

# Il Pesce

## **Spigola \$65**

whole baked, mild and meaty European bass fish, fileted before serving if desired  
sautéed rapini and roasted red skin potatoes

## **Chilean Sea Bass \$72**

pan seared, decadent and buttery sea bass with roasted beets and green beans

## **Grilled Tuna Steak \$48**

seared sushi grade Ahi Tuna served rare, asparagus, forest mushrooms and shaved fennel

## **Baccala alla Livornese \$46**

poached salt cod with potatoes, onions, olives and capers and a tomato sauce

## **Zuppa di Presce \$80**

Nova Scotian lobster, U-10 sized scallop, P.E.I. mussels, Littleneck clams, Black Tiger prawn  
tomato saffron broth