



LA VISTA

RISTORANTE ITALIANO

Wine Pairing

\$90 pp

For Parties of Six or less

Tuesdays 4:30-8:30 pm

Antipasti

(choice of)

La Vista Salad

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

Carpaccio di Manzo

Smoked, thin sliced Filet mignon, 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

PAIRING

Gavi dei Gavi, La Scolca

Crisp with apple and grapefruit accents

Cabernet Sauvignon, Josh

Blackberry, cinnamon, vanilla, toasted hazelnut

Malenchini Chianti DOCG

Fruity, slightly spicy notes of pepper and vanilla

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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

Sancerre, Cuvée des Valées

Grapefruit, lemon citrus and sweet grass

Montepulciano D'Abruzzo, Morus

Robust, black plum, tart cherry, earth and spice

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Dolci

(choice of)

Tiramisu

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

Key Lime Pie

Topped with fresh whipped cream

Cannoli

Fresh filled with sweet creamy ricotta filling

Sambuca Romana

Bold, pleasingly sweet anise flavor

Limoncello

Housemade, fresh lemons, Titos

Taylor Fladgate Port

10yr - Mellow, delicate wood notes

No substitutions please.

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