



LA VISTA

RISTORANTE ITALIANO

LUNCH MENU

PRIX FIXE \$25

Tuesday – Thursday
12:00pm~3:30pm

Parties up to 10

ANTIPASTI – APPETIZERS

(Choice of)

Caesar Salad

Hearts of romaine lettuce with classic Caesar dressing, fresh herbs, croutons

Pasta Fagioli

Pasta and white bean soup

Long Stem Artichokes

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

Calamari Fritti

Fresh pan-fried calamari

Roasted Beet Salad

Fresh beets tossed with walnuts, goat cheese, balsamic dressing

SECONDO PIATTI – ENTREES

(Choice of)

Chicken Parmigiana

Breaded chicken cutlet, fresh plum tomatoes, homemade mozzarella cheese

Chicken Paillard

Grilled breasts of chicken pounded thin, lightly seasoned and pan seared, topped with a garden salad

Eggplant Parmigiana

Broiled eggplant, melted homemade mozzarella, marinara sauce

Penne (Puttanesca or Arrabiata)

Homemade pasta with olives, capers, onions, pepper flakes or spicy fresh plum tomato sauce

Filet of Sole

Lemon sole, sauteed with garlic, topped oreganatta crumbs, white wine and lemon

*** Coffee Included ***

No substitutions please.

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



LA VISTA

RISTORANTE ITALIANO

DINNER MENU

PRIX FIXE \$35

Tuesday – Thursday

Parties up to 10

ANTIPASTI – APPETIZERS

(Choice of)

Caesar Salad

Hearts of romaine lettuce with classic Caesar dressing, fresh herbs, croutons

Pasta Fagioli

Pasta and white bean soup

Long Stem Artichokes

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

Calamari Fritti

Fresh pan-fried calamari

Roasted Beet Salad

Fresh beets tossed with walnuts, goat cheese, balsamic dressing

Carpaccio Di Manzo

Thinly sliced filet mignon, baby arugula, lemon dressing, shaved Reggiano parmigiana

SECONDO PIATTI – ENTREES

(Choice of)

Chicken Parmigiana

Breaded chicken cutlet, fresh plum tomatoes, homemade mozzarella cheese

Chicken Paillard

Grilled breasts of chicken pounded thin, lightly seasoned and pan seared, topped with a garden salad

Veal Piccata

Veal scallopini, sauteed with lemon, capers, butter and white wine

Eggplant Parmigiana

Broiled eggplant, melted homemade mozzarella, marinara sauce

Penne (Puttanesca or Arrabiata)

Homemade pasta with olives, capers, onions, pepper flakes or spicy fresh plum tomato sauce

Linguine Vongole

Linguine pasta with fresh clams in white or red sauce

Filet of Sole

Lemon sole, sauteed with garlic, topped oreganatta crumbs, white wine and lemon

*** Glass of House Red or White Wine Included ***

No substitutes please.

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