

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

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

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