

## Appetizers

### **Olive Pesto Dip \$4**

Mediterranean mixed olives w/ candied walnuts, pesto,  
and honey balsamic & extra virgin olive oil

### **Mussels \$14**

Steamed mussels with garlic & shallots in a white wine sauce

### **Carpaccio \$14**

Thin sliced beef filet with capers, lemon & shaved parmesan

### **Bruschetta Trio \$10**

Trio of toasted bread topped with artichoke & feta, wild mushrooms & gorgonzola, quarto  
Formaggio

## **Soup of the day \$6**

### Salads

**\$9 Large / \$6 Small**

#### **Caprese**

Fresh sliced tomatoes topped with mozzarella cheese, fresh basil with balsamic vinaigrette

#### **Beet**

Roasted beets with goat cheese & candied walnuts with a honey mustard dressing

#### **Caesar**

Chopped romaine in a classic Caesar dressing with parmesan cheese, croutons and anchovies

#### **Spinach**

Baby spinach with glazed walnuts, apples, grapes, feta cheese with honey mustard dressing

#### **Mista**

Mixed greens in a balsamic vinaigrette with blue cheese and walnuts

#### Salad Protein add-on

Chicken \$5 Shrimp \$6 Salmon \$7

## Sandwiches

Served on rosemary potato bread  
w/choice of cup of soup or small mista salad

Pesto Chicken with cheese and caramelized onion \$14

Meatball with marinara and mozzarella \$14

Lamb with roasted red bell peppers, and pesto \$14

**Be Advised:** Not all ingredients are listed. Please inform your server of any food allergies. Consuming **raw** or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**Executive Chef / Owner: Habib Eljacifi**

## Seafood

### Gamberi Luna

sautéed tiger shrimp with mushrooms & champagne  
cream dill sauce with roasted vegetables \$18

### Pescatore

Clams, Mussels, Tiger Shrimp, Salmon, Halibut in a tomato lobster sauce over Risotto \$19

### Gamberi

Linguine with tiger shrimp, crab & tomato sauce or  
creamy parmesan sauce \$17

### Salmon Modomio

pan seared Salmon with mushrooms in a Champagne cream dill sauce \$18

## Pasta

### Carbonara

with chicken, bacon, & peas in Alfredo cream sauce \$17

### Ravioli

stuffed with porcini mushrooms & ricotta cheese in a marsala cream sauce & truffle oil \$16

### Marchigiana Grancho

Grilled crab meat, tiger shrimp, broccoli, mushrooms, sun dried tomatoes, spicy, garlic,  
parmesan, extra virgin olive oil sauce \$18

### Penne Pesto

with sliced chicken, roasted tomatoes, spinach in creamy pesto \$16

### Bolognese

with Fettuccine, classic meat sauce & meatballs \$16

### Pomodoro

with Fettuccine, Spicy fresh tomato sauce with garlic, basil & mozzarella \$15

\*Whole wheat penne & Gluten Free Pasta available upon request for \$1.00

## Classics

**served with roasted vegetables**

Veal Scaloppini in your choice of a picatta or marsala wine sauce \$18

Grilled Chicken breast in your choice of a piccata or marsala wine sauce \$17

Sorrentina Chicken breast with tomatoes, mozzarella and basil \$17

**Be Advised:** Not all ingredients are listed. Please inform your server of any food allergies. Consuming **raw** or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**Executive Chef / Owner: Habib Eljacifi**