



LA VISTA

RISTORANTE ITALIANO

Gourmet Pairing

Prix Fixe \$55 or with wine pairing \$90

For Parties of Six or less

Tuesday Evenings

Antipasti

(choice of)

Pairing

La Vista Salad

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

Gavi

Carpaccio di Manzo

Smoked thin sliced swiss beef, arugula, evoo and lemon drizzle

Cabernet Sauvignon

Burrata and Prosciutto di Parma

Arugula, grilled pepper & zucchini, Truffle glaze

Gavi

Maryland Crab Cake

Fresh Blue crab meat, scallions, parsley, dijon remoulade

Gavi

Melanzane Rollantini

Baby eggplant, ricotta, prosciutto, melted mozzarella, plum tomato sauce

Cabernet Sauvignon

Secondo Piatti

(choice of)

Pollo Principesa

Chicken breast, light Parmesean coating, sauteed in shallots, artichoke hearts, plum wine & lemon

Sancerre

Burrata Ravioli

Choice of plum tomato sauce, wild mushroom ragout or quattro formaggi sauce

Montepulciano D'Abruzzo

Filet of Sole

Sauteed in champagne lobster sauce, finished with lobster meat, bed of risotto

Sancerre

Double Cut Pork Chop

Smoked, hot & sweet cherry peppers, sweet onion balsamic glaze

Montepulciano D'Abruzzo

Vitello a la Chef Remy

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

Montepulciano D'Abruzzo

Dolci

(choice of)

Tiramisu

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

Sambuca

Key Lime Pie

Topped with fresh whipped cream

Limoncello

Cannoli

Fresh filled with sweet creamy ricotta filling

Sambuca

No substitutions please.

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