garlic

**SPAGHETTI ALLA CHITARRA**
- Fillet of local market fish with spring peas, fava beans and black pepper agrodolce

**FREGOLA AI FRUTTI DI MARE**
- Mussels, clams, calamari and roasted cherry tomatoes in saffron brodo

**CONTORNI**

**VERDURE DI STAGIONE**
- Seasonal vegetables
  - Each: $5 for 18
  - Fried potatoes with rosemary and lemon
  - Summer squash with white anchovy and basil
  - Roasted sunchoke with black pepper agrodolce

**PADELLA DI MARE**
- (Fancy Italian way of saying Clam Bake)
  - 38 per person (minimum 2 persons)
  - Grilled Massachusetts lobster & wild shrimp
  - Steamed wild Chatham mussels & clams
  - Pan roasted local market fish
  - In saffron brodo with housemade crostini

**CRUDO BAR AT EATALY**

OSTRICHE | OYSTERS*
Served with Proseccon mignonette and lemon
- EATALY'S ROTATING SELECTION OF LOCAL OYSTERS IS CURATED BY ISLAND CREEK OYSTERS IN DUXBURY, MA. ASK YOUR SERVER ABOUT TODAY'S VARIETIES.
  - *MARKET PRICE*

**LITTILENECK CLAMS, Cape Cod, MA**
- 2.50 each

**LOCAL PESCE CRUDO**

- Fluke with cherry and fennel salad
- Sea scallop with apricot, mint and orange argumanto
- Amberjack with sunflower seeds, cape and basil
- Wild striped bass in asparge sauce
- Yellowfin tuna with extra virgin olive oil and sea salt
- Cured gold of Maine salmon with pickled rhubarb and extra virgin olive oil

**SECONDI**

**PESCE IN UMIDO**
- Maine halibut with roasted fennel and taggiasca olives

**PESCE INTERO**
- Whole roasted local fish with grilled lemon

**VONGOLE**
- Steamed cape cod littleneck clams, spicy tomatoes, and cannellini beans with housemade black olive crostini

**GAMBERI ALLA GRIGLIA**
- Grilled head-on shrimp with risi bisi and lemon agrumato

**FRITTO MISTO**
- Assorted fried seafood with sauce carmello

**PESCE ALA PIATRA CON VIGNOLE**
- Fillet of local market fish with spring peas, asparagus and speck

**SPADA ALLA LIVORNESI**
- Wild swordfish roasted with tomato, caper, olive and brodo

**GET YOUR FISH BETTER, EAT BETTER CARD**

DISCOVER THE BEST LOCAL SEAFOOD, SUPPORT OUR LOCAL FISHERMEN & GET A REWARD!

Unique to Eataly Boston, we have a “Fish Better, Eat Better” rewards card.

With it, you help support our local fishermen as well as get to discover the best local seafood around.

Our fishermen are fresh seafood in our restaurants and market from sustainable, local purveyors who seek abundant, seasonal fish in the wild.

While their flavors are unique, these species are just as delicious.

When you choose these “eligible” fish at Eataly, you support the fishermen — and we want to reward your good choices!

Collect 9 stamps and get 10% off your next purchase.

Please inform your server of any allergies or dietary restrictions.

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

Our “eligible” fish are in our restaurant and market, look for this symbol and make sure to get your stamp when you purchase them!

*MARKET PRICE*

**SUGGESTED PAIRING**

- SATRICO 2015 | 10
  - Casale di Giglio | Lazio
  - Chardonnay, Sauvignon, Trebbiano Giallo

- CUVEE 157 | 12
  - Fontanafredda | Piemonte
  - Chardonnay, Pinot Noir

- DOGFISH HEAD SEAQUENCH | 8/10
  - Four Corners with Lime and Salt
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- BARBARA D’ALBA SUPERIORE 2016 | 16
  - Giacamo Borgogno | Piemonte
  - Nero d’Avola, Frappato

- LANGHE ARNEIS 2015 | 12
  - Baglio di Grisi | Sicily/ Viognier
  - Perfect Pairing: Viognier 2016

- COLLI DI LUNI VERMENTINO 2016 | 13
  - Fontanafredda | Piemonte
  - Chardonnay, Sauvignon, Trebbiano Giallo

- PESCE IN UMIDO | 27
  - Maine halibut with roasted fennel and taggiasca olives

- PESCE INTERO | 27
  - Whole roasted local fish with grilled lemon

- VONGOLE | 26
  - Steamed cape cod littleneck clams, spicy tomatoes, and cannellini beans with housemade black olive crostini

- GAMBERI ALLA GRIGLIA | 27
  - Grilled head-on shrimp with risi bisi and lemon agrumato

- FROTT MISTO | 22
  - Assorted fried seafood with sauce carmello

- DOGFISH HEAD SEQUENCH | 8/10
  - Four Corners with Lime and Salt
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- PESCE ALA PIATRA CON VIGNOLE | 24
  - Fillet of local market fish with spring peas, asparagus and speck

- SPADA ALLA LIVORNESI | 26
  - Wild swordfish roasted with tomato, caper, olive and brodo

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**BIATE TUTTE NATURALI**

**ALL NATURAL DRINKS**

**BIATTE GASSATE** | **SPARKLING DRINKS**

**LURISIA**
- 4.80 / 9.60 €
- Avanbare, Chinotto, Gazzosa

**BALADIN**
- 5.80 / 13.60 €
- Spuma Nera, Cola, Ginger, Cedrata

**NIACSA SPARKLING LIMONATA**
- 5.80 / 11.60 €

**SAN PELLEGRINO**
- 4.80 / 8.60 €
- Blood Orange

**MOLECOLA**
- 3.80 / 7.70 €
- "The Call of Tuscany"

**SUCCI E ACQUA** | **JUICES & WATER**

**BLACK ICED TEA**
- 3.80 / 5.50 €

**LURISIA CLASSIC WATER**
- 3.80 / 6.90 €
- Still, Sparkling