



iT'S ITALIA

# IT'S ITALIA the Pescadero Ranch

(Buffet format available in the Fireplace Courtyard only)

**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

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

**roasted brick oven prawns** ~ cherry tomatoes, calabrian peppers, feta, lemon, oregano

**char grilled octopus** ~ lemon, orange, oregano, olive oil, over shaved fennel salad, cilantro micro greens

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

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

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

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

**oven roasted mushrooms** ~ garlic and herb roasted shiitake, portabella, ~ and button mushrooms, with arugula and feta

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

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

## insalata

please select one of the following items

**caesar salad** ~ romaine hearts, creamy anchovy dressing, asiago and manchego cheeses, parmesan crisps, fresh garden herbs

**roasted beets** ~ daylight farms beets, preserved apricots, fresh mozzarella, arugula and toasted hazelnuts, 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, lemon 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

**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)

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

## dolci

please select one of the following items

chocolate fondant ("Submission")

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*



IT'S ITALIA

# IT'S ITALIA San Benito Fields

(Buffet format available in the Fireplace Courtyard only)

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

## **antipasti** please select three of the following items

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

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

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

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

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

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

**brick oven roasted prawns** cherry tomatoes, feta, calabrian peppers, lemon, oregano

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

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**caesar salad** ~ romaine hearts, creamy anchovy dressing, asiago and manchego cheeses, parmesan crisps, fresh garden herbs

**roasted beets** ~ daylight farms beets, mandarin oranges, fresh mozzarella, arugula and toasted pecans, citrus 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 three of the following items

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**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

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

**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)

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

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

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**chocolate fondant ("Submission")**

**strawberry shortcake**

**key lime pie**

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iT'S ITALIA

# IT'S ITALIA The Farm Menu

(Buffet format available in the Fireplace Courtyard only)

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

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

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

**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 selections of artisanal cheeses and salume and seasonal garnishes

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

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**caesar salad** ~ romaine hearts, creamy anchovy dressing, asiago and manchego cheeses, parmesan crisps, fresh garden herbs

**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 two of the following items

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**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

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

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

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

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**tiramisu**

**key lime pie**

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