

ESCOPAZZO

ORGANIC ITALIAN RESTAURANT



Each of us can become educated and personally responsible.
Actively partaking in our role and participating as gardeners in this earth's paradise.
We thank you for making us your dining destination.

We share with you the assurance that you are helping support industries that grow food and raise their animals in the most natural and humane ways possible, free of chemicals, hormones and antibiotics. All this for the benefit of our bodies, our health and to secure the food source for our children and future generations.
The family at Escopazzo thank you for joining us in this journey.

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ANTIPASTI CALDI

Bruschetta di salmone con finocchio caramellato, aneto e crema acidula // \$19
Atlantic salmon bruschetta with caramelized fennel, orange zest and dill cream

*Tortino con ripieno di melanzana, pomodoro, basilico, mozzarella e Parmigiano con pesto // \$18
Thin slices of eggplant filled with bits of tomato, basil, mozzarella, eggplant and Parmigiano with basil pesto

*Sformatino di asparagi con fonduta di provola e fontina, funghi croccanti e gocce di olio infuso al tartufo // \$18
Asparagus flan with a "fonduta" of fontina and provola cheese, crispy shitake mushrooms and white truffle-infused oil.

Scamorza affumicata frita con pomodorini tiepidi a basilica // \$16
Battered and fried smoked mozzarella with warm tomatoes and basil

SOUP OF THE DAY

ANTIPASTI FREDDI

*Carpaccio di manzo "finto" di barbabietole rosse con carciofini marinate, Pecorino Romano e olio al tre pepe // \$14
Vegetarian beet carpaccio topped with marinated artichokes, Pecorino Romano and three pepper citronette.

Insalatina di rughetta con cipolline caramellate, pere, speck e pecorino romano // \$17
Arugula salad with caramelized pearl onions, pear, smoked pancetta and pecorino romano cheese

Carpaccio d'agnello in crosta di pepe con tartufi di caprino fritti e balsamico invecchiato al profumo di jinepro // \$20
Pepper crusted lamb carpaccio with crispy goat cheese truffles and juniper berry infused aged balsamic vinegar

Bresaola con fiori di zucca ripieni di caprino e citronette ai pepi bianchi // \$25
Thin sliced air dried beef served with baby arugola and goat cheese filled zucchini blossom with a white pepper citronette.

Prosciutto di Parma // \$24

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RAW FOODS

Our raw foods do not contain any dairy products and are entirely vegan

Caprese // \$14

Vegan nut cheese caprese with oven dried and marinated tomatoes, basil oil

*Trennette di zucchini con pesto alla Genovese e pinoli // \$17

Linguini of zucchini with vegan Genovese-style pesto and pinenuts.

*Lasagnetta vegetariana di zucchini, pomodori, melanzane e "ricotta" di noci d'anacardio con pesto // \$18

Vegan raw lasagna organic marinated tomatoes, zucchini, eggplant, cashew "ricotta", sundried tomatoes and basil pesto.

Gnocchi di flaxseed con funghi marinati e "parmigiano" di pinoli // \$18

Golden flax seed dumpling with marinated mushrooms and dehydrated pinenut "Parmigiano"

PASTE FRESCHE

*Ravioli di ricotta di pecora fresca, pere e noce moscata con burro e salvia // \$28

Fresh sheep's milk ricotta and caramelized pear-filled ravioli with butter and sage.

*Fazzoletti di zucca e amaretti con dadolata di verdure e salsa cremosa al tartufo bianco // \$29



Butternut squash and amaretto-filled ravioli with vegetable brunoise and white truffle cream sauce.

Lasagnetta di mozzarella di Buffalo, pomodorini tiepidi e herbe aromatiche // \$28

Lasagnetta with fresh Buffalo milk mozzarella, warm tomatoes and aromatic herbs

Tagliatelle al rosmarino con ragu "alla Bolognese." // \$29

Rosemary tagliatelle with Bolognese-style beef ragu.



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PASTE SECHE

Garganelli con filetto, funghi e salsa cremosa al Marsala // \$27
Garganelli with beef tenderloin bits, shitake mushrooms and Marsala reduction

Spaghetti con Bottarga di Mugine, pomodorini e basilico // \$27
Spaghetti with Red Mullet roe, fresh tomatoes and basil

Trofie con pesto e calamaretti e pomodorini // \$27
Trofie with Genovese style pesto, calamari e tomato
Ask your server about our risotto and vegan risotto of the day

CARNE E PESCE

Filetto di Maiale Kurobuda con ripieno di scamorza affumicata, crosta d'espresso e salsa al Madeira // \$46
Espresso dusted Kurobuda pork tenderloin filled with smoked scamorza and Madeira sauce over parsnip puree

Filetto di manzo in glassa di Balsamico e salsa al Parmigiano // \$55
Balsamic glazed beef tenderloin filet over roasted Fingerling potatoes and Parmigiano sauce

Cosciotto di agnello brasato alla Romana // \$46
Braised lamb shank "Roman Style"

Filetto di Dentice con ravioli aperto di calamaretti, salsa al basilico e pomodorini tiepidi // \$32
Crispy Florida red snapper filet with open- faced ravioli of calamari and warm tomatoes over a fresh basil sauce.

Filetto di Arctic Char su purea di Melanzane con pomodori stufati, menta e ricotta salata // \$36
Arctic char filet over eggplant puree with stewed tomatoes, mint and salt cured ricotta

Calamaretti ripieni di melanzane, arugola e scamorza in un brodetto di pomodorini a basilico // \$25
Baby Calamari filled with eggplant, arugola and smoked scamorza in a tomato and basil broth.

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CATERING & PRIVATE DINING



*Giancarla
Bodoni*

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COLD HORS D'OEUVRES

Grilled coriander giant prawns with a chile lime sauce
Crab salad with green apple and margioram citrus dressing
Sesame tuna tartar served on spoon with cucumber caviar
Alaskan King crab California roll with a Yusu mustard sauce
Beef tartar bruschetta with arugula and parmigiano
Blinis with caviar and crème fraiche
Prosciutto di Parma Ham
Tuna Tetaki served wrapped in Cucumber slices with Japanese Mayo
Spice marinated shrimp with citrus and arugula dipping sauce
Veal tonnato tartlettes
Curry duck breast on cups
Focaccia with Cream Cheese and Smoked Salmon
Tuna Tartar on Wonton Crackers with Tobiko
Bay scallops and shrimps ceviche
Shrimp and melon on skewers served with a mint dipping sauce

VEGETARIAN HORS D'OEUVRES

Goat cheese tartlets with grape chutney
Spicy mint marinated mozzarelline with grilled pepper
Fava bean crostinis – pecorino Romano
Chilled white gazpacho shots
Caprese on a round of Toast
Sun-dried Tomatoes and Goat Cheese on toast
Fruit Skewer
Ricotta and shitake Mushroom bruschetta
Sweet and sour baby peppers filled with goat cheese

HOT HORS D'OEUVRES

Bite sized chicken fajitas with avocado salsa
Three onion, Feta and sundried tomato tartlets***
Truffled risotto bundles***
Crab cakes with corn aioli or caramelized shallots and lime sauce
Mushroom, truffle oil and fontina cheese in puff pastry***
Grilled cheddar, smoked ham and arugula finger sandwiches
Spinach empanadas ***
Chicken or beef empanadas

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BUFFET STYLE

APPETIZERS

Assorted cheeses and charcuterie, grapes, clover honey, toasted walnuts and dried cranberries with flatbreads, breadsticks and rustic breads

Parsley garlic bean pate, roasted eggplant tapenade and spicy marinated olives, pita points, baguette and crisp bread

Crisp romaine hearts, endive, fennel and cucumbers with tuna caper dipping sauce

Rosted vegetables with a garlic mint drizzle and garbanzo pate

Smoked salmon, caper butter, red onion and frisee with toasted baguette

Shrimp, Smoked Salmon, Mussels, Scallops and Calamari*

Poached seafood salad, citrus vinaigrette, fresh cilantro

Vitello Tonnato

Marinated mozzarelline and fennel citrus olives

Mozzarella and tomato panzanella

Rughetta salad with caramelized fennel and parmesan

PASTAS

Arugula, potato and fontina cheese lasagna



Butternut squash, smoked mozzarella lasagna with crumbled amaretto cookie crust

Penne with Bolognese sauce

Spinach and ricotta cheese ravioli served with fresh tomato and basil sauce

Escopazzo macaroni and cheese

Farfalle (bowtie pasta) primavera style



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ENTREES

Rosemary roasted baby lamb chops with apricot mint salsa*
Baby back barbecue ribs
BBQ duck and wild mushroom quesadillas with mango salsa
Balsamic glazed Beef tenderloin*
Baked Striped bass with olives, capers, tomatoes and basil*
Atlantic Cod served livornese style (Tomatoes, olives, capers and potato)
Salmon served in a dill sauce
Carving station Skirt steak
Carving station Ribeye, or Prime rib*
Chicken cacciatora

SIDES

Assorted seasonal vegetable accompaniments
Steamed
Marinated
Truffled mashed potatoes
Grilled polenta
Prosciutto wrapped asparagus
Pancetta, onion and sweet peas
Sautéed broccoli with roasted garlic sauce
Thyme roasted potatoes

DESSERTS

Bittersweet chocolate mousse
Lemon squares
Petit fours
White chocolate mousee
Fruit tartlettes
Coconut macaroons
Tiramisu cups
Profiteroles

GOURMET DROP-OFF

A la carte menu
Pricing subject to menu item selections.
Six-person minimum.
Eight-person minimum for Saturday dinner.
72 hour advance notice required for lunch and dinner events
Complete service available

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GROUP MENUS



APPETIZERS

Baby arugula salad with smoked pork, seckel pear, walnuts and parmigiano, truffle honey mustard vinaigrette.

Grilled slices of eggplant filled with goat cheese over baby calamari, cherry tomatoes and mint.

Sliced prosciutto with marinated artichokes.

ENTRÉE

Rigatoni with eggplant, tomatoes, basil and salt cured ricotta.

Risotto of the day.

Linguine with pesto sauce.

Potato gnocchi with fontina cheese and arugula.

Penne pasta with olives, tomatoes, capers in a mild tomato sauce

DESSERTS

Selection of homemade desserts

PRICE PER PERSON \$40.00 excludes beverages, tax and gratuity

MENU IS SUBJECT TO CHANGE

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GROUP MENUS



APPETIZERS

Thin slices of eggplant wrapped around eggplant bits with tomato, Parmigiano and mozzarella.

Asparagus flan with mixed cheese "fonduta", shitake mushrooms and truffle essence.

Buffalo milk mozzarella with bread croutons , tomatoes, black olives, capers and fresh oregano.

Baby arugula salad with smoked pork, seckel pear, walnuts and parmigiano, Truffle honey mustard vinaigrette.

Marinated fish of the day with golden raisins, pinenuts and sea urchin sorbet.

ENTRÉE

Risotto with calamari, olives and tomato.

Fresh sheep's milk ricotta and caramelized pear filled ravioli with butter and sage.

Potato gnocchi with asiago cheese, arugula and pistacchio.

Black grouper with capers, potato and basil.

Roman style brasied lamb shank.

DESSERTS

Selection of homemade desserts

PRICE PER PERSON \$50.00 excludes beverages, tax and gratuity

MENU IS SUBJECT TO CHANGE

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GROUP MENUS



APPETIZERS

Prosciutto wrapped around smoked mozzarella cheese with aged old balsamic vinegar.

Baby arugula salad with smoked pork, seckel pear, walnuts and parmigiano, truffle mustard vinaigrette.

Asparagus flan with mixed cheese fonduta, shitake mushrooms and white truffle oil.

Grass fed beef tenderloin carpaccio with mushroom and Parmigiano saldad and truffle infused green peppercorn citronette.

ENTRÉE

Risotto with smoked scamorza, barbera wine and pancetta.

Sea of cortez halibut filet with yellow tomatotes, crispy eggplant, salt cured ricotta and mint.

Rigatoni with eggplant, tomatoes, basil and salt cured ricotta.

Braised lamb shank, roman style.

Rosemary tagliatelle with ragout "bolognese style".

Yellowtail snapper filet with chickpea, calamari, tomato and thyme.

Beef tenderloin tagliata with potatoes arugula and shaved parmigiano.

DESSERTS

Selection of homemade desserts

PRICE PER PERSON \$58.00 excludes beverages, tax and gratuity

MENU IS SUBJECT TO CHANGE

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GROUP MENUS



APPETIZERS

Swordfish loin and big eye tuna loin with baby arugula and oragne salad, olive and walnut dressing.

Thin slices of eggplant wrapped around eggplant bits, with tomato, parmigiano, Mozzarella and pesto sauce.

Buffalo milk mozzarella with day old bread, tomatoes, black olives, capers and fresh oregano.

Crispy Mediterranean octopus over cannelloni bean puree with roasted garlic and spicy lemon citronette.

Sliced prosciutto di parma, with mixed cheeses, olives and marinated artichokes.

ENTRÉE

Roman semolina gnocchi with a Fontina cheese fonduta and crispy trumpet royale mushrooms.

Rosemary tagliatelle with ragout "bolognese style".

Pumpkin ravioli with truffle infused cream sauce.

Grass fed painted hills hanger steak with roasted baby organic vegetables with truffle cream sauce.

Pan seared Red fish filet with warm tomatoes and mint, crispy zucchini and ricotta salata.

TASTE OF

Risotto with calabaza pumpkin, asiago cheese and fried amaretto cookies and sage.

DESSERTS

Selection of homemade desserts

PRICE PER PERSON \$65.00 excludes beverages, tax and gratuity

MENU IS SUBJECT TO CHANGE

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GROUP MENUS



APPETIZERS

Marinated fish of the day with golden raisins, pinenuts and sea urchin sorbet.

Asparagus flan with a "fonduta", of fontiana and provola cheese, crispy shitake mushrooms
And white truffle OIL.

Smoked mozzarella wrapped in prosciutto with
crispy bread slices and balsamic vinegar.

Baby arugula salad with smoked pork, seckel pear,
walnuts and parmigiano,
Truffle honey mustard vinaigrette.

Prosciutto wrapped organic shrimp with a tuscan
melon and mint salad.

ENTRÉE

agliolini with shrimp, red grape, dill and shrimp bisque.

Pumpkin ravioli with truffle infused cream sauce.

Smoked scamorza filled pork tenderloin coated in
espresso grounds and served with a creamy madeira
sauce.

Lamb shank "roman style".

Crispy florida red snapper with baby calamari filled
ravioli, basil sauce and warm cherry tomatoes.

Sea of cortez halibut filet with yellow tomatoes,
crispy eggplant, salt cured ricotta and mint.

TASTE OF

Risotto with fennel, smoked scamorza cheese and
almonds.

DESSERTS

Selection of homemade desserts

PRICE PER PERSON \$68.00 excludes beverages, tax and gratuity

MENU IS SUBJECT TO CHANGE



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