



LA VISTA

RISTORANTE ITALIANO

Gourmand Gala

Wine Pairing \$90

For Parties of 6 or less

October 31 - November 10, 2023

Amuse Bouche Italian Style (Prosecco Rose)

Antipasti

(choice of)

La Vista Salad (Gavi)

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

Carpaccio di Manzo (Cabernet Sauvignon)

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

Butternut Squash Soup (Gavi)

Velvety smooth, dairy free

Maryland Crab Cake (Gavi)

Fresh Blue crab meat, scallions, parsley, dijon remoulade

Melanzane Rollantini (Cabernet Sauvignon)

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

Secondo Piatti

(choice of)

Pollo Principesa (Sancerre)

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

Pumpkin Ravioli (Montepulciano D'Abruzzo)

Finished in our mushroom, brown butter sauce

Filet of Sole (Sancerre)

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

Double Cut Pork Chop (Montepulciano D'Abruzzo)

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

Vitello a la Chef Remy (Montepulciano D'Abruzzo)

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

Dolci

(choice of)

Triple Chocolate Mouse (Coffee Flavored Sambucca)

Pure decadence

Pumpkin Cheesecake (Cinnamon Apple Organic Vodka)

Topped with fresh whipped cream

Cannoli (Coffee Flavored Sambucca)

Fresh filled with sweet creamy ricotta filling

No substitutions please.

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