

RISTORANTE ITALIANO



us Gue

Prix Fixe \$95

Antipasti (choice of)

Tuna Wasabi

Ahi Tuna in wasabi and spices, seared, served with soy reduction, pickled ginger and seaweed

Carpaccio di Manzo

Smoked, thin sliced Filet Mignon, arugula, evoo and lemon drizzle

Gaesar Salad for two Romaine hearts, fresh Caesar dressing, herb croutons

Seafood *Platter*

Lobster, Stone Crab and Tiger Shrimp served with a duet of sauces

Burrata and Prosciutto di Parma

Arugula, grilled peppers and zucchini, Truffle

Gream of Mushroom Soup

Velvety smooth mushroom soup, completely dairy free

Secondo Piatti

DoverSole Meuniere

Prepared tableside with Pernod, lemon and capers

Chilean Sea Bass

Martini style, parmesean crusted, shallots, lemon, served over spinach

Linguine Tre-Colore

Red, white and green linguine over arugula with sundried tomatoes, cherry tomatoes, garlic, evoo

Vitello a la Chef Remy

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

Pollo Sorrentino

Thin sliced chicken breast cooked in a plum wine sauce with Prosciutto di Parma, grilled eggplant and melted burrata

NY Strip Steak

Grilled, creamy Gorgonzola sauce

Dolci

(choice of)

Limoncello Gake

Our famous, festive sponge cake

Fresh Berries

Whipped cream topping

La Vista Mud Gake

Decadent chocolate cake, marshmallo and chocolate frosting

Rids Menu

\$35 (choice of)

Penne with butter Chicken Fingers with french fries

Spaghetti with meatballs

No substitutions please.

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