



LA VISTA

RISTORANTE ITALIANO

Three-Course Dinner Menu

Prix Fixe \$55

For Parties of 6 or less

August 1 ~ 31, 2024

Tues. ~ Wed..

4:30-8:30 pm

Wine Special available with this menu:

Full bottles of wine up to \$125 are 50% off and bottles over \$125 are 25% off.

Stuzzichino

*Assortment of Bread, Housemade Feta,
Parmigiano Reggiano, Fresh Roasted Peppers, Olives*

Antipasti

(choice of)

Caesar for Two

Prepared tableside using all fresh ingredients

Long Stem Artichoke Hearts

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

Carpaccio di Manzo

*Dried, thin sliced Filet mignon, arugula,
evoo and lemon drizzle*

Burratta and Prosciutto

Housemade Burratta and Prosciutto di Parma

Melanzane Rollantini

Baby eggplant, ricotta, melted mozzarella, plum tomato sauce

Polpo

Grilled Octopus, cannellini beans, roasted pepper, garlic, plum tomato

Secondo Piatti

(choice of)

Pollo Principessa

Chicken breast, light parmesan coating, sauteed in shallots, artichoke hearts, white wine & lemon

Veal Chop Milanese

Bone-in, center cut, lightly breaded, topped with garden salad

Sole Piccata

Capers, white wine, lemon

Bucatini Cacio e Pepe

Prepared tableside in our Imported Parmigiano Reggiano cheese wheel

Ribeye

10oz, grilled to your liking served with Parmesean fries

Vitello alla Chef Remy

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

Dolci

(choice of)

Sorbet

Lemon or Orange, in the rind

Ricotta Cheesecake

Italian-style, light and delicious

La Vista Mud Cake

Chocolate cake, marshmallow, chocolate frosting

Cannoli

Crispy shell, chocolate chip & ricotta cream filling

American Coffee

No substitutions please.

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