

# The Bistro

OXNARD COLLEGE

NOVEMBER 16, 2023

## Starters

FRIED CALAMARI WITH HOUSEMADE TARTAR SAUCE

## Salad

ANTIPASTO

Fresh Mozzarella, Genoa salami, pepperoncini, fontina, black olives, romaine lettuce, roasted red peppers, cherry tomatoes

## Soup

ITALIAN WEDDING SOUP

Fresh parsley, garlic, and parmigiana cheese flavor a classic Italian ground beef meatball soup

## Entrees

HOUSEMADE PAPPARDELLE PASTA W/ CRIMINI RAGU \$35

Creamy mushroom ragu with crimini mushrooms, Marsala wine, fresh basil, parsley, garlic, and parmesan cheese served over handmade pasta

PASTA CARBONARA \$34

Creamy carbonara sauce flavored with garlic, pancetta, and parmesan cheese served over spaghetti

SPAGHETTI AND MEATBALLS \$34

Panko coated and fried ground beef meatballs finished in a homemade San Marzano tomato sauce served over spaghetti

PISTACHIO PESTO PASTA (+GRILLED CHICKEN) (+GRILLED SHRIMP +\$3) \$34

Pistachio pesto flavored with parmesan, garlic, basil, and parsley served over farfalle pasta with your choice of Palisades Ranch grilled chicken or farm-raised shrimp

SALTIMBOCCA \$38

Lightly fried, tender pork loin wrapped in prosciutto and sage, served on warm swiss chard with garlic, crushed red pepper, and lemon butter

## Desserts

Tiramisu

Lemon Sorbet