

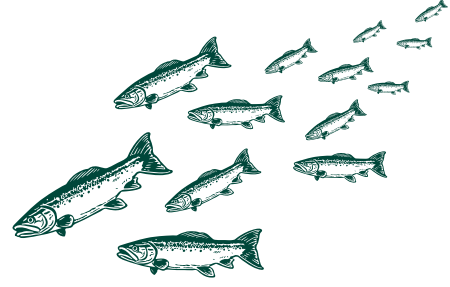


**PESCADA**  
*Coastal Mediterranean*

## Arizona Restaurant Week

\$55 per Person

May 15<sup>th</sup> – 24<sup>th</sup>



### FIRST COURSE

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**Seafood Crudo** (gf)

Shrimp, scallop, halibut, citrus, olive oil, cucumber, labneh

**Mediterranean Steak Tartare** (gfo)

Finely chopped tenderloin, Castelvetrano olives, parmesan, olive oil, lemon, Calabrian chilies, creamy anchovy dressing, garlic toasts

**Roasted Beet & Burrata** (gf)

Savory granola, blueberries, balsamic blueberry reduction, micro basil

### SECOND COURSE

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**Spring Lamb Chops** (gf)

Pistachio crusted, lemon & English Pea risotto, mint gremolata, carrot puree

**Corvina Seabass** (gf)

Confit potatoes, Castelvetrano olives, cherry tomatoes, capers, olive oil & lemon, sautéed spinach

**Coastal Mediterranean Seafood Pasta**

Shrimp, bay scallops, calamari, clams and mussels in a spicy light tomato fennel broth, vermicelli pasta

**Short Ribs** (gf)

Slow braised (osso buco style), creamy polenta risotto, soffritto in red wine reduction

### THIRD COURSE

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**Sgroppino** (gf)

Classic Venetian cocktail made with lemon sorbet, vodka, & prosecco

**Strawberries and Cream Tres Leches Basbousa**

Semolina cake soaked in strawberry and cream liquor, topped with a cinnamon sugar mascarpone and fresh strawberries

**Cookie & Gelato**

House made triple chip cookie (chocolate, white chocolate and butterscotch)  
a scoop of vanilla gelato



*\*Menu items subject to changes & improvements\**