Pearl Restaurant

ALL PASTAS ARE HOUSE MADE ON PREMISES BY NONNA CARMELA

Chef Marino DiSaverio

Appetizers

House Salad

Baby Field Greens, Grape Tomatoes, Red Peppers,

Watermelon Radish & House Dressing $ 10

Classic Caesar Salad $ 14

Warm Roasted Beet Salad

Crumbled Goat Cheese, Wild Baby Arugula &

House made Herb Vinaigrette $ 14

Broad Street Salad

Nueske Smoked Bacon, Crumbled Gorgonzola,

Granny Smith Apples, Almonds & Baby Spinach $ 14

Poached Red Anjou Pear Salad

Candied Walnuts, Crumbled Goat Cheese,

Apple Vinaigrette & Wild Baby Arugula $ 14

Mozzarella & Prosciutto Crostini

Beefsteak Tomato & Balsamic Reduction $ 14

Mozzarella Tower

Fresh Basil, Fire Roasted Red Peppers,

Beefsteak Tomato & Sliced Prosciutto di Parma $ 18

Imported Burrata w/ 18 mo. Aged Prosciutto di Parma

Wild Baby Arugula, Marinated Artichoke Hearts,

Grape Tomatoes & House made Pistachio Pesto $ 20

Nonna's Homemade Meatballs

Fresh Mozzarella, Basil & Ricotta Crostini $ 14

Grilled Shrimp & Lump Crabmeat

Avocado w/ Tomato, Cilantro,

Red Onion & Plated Hot Sriracha $ 22

Steamed Little Neck Clams

Fresh Parsley, Garlic & White Wine Broth $ 15

Lump Crabmeat Crostini

Avocado, Tomato, Red Onion,

Apple wood Smoked Bacon & Basil Lemon Aioli $ 18

Nonna Carmela's Stuffed Artichoke

Pecorino Romano Cheese, Scallion, Parsley, Olive Oil &

Italian Seasoned Bread Crumbs $ 16

Day Boat Scallops & Crabmeat Diablo

Spicy Tomato Sauce $ 20

Pearl Prince Edward Island Mussels

Spicy Andouille Sausage, Cannellini Beans &

Roasted Red Pepper-Herb Broth $ 20

Grilled Imported Spanish Octopus

Blistered Grape Tomato, Watermelon Radish

Fresh Herb Lemon Vinaigrette $ 21

Entrees

Gnocchi Sorrentino

Fresh Mozzarella, Basil & Nonna's Tomato Sauce

$ 23

Cavatelli w/ Nonna's Meatballs

San Marzano Plum Tomato Sauce $ 25

Pappardelle Bolognese w/ Mini Burrata

Slow Cooked Ground Beef w/ Carrots & Celery $ 29

Cavatelli Barese

Crumbled Hot & Sweet Sausage w/ Broccoli Rabe,

Garlic & Extra Virgin Olive Oil $ 24

Baked Fettuccine Carbonara al Forno

Peas, Shallots, Pancetta, & Melted Fontina $ 24

Capellini Donatello

Chicken, Spinach, Mozzarella & Pink Tomato Sauce $ 25

Linguine Red or White Clam Sauce

Little Neck Clams, Garlic & Fresh Parsley $ 27

Bucatini Cacio e Pepe Style

Fresh Porcini & Shaved Parmesan $ 24

Fettuccine Abruzzi

Mussels, Octopus, Capers, Olives & Garlic White Wine $ 29

Wild Mushroom & Truffle Ravioli

Truffle Mushroom Cream Sauce $ 31

Saffron Lobster Ravioli

Asparagus & Crabmeat Saffron Cream $ 38

Bell & Evans Boneless Chicken Breast Zingarella *

Cremini Mushrooms, Roasted Red Peppers,

Marsala Wine $ 26

Bell & Evans Boneless Chicken Breast Torinese *

Asparagus, Artichoke Hearts, Grape Tomatoes,

Lemon White Wine $ 26

Milk Fed Veal Scaloppini *

Mixed Mushrooms, Sage, Truffle Oil & Marsala $ 32

Florida Gulf Shrimp Scampi over Linguine

Topped w/ Italian Seasoned Bread Crumbs $ 35

Soy Ginger Marinated Wild Salmon *

Wasabi Pesto Aioli $ 29

Grilled Mediterranean Bronzino *

Lemon, Basil, Cherry Tomatoes &

Sicilian Extra Virgin Olive Oil $ 34

Panko Crusted Day Boat Scallops *

Soy Ginger Beurre Blanc $ 38

Pearl Fisherman's Stew

Shrimp, Clams, Mussels, Crabmeat & Mixed Fish

Fresh Tomato Broth $ 42

16 oz. Grilled Double Cut Berkshire Pork Chop *

Apple-Ginger & Crispy Pancetta $ 38

10 oz. Prime Barrel Cut Grilled Filet Mignon*

Melted Gorgonzola & Barolo Red Wine Sauce $ 48

"NOTA BENE SEDE TACE EDE"

All Non Cash Purchases carry a 3.99% Fee / ATM on Premise

**** Served over Seasonal Vegetables & Yukon Gold Mash Potato***

All our food is locally sourced from local farms prepared and made to order please allow cooking time for our Chef's to prepare your dish!

Private Party Room Available – Catering now offered for all Occasions, Great Food makes a Great Party!

Peter's Fish Market / Off the Hook Fish Market / Samuels & Son Seafood / Karl Ehmer's Quality Meats / Anthony's Prime Meats