

# IT'S ITALIA the pescadero ranch



{ dinner menu 3 – plated, family style, or patio buffet format – \$68 per person }

**benvenuto!** please select from the following items for your custom menu, titled and printed per your specifications.

**antipasti** please select four of the following items

**Iacopi Farms sweet english pea bruschetta** ~ feta, mint, lemon, scallions, roasted chili oil, watercress

**roasted tequila mussels and clams** ~ mediterranean mussels and manila clams, cilantro lime sauce, crunchy crostini crumbs

**prawn and scallop scampi** ~ lemon, garlic, white wine, and butter, baked in parchment paper

**grilled whole calamari** ~ brushed with garlic, lemon, olive oil

**tomato and basil bruschetta** ~ with fresh garlic, EVOO, on crostini

**warm castelvetrano olives** ~ citrus peel, calabrian chilis, coriander

**vegetali arrostiti** ~ roasted garden vegetables, olive oil, balsamic and valbrese feta

**artisan Italian cheese and meat platter** ~ a selection of artisanal cheeses and salume and seasonal garnishes

**ceviche tropical** ~ baby shrimp, lime, avocado, cilantro, mango

**burrata bruschetta** ~ cherry tomatoes, caramelized onions, kalamata olives, and italian basil

**a selection of house specialty pizza** ~ please ask our event director for seasonal offerings

**roasted bacon wrapped mission figs** ~ corn and gorgonzola relish

**insalata** please select one of the following items

**caesar salad** ~ croutons and shaved manchego cheese

**greek salad** ~ cucumber, tomato, sliced onions, feta and kalamata olives, lemon oregano vinaigrette

**roasted beets** ~ daylight farms beets, mandarin oranges, fresh mozzarella, arugula and toasted pecans, citrus vinaigrette

**spinach salad** ~ roasted wild mushrooms, pancetta, red onion, honey mustard vinaigrette

**little gems salad** ~ delicate baby romaine hearts, gorgonzola dolcelatte, shaved radishes, toasted pine nuts, lemon oregano vinaigrette

**cranberry walnut feta** ~ house caramelized walnuts & cranberries over baby mixed greens, raspberry vinaigrette

**pear salad** ~ caramelized walnuts and gorgonzola, sherry vinaigrette, over baby greens

**entrée** please select four of the following items

**pesto pasta** ~ fettuccine with a basil pesto cream sauce topped with asiago cheese

**wild mushroom chicken pasta** ~ linguine, pan seared chicken, wild mushrooms, roasted tomatoes, spinach, basil, and garlic

**chicken marsala** ~ pan-seared chicken breast with mushrooms, shallots, garlic, and marsala wine

**fulton valley free range chicken** ~ half chicken with grilled portobello mushrooms, and wild arugula and shaved parmesan salad

**salmon fiorentino** ~ salmon filet in fillo dough, champagne cream sauce with chopped prawns, served on a bed of lightly sautéed spinach

**escolar (hawaiian walu) portobello** ~ whole grilled portobello mushroom, oven roasted manchego potatoes, roasted garlic basil sauce

**osso buco** ~ wild boar, braised and simmered with tomatoes, celery, carrots, garlic and herbs, over mashed potatoes

**lasagna** ~ layers of noodles, red meat sauce, mushrooms, ricotta, and mozzarella

**seafood risotto** ~ sautéed prawns, scallops, shrimp, clams, garlic and shallots, in a roasted tomato cream sauce over risotto

**linguine with prawns** ~ linguine, prawns, roasted tomatoes, guajillo peppers, and cream sauce (no cream on request)

**filet mignon** ~ filet mignon topped with a gorgonzola cream sauce, oven roasted potatoes manchego and vegetables \*Add \$12pp

**lemon caper salmon** ~ salmon filet, lemon caper cream sauce, garlic mashed potatoes, seasonal vegetables

**dolci** please select one of the following items

**flourless chocolate cake**

**strawberry shortcake**

**key lime pie**

**lavender creme brulee**

*\*some seasonal items may not be available; other seasonal items may not be listed· please inquire with our event director*