



Private Dining

La Vista Ristorante is the perfect setting to host a memorable event from two to one hundred seated guests. Surrounded by French doors that gracefully invite in the natural light and spill out onto the patio, the main dining room reflects an aura of understated luxury.

The VIP Room is a smaller, more intimate setting for up to forty seated guests. Decorated with warm, neutral colors it invokes an ambiance commensurate with the fine dining experience you can expect for you and your guests.

Weather permitting, the main patio and garden patios respectfully accommodate 25 and 20 guests. Perfect for hosting a cocktail party or luncheon event. La Vista Ristorante, together with our expert team, will provide you and your guests with an unforgettable experience.

Sample Menu

First Course - Antipasti

Cold

Grilled Vegetables Combination - Roasted peppers, grilled zucchini, eggplant, and tricolor olives

Buffalo Mozzarella with Sliced Beef Tomatoes - Fresh basil, virgin olive oil and balsamic reduction

Prosciutto de Parma with melon and Parmigiano Reggiano

Sweet and Hot Soppresata, Italian Salami

Aged Provolone, Aged Parmigiano Reggiano, and Capicola

Hot

Eggplant Rollantini - Baby eggplant, ricotta & prosciutto, melted mozzarella in marinara sauce

Calamari Fritti - marinara sauce

Shrimp Oreganatta

Shrimp Scampi

Clams Oreganatta

Second Course - Pasta Combo

Penne alla Vodka - Pasta in a light tomato sauce, vodka and a touch of cream

Ravioli Quattro Formaggio - Homemade ravioli stuffed with four cheese's and sautéed in a creamy cognac sauce



Third Course - Insalata

Caesar Salad - Romaine hearts, fresh prepared Caesar dressing, herb crouton

La Vista Salad - Boston bib, Gorgonzola, poached pear, walnuts, raspberry vinaigrette

Fourth Course - Piatti Principale

Pollo Principesse - Organic chicken breast lightly breaded in Parmigiano Regiano, sautéed in garlic, artichoke hearts, lemon white wine sauce

Skirt Steak - Grilled to your liking, Gorgonzola fondu sauce

Filet of Sole Oreganata - Fresh herbs, toasted breadcrumbs, lemon and white wine sauce

Veal Marsala - Lightly pounded veal, sautéed with shallots, portobello, porcini, shiitake Mushrooms, light Marsala wine sauce

Fifth Course - Dolci

Combination or Family Style

Tiramisu, Cheesecake, Tiramisu, Cheesecake, Limoncello Cake, La Vista Mud Cake, Ricotta Cheese Cake, Key Lime Pie, Coffee Cake

Coffee

Drink Packages Available

Beers \$9
House Bottle Wine \$50
Cocktails \$15 ~ 19

Additional Notes

Name _____

Phone _____

Date of Event _____

Number of People _____

Per Person Food _____

Drink Package _____

Tax and Gratuity Extra.

Deposit \$250

Agreed by: _____

Signature