

RISTORANTE ITALIANO

## Three-Gourse Chef's Menu

Prix Fixe \$55

For Parties of 6 or less

*November 1 ~ 30, 2024* Tuesday ~ Thursday 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, Larmigiano Reggiano, Fresh Roasted Leppers, Olives

# Antipasti (choice of)

#### Beet Salad

Fresh roasted beets, Boston bibb, goat cheese, walnuts & balsamic dressing

#### 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

#### Butternut Squash Soup

Smooth and creamy purée

#### Melanzane Rollantini

Baby eggplant, ricotta, melted mozzarella, plum tomato sauce

#### Burratta and Prosciutto

Housemade Burratta and Prosciutto di Parma

## Secondo Piatti

(choice of)

#### Double Cut Pork Chop

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

#### Pollo Della Vista

Chicken breast, Prosciutto di Parma, roasted pepper, mozzarella, cognac truffle sauce

#### Pistachio Crusted Sole

Delicate filet of sole, champagne sauce

#### Linguine Cacio e Pepe

Prepared tableside in our Imported Parmigiano Reggiano cheese wheel

#### Lamb Chops

Domestic Lamb, grilled to your liking, fresh vegetables

#### Vitello Saltimboca

Tender veal, Prosciutto di Parma, spinach, sage, fresh mozzarella



(choice of)

#### La Vista S'mores

Chocolate chip graham oats, vanilla gelato, chocolate syrup

#### Pumpkin Cheesecake

Rich and creamy fall flavors

#### Cannoli

Crispy shell, chocolate chip & ricotta cream filling

#### La Vista Mud Cake

Chocolate cake, marshmallow, chocolate frosting

## American Coffee

No substitutions please.

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