



LA VISTA

RISTORANTE ITALIANO

Happy Mother's Day

Brunch Menu - Prix Fixe \$45
Unlimited Mimosas, Bloody Mary or Rose Wine for \$14

Antipasti - Appetizers

(choice of)

Maryland Crab Cakes

Fresh Blue Crab meat, scallions, parsley, house made Dijon Remoulade

Carpaccio di Salmone

Smoked Salmon, arugula, capers, garlic, onions and lemon dressing

Vista Salad

Spinach, cranberries, sauteed mushrooms, sliced egg and raspberry vinaigrette

Secondo Piatti - Entrees

(choice of)

Pancakes a la Vista

Homemade Pancakes, strawberries, blueberry puree, maple syrup then topped with whipped cream

Filet of Sole

Pan seared with toasted almond crumbs, parmesan crusted asparagus finished with lemon sauce

Penne Alla Vodka

Large tubular pasta in a light tomato sauce with a touch of cream and splash of vodka

Eggs Benedict

Smoked Salmon, poached eggs, English muffin, spinach and Espelette hollandaise sauce

Steak and Eggs

Marinated skirt steak, poached eggs, roasted potatoes and homemade gorgonzola fondue

Dolci - Dessert

(choice of)

Red Velvet Cake

Decadent Red Velvet cake with a smooth cream cheese frosting

Crostata di Frutta

Fresh raspberry cake with a delicate graham cracker crust

No substitutions please.

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



LA VISTA

RISTORANTE ITALIANO

Happy Mother's Day

Dinner Menu - Prix Fixe \$85

Appetizers

(choice of)

Maryland Crab Cakes

Fresh Blue Crab meat, scallions, parsley, house made Dijon Remoulade

Burrata & Prosciutto

Prosciutto wrapped burrata in a smooth beet puree finished with chopped pistachios

Portobello Mushroom

Braised portobello stuffed with vegetables, melted mozzarella and balsamic glaze

Tuna Wasabi

Ahi Tuna, lightly seared, pickled seaweed and soy reduction

Entrees

(choice of)

Polle Siciliana

Organic chicken stuffed with broccoli rabe, sausage and melted gorgonzola fondu

Tri-Colore Pasta

Seasonal vegetables, sun dried tomato, cherry tomato, garlic, olive oil over red, white and green linguine, all served over fresh arugula

Veal Osso Buco

Braised veal over porcini mushroom risotto and finished in a Barolo wine sauce

Lobster Frutta di Mare

Homemage linguini, lobster, shrimp, clams, calamari and mussels in a red or white sauce

Chilean Sea Bass

Grilled, porcini crusted with spinach and port wine reduction

Dolci - Dessert

(choice of)

Chocolate Hazelnut Cream Cake

Rich chocolate cake, hazelnut cream and chocolate glaze

Grandmothers Cake

Lemon short-crust pastry, pine nuts

Kids Menu - \$25

(choice of)

Chicken fingers with french fries

Spaghetti and meatballs

Penne with butter

No substitutions please.

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