



Pescheria

cucina di mare

Menù

Chef Luigi Iapigio



*Our main ingredient is sea.
And we also respect the raw material, which is modified
as a little as possible to preserve its authentic,
essential and real flavor.*

STARTERS RAW FISH

O I

Gillardeau oyster

7,00 € each

Salmon* tartare

20,00 €

Tuna* tartare with extra virgin olive oil and Spillo capers

24,00 €

Carpaccio seabass*

25,00 €

Carpaccio of tuna belly*

30,00 €

Acciaroli red prawns* tartare served with buffalo
burrata, gel of basil pesto and cous-cous

28,00 €

Scampi*

8,00 € each

Raw selection

Red prawn, shrimp scampo*, mazzancolle prawn*,
oyster*, cuttlefish*, white fish*, tuna tartare*, salmon tartare**

50,00 €

Tartare Royale

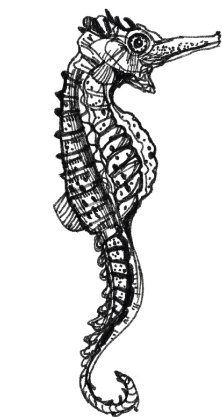
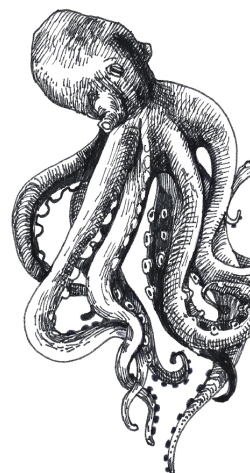
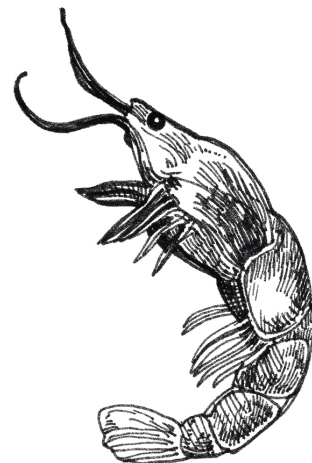
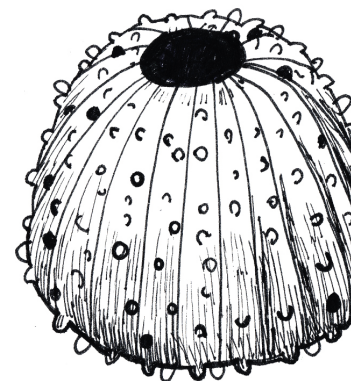
Salmon, tuna* and red shrimp* tartare with burrata*

40,00 €

Red prawn*

10,00 € each

Pescheria
cucina di mare





STARTERS COOKED FISH

02

Some dishes may not be available due to the lack of fresh fish

Fish parmesan

Parmigiana made with fish fillet, aubergines, tomato sauce, Parmigiano Reggiano cheese, mozzarella di bufala cheese and basil
20,00 €

Homemade smoked salmon

22,00 €

Mixed au gratin

Prawns, squid*, cuttlefish**
22,00 €

Mediterranean octopus*

With yellow Datterino tomatoes, red Datterino tomatoes, black olives, capers, basil, lemon, extra virgin olive oil
25,00 €

Cantabrico anchovies

Served with butter mousse and toasted bread
20,00 €

Clams sauté

With toasted bread, extra virgin olive oil, garlic, and parsley
25,00 €

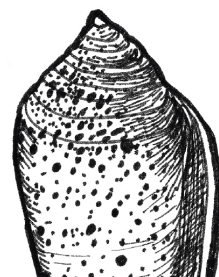
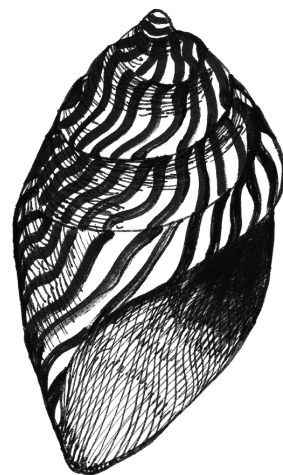
Warm seafood salad with oil and lemon emulsion

Cuttlefish, octopus, shrimp, red prawn, langoustine, extra virgin olive oil, lemon and parsley
28,00 €

Taratufi and clams sauté served with toasted bread, extra virgin olive oil, garlic and parsley
28,00 €

Catalana blu lobster

With cherry tomatoes, Tropea onion, celery, basil, extra virgin olive oil and lemon
150,00 € for Kg.





PASTA

03

Some dishes may not be available due to the lack of fresh fish

Genovese di tonno

With Montoro onion, tuna, Parmigiano Reggiano cheese, extra virgin olive oil and basil*

22,00 €

Black Spaghetti

With cherry tomatoes, Gaeta olives, capers, garlic, parsley and extra virgin olive oil

22,00 €

Linguine with seafood

Shrimps scampi, red prawns, clams and taratufi, cherry tomatoes, extra virgin olive oil, garlic and parsley

22,00 €

Spaghetto with clams and bottarga, garlic, extra virgin olive oil and parsley

25,00 €

Linguine with shrimp scampi*, cherry tomatoes, extra virgin olive oil, garlic and parsley

32,00 €

Gricia

Candela spezzata "alla Gricia" with Montoro onion, tuna ventresca and Amatrice Pecorino cheese*

28,00 €

Spaghetto with sea urchin

30,00 €

Spaghetto with taratufi and truffle with Parmigiano Reggiano cheese, garlic, extra virgin olive oil and basil

32,00 €

Pasta served with freshly caught fish of the day

80,00 € for Kg.

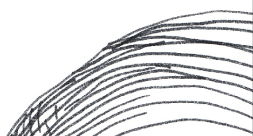
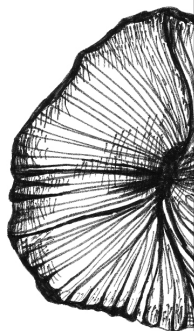
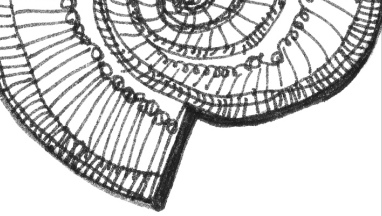
Pasta served with blue lobster

150,00 € for Kg.

Pasta served with crayfish

200,00 € for Kg.

Pescheria
cucina di mare



FISH

04

Some dishes may not be available due to the lack of fresh fish

Grilled swordfish*

24,00 €

Tuna* steak

24,00 €

Grilled cuttlefish*

20,00 €

Mediterranean Bluefin Tuna* belly

35,00 € 150gr.

Freshly caught fish of the day

80,00 € for Kg.

Freshly caught fish of the day pezzogna and snapper

90,00 € for Kg.

Fish fillet

80,00 € for Kg.

Red grill

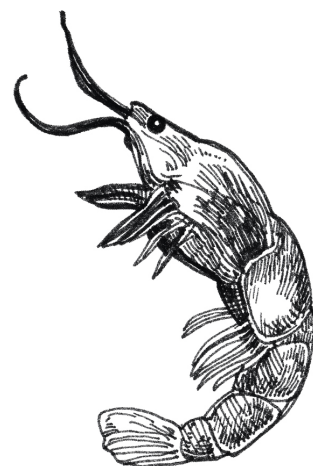
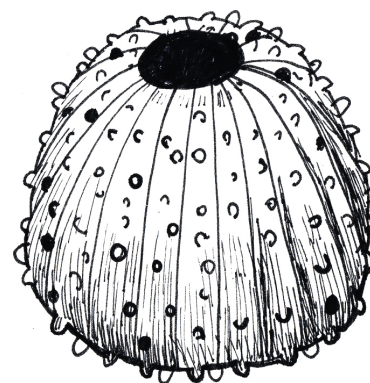
10,00 € each

Blu lobster

150,00 € for Kg.

Crayfish

200,00 € for Kg.



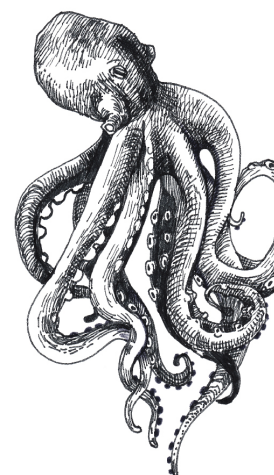
OUR MENU FROM THE LAND

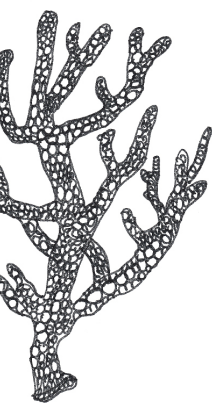
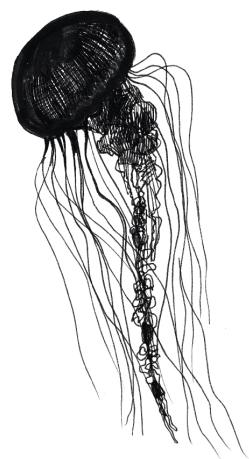
Spaghettone alla Nerano

Zucchine, basil and cheese

16,00 €

Pescheria
cucina di mare





SIDE DISHES

05

Mixed salad

6,00 €

“Scarola alla Monachina”

Endives with capers, anchovies, black olives, garlic and extra virgin olive oil

7,00 €

Baked potatoes with extra virgin olive oil

6,00 €

Zucchine alla “Scapece”

Deep fried courgette served with mint and balsamic vinegar

7,00 €

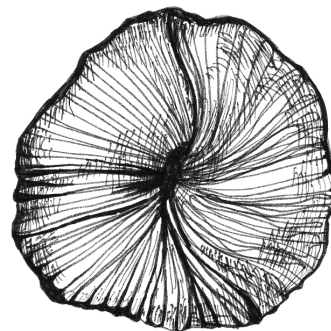
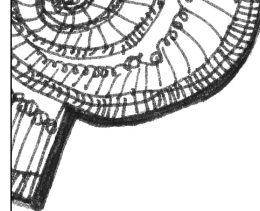
Grilled vegetables

7,00 €

**In order to ensure the health of our customers, the fish marked with an asterisk will have been previously killed, as required by current legislation.*

If not possible, it will be bought already killed/quick-frozen/frozen on board.

Pescheria
cucina di mare





DESSERT

06

Cheesecake

Cream cheese, redfruit gel, strawberries, almond crumble
8,00 €

Il cannolo

Cannolo stuffed with buffalo ricotta e dark chocolate chips
8,00 €

Il tiramisù

Mascarpone cream, almond crumble, hazelnuts and coffee ganache
8,00 €

Il sorbetto

Amalfi Coast lemon creamy
6,00 €

Il gelato

Bronte pistachio ice cream with extra virgin olive oil and grain
8,00 €

Delizia

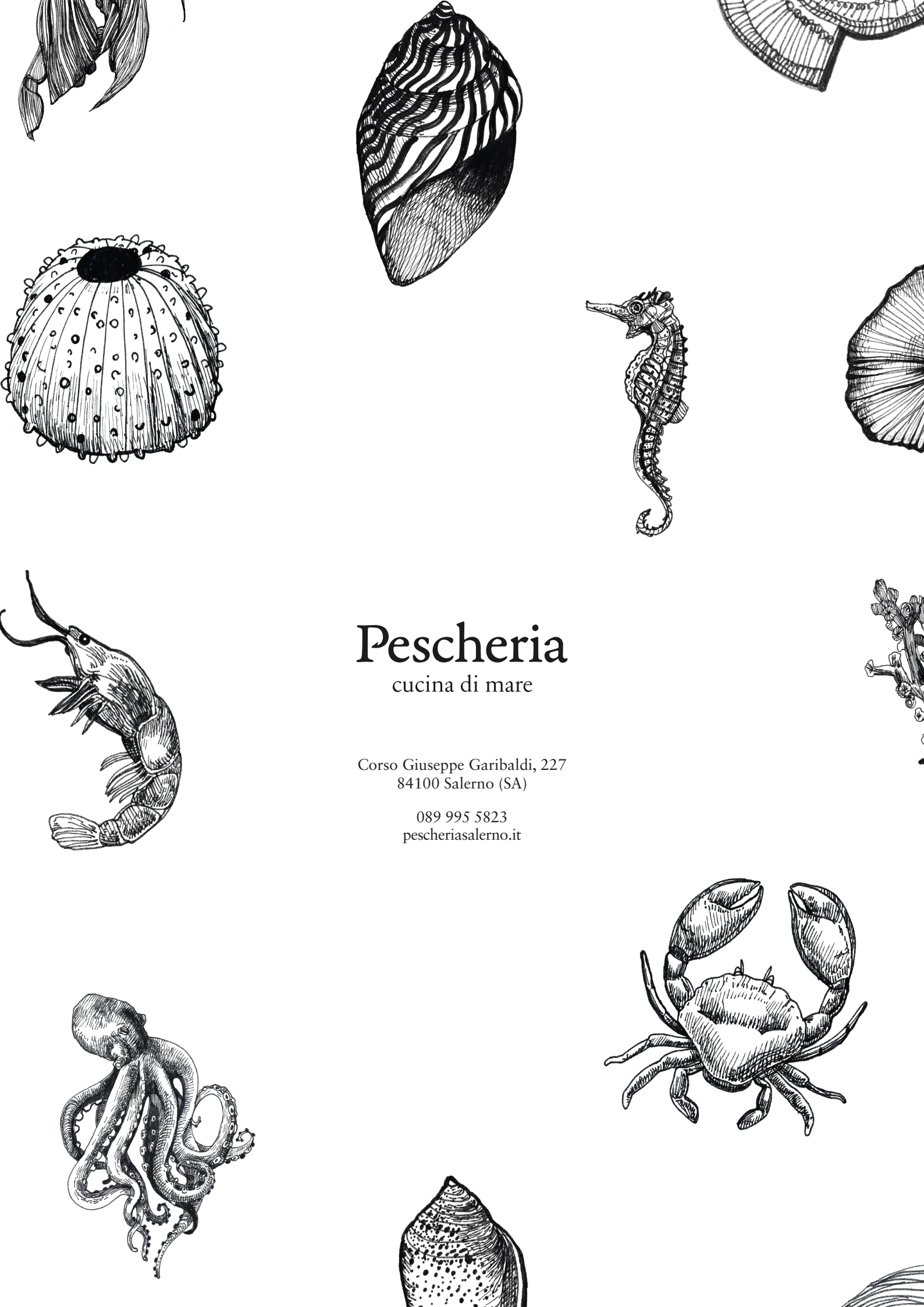
Sponge cake, limoncello, delizia ice cream and crunchy chocolate
8,00 €

Sliced seasonal fruit

10,00 €

Coperto 3€

Pescheria
cucina di mare



Pescheria

cucina di mare

Corso Giuseppe Garibaldi, 227
84100 Salerno (SA)

089 995 5823
pescheriasalerno.it