

# paesanos

COURTYARD KITCHEN

SCRIBNER BEND  
VINEYARDS

## THIS WEEK'S SALAD

### FARMER'S MARKET SALAD

\$18.95 (serves 2-3) • \$35.95 (serves 4-6)

Mixed lettuces, grilled chicken, sweet corn, avocado, dates, almonds, tomato, goat cheese, cornbread croutons, and tarragon dressing

## ARTISAN CHEESE BOARD

\$22 (serves 2-3) • \$42 (serves 4-6)

### Toma *Point Reyes Farmstead*

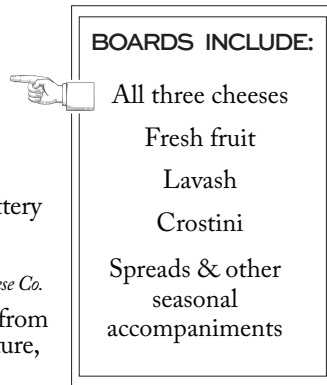
A semi-hard cheese made from cow's milk- mild with a buttery, creamy finish.

### Mt. Tam *Cowgirl Creamery*

A triple cream cheese made from cow's milk- bloomy rind, with a buttery but earthy flavor.

### Farmers Cheese *Sierra Nevada Cheese Co.*

A soft and spreadable cheese made from cows milk- smooth and creamy texture, followed with salty bite.



### ADD ONS *small / large*

Sopressata, \$5 / \$9

Dry cured Spanish chorizo,

\$5 / \$9

Almonds, \$4 / \$6

Olives, \$4 / \$6

Honeycomb, \$4 / \$6



## WOOD FIRED PIZZAS

### MARGHERITA \$18.95

Fresh mozzarella, San Marzano tomato sauce and basil

### CLASSICO \$18.95

Traditional pepperoni & cheese

### BARTLETT & BLUE \$18.95

Local Bartlett pears, caramelized onions, garlic, spinach, mozzarella, and Blue Cheese

### SLOUGHHOUSE \$18.95

Sloughhouse Farms organic mushrooms, fresh mozzarella, parmesan, rosemary, garlic, and olive oil

### TRE CARNE \$18.95

Prosciutto, Hot Coppa, Sopressata, fresh mozzarella, spicy tomato sauce, topped with basil, oregano, and parmesan cheese

## SHARED BITES

### FRIED RAVIOLIS

\$12.95 (10 pieces) • \$32.95 (25 pieces)

Deep fried spinach and cheese filled raviolis with a marinara dipping sauce

### SEA SALT & ROSEMARY ALMONDS \$7

### WINERY CURED OLIVES \$7



Did you know? No matter the occasion, casual, or upscale, we can create the perfect menu for your next event. Let's be social! [f](#) [@](#) @paesanos\_Special\_Events @scribnerbendvineyards