

Lunch Menu

Prix Fixe \$24.95

*Tuesday - Thursday
12:00pm - 3:00pm*

Amuse Bouche Italian Style

Antipasti

(choice of)

Caesar Salad

Romaine hearts, fresh prepared Caesar dressing, herb croutons

Pasta e Fagioli

Pasta and white bean soup

Long Stem Artichokes

Lightly breaded, crispy, roasted garlic aoli, white bean olive salad

Calamari Fritti

Fresh pan-fried calamari

Beet Salad

Fresh roasted beets served over Boston bibb, goat cheese, walnuts & balsamic dressing

Secondo Piatti

(choice of)

Chicken Parmigiana

Breaded chicken cutlet, fresh plum tomatoes, homemade mozzarella cheese

Chicken Paillard

Chicken breast sliced thin, lightly seasoned and pan seared, topped with a garden salad

Eggplant Parmigiana

Eggplant in marinara sauce, melted homemade mozzarella

Penne (Puttanesca or Arrabiata)

Homemade pasta with olives, capers, onions, pepper flakes or spicy fresh plum tomato sauce

Filet of Sole

Lemon sole, sauteed with garlic, topped oreganatta crumbs, white wine and lemon

**** Coffee Included ****

No substitutions please.

If you have any food allergies or special requests, please inform your server.




LA VISTA
RISTORANTE ITALIANO

Dinner Menu

Prix Fixe \$44.95

Tuesday - Thursday

Amuse Bouche *Italian Style*

Antipasti

(choice of)

La Vista Salad

Boston Bibb, Gorgonzola, poached pear, walnuts, raspberry vinaigrette

Carpaccio di Manzo

Smoked thin sliced swiss beef, arugula, evoo and lemon drizzle

Burrata and Prosciutto di Parma

Arugula, grilled pepper & zucchini, Truffle glaze

Maryland Crab Cake

Fresh Blue crab meat, scallions, parsley, dijon remoulade

Melanzane Rollantini

Baby eggplant, ricotta, prosciutto, melted mozzarella, plum tomato sauce

Secondo Piatti

(choice of)

Pollo Principesa

Chicken breast, light Parmesean coating, sauteed in shallots, artichoke hearts, plum wine & lemon

Burrata Ravioli

Choice of plum tomato sauce, wild mushroom ragout or quattro formaggi sauce

Filet of Sole

Sauteed in champagne lobster sauce, finished with lobster meat, bed of risotto

Double Cut Pork Chop

Smoked, hot & sweet cherry peppers, sweet onion balsamic glaze

Vitello a la Chef Remy

Tender veal, portobello, fresh burrata, sage, plum wine

Dolci

(choice of)

Tiramisu

Lady Fingers dipped in coffee, layered with mascarpone, whipped cream and coco

Key Lime Pie

Topped with fresh whipped cream

Cannoli

Fresh filled with sweet creamy ricotta filling

No substitutions please.

If you have any food allergies or special requests, please inform your server.