

BANQUET & CATERING
Trays of Food Serve 10 People

COLD APPETIZERS

Burrata \$90
Homemade Buffalo mozzarella and sliced beefsteak tomato served with roasted peppers, truffle oil and balsamic glaze

Insalata Mista Di Stagione \$75
Mixed seasonal green salad with house vinaigrette

Insalata Alla Cesare \$75
Classic Caesar salad with fresh herb croutons

PASTA

Rigatoni Alla Vodka \$100
Rigatoni pasta with a blend of tomato and cream sauce with a touch of vodka

Penne Caretera \$135
Penne pasta prepared with shrimp, sundried tomato, arugula, cherry tomato, garlic and virgin olive oil

Fusilli Primavera \$100
Spiraled shaped pasta prepared with garden vegetables, virgin olive oil and garlic

Ravioli \$100
Prepared in a tomato, basil sauce

CHICKEN

Pollo Scarpariello \$130
Chicken and sausage sautéed with peppers, rosemary, lemon, garlic and white wine

Pollo Della Vista \$130
Sautéed chicken with prosciutto, roasted pepper and melted mozzarella in a cognac truffle sauce

Pollo Parmigiana \$130
Chicken cutlet topped with tomato sauce and mozzarella cheese

Pollo Francese \$130
Chicken sautéed with lemon butter and white wine sauce

VEAL

Vitello Parmigiana \$150
Veal cutlet with tomato sauce and melted mozzarella cheese

Piccata di Vitello \$150
Veal scaloppini with white wine, lemon and butter sauce

Vitello Con Funghi \$150
Thin sliced veal with three kinds of wild mushrooms in a cognac brown sauce



DINE WITH US

Chef Remy and his son Kos have newly renovated La Vista Ristorante to be a warm and inviting experience for the soul and palate. The comfortable dining room boasts fine Brazilian cherry wood floors, exquisitely designed chandeliers, a stone fireplace, and French doors that let in the fresh air and access to patio dining during warmer weather.

Join the La Vista family for Happy Hour in our the newly appointed bar and lounge area that boasts comfortable seating in a relaxed atmosphere.

ASK ABOUT OUR CATERING SERVICES

We are expert caterers, welcome parties of up to 200 guests and offer an elegant VIP room for private events. Catering for all events including banquets, weddings, showers, bar/bat-mitzvahs, retirements, birthdays, anniversaries, and more! Private rooms available. Let us customize the perfect menu for your event.

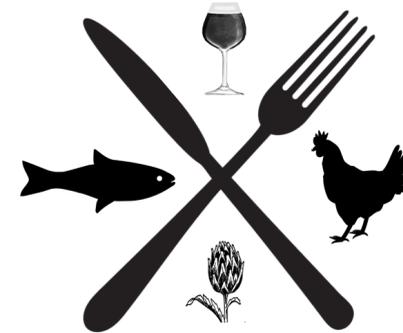
Full menu at www.lavistaristorante.com

Call to place Take-Out Orders
(914) 533-2671

If you have a food allergy, please speak to the manager, owner or your server.


LA VISTA

RISTORANTE ITALIANO



Fine Dining in a Relaxed Atmosphere!

355 Smith Ridge Road
South Salem, NY 10590

Tel. (914) 533-2671

www.lavistaristorante.com
info@lavistaristorante.com

 Lavistaristorante

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COLD APPETIZERS

Prosciutto Di Parma \$18
Cured dry ham from Parma Italy with fresh melon and Parmigiano Reggiano cheese

Long Stem Artichoke Hearts \$16
Lightly breaded crispy with roasted garlic aioli and white bean olive salad

Carpaccio Di Manzo \$18
Thinly sliced Filet Mignon served over Arugula salad with lemon dressing & shavings of Parmigiano

Tuna Wasabi \$18
Ahi tuna wrapped in wasabi mustard & spices, lightly seared served with reduced soy, pickled ginger & pickled seaweed

HOT APPETIZERS

Melanzane Rollatini \$16
Rolled baby eggplant stuffed with prosciutto and ricotta, topped with melted mozzarella baked with marinara sauce

Polpo alla Griglia \$18
Grilled octopus served with cannellini beans, roasted peppers and tomato

Calamari Fritti \$16
Fried calamari

Vongole Oregonatta \$17
Fresh clams stuffed with seasoned Panko breadcrumbs then broiled with lemon & wine

SALADS

Insalata Tre-Colore \$12
Chopped arugula, Belgian endive and radicchio tossed in house balsamic vinaigrette dressing

La Vista Salad \$12
Boston bib with gorgonzola, poached pear, walnuts and raspberry vinaigrette dressing

Mesclun Salad \$12
Mixed field greens salad with tomato tossed with balsamic vinaigrette dressing and goat cheese

Insalata Fatori \$14
Romaine with green olives, chopped tomato, Bermuda onion & crumbled Gorgonzola, tossed with our house vinaigrette

Insalata Alla Cesare per due (for two) \$18
Classic Caesar salad with fresh herb croutons

Add to Salad: Chicken \$12 or Shrimp \$16

PASTA

All of our pastas are homemade
Appetizer portions available

Penne Alla Vodka \$24
A blend of tomato and cream sauce with a touch of vodka

Capellini Primavera \$24
Angel hair pasta with julienne vegetables, olive oil & garlic

Linguine Con Vongole \$28
Linguine noodles prepared with fresh clam with choice of garlic white wine sauce or lite tomato sauce

Capellini Aragosta \$28
Angel hair pasta in a lobster sauce, with fresh lobster meat & a touch of cream and cognac

Ravioli Quatro Formaggio \$24
Pasta pillows stuffed with four cheeses and sautéed with marinara sauce

Fusilli Bolognese \$24
Spiral pasta in a fresh ground beef and tomato sauce

Gnocchi di Ricotta \$24
Ricotta cheese gnocchi served with filet mignon ragout suce

AL FORNO

Melanzane Parmigiana \$23
Eggplant topped with marinara sauce and melted mozzarella

SOUP

Pasta Fagioli \$14
Pasta & white bean soup

CONTORNI

Spinach, Broccoli Rabe or Asparagus \$12
Sautéed with garlic & virgin olive oil or steamed

Zucchini Fritti \$12
Fried zucchini

ASK ABOUT OUR SPECIALS

Fresh lobster now available!

If you have a food allergy, please speak to the manager, owner or your server.

ENTREES

Pollo Scarpariello \$25
Chicken, sausage, peppers, rosemary, lemon, garlic and white wine

Pollo Della Vista \$25
Sautéed chicken with prosciutto, roasted pepper and melted mozzarella in a cognac truffle sauce

Pollo Principesse \$25
Pounded chicken breast lightly breaded in parmigiana sautéed in shallots, artichoke hearts finished in plum wine and lemon

Pollo Paillard \$25
Grilled breasts of chicken, pounded thin, lightly seasoned and pan seared with garden salad

Vitello Scallopine Della Vista \$28
Veal scaloppini topped with crab meat, asparagus and fontina cheese in cognac sauce

Scallopini di Vitello Alla Piccata \$28
Veal scaloppini sauteed with white wine, lemon and butter sauce

Scallopine di Vitello Alla Saltimbocca \$28
Veal scaloppini topped with prosciutto, spinach & melted mozzarella

Vitello Parmigiana \$28
Veal cutlet topped with plum tomato sauce and melted mozzarella cheese

NY Strip Steak \$42
Aged in house to perfection, grilled to your specification

Lamb Chops \$42
Domestic lamb, porcini crusted in a light cognac sauce

Filet Mignon \$42
Outstanding cut of filet, grilled to your specification

Veal Chop \$42
Center cut chop, grilled to your specification

Gamberi In Bianco Con Risotto \$32
Jumbo shrimps sautéed with butter, garlic & white wine served over Risotto

Salmon Ambrosiana \$31
Norwegian salmon filet sautéed with capers in a lemon, butter and white wine sauce

DESSERTS

Prepared Daily Call for selection

All Prices Subject To Change, Ver.2/22