

# Dinner Menus

1

**MISTA**

*Mixed baby green salad topped with balsamic vinaigrette*

**ENTRÉE CHOICES**

**POLLO ROSMARINO**

*Grilled chicken breast marinated in fine herbs and topped with extra virgin olive oil*

**VITELLO AI PICATTA**

*Sauteed veal medallions with capers in lemon vinaigrette*

**FISH OF THE DAY**

*Chef selection or we can accommodate your request*

**DOLCE & CAFÉ**

*Combination of fresh homemade pastry and café*

**(\$29.95 per person plus tax and gratuity)**

**Add Anitpasti for \$5.95 per person**

2

**MISTA**

*Mixed baby green salad topped with balsamic vinaigrette*

**PASTA COURSE**

*Penne pasta topped with fresh basil tomato sauce or vodka rose sauce*

**ENTRÉE CHOICES**

**POLLO MARSALA**

*Boneless chicken breast sautéed with fresh variety of mushrooms in marsala wine sauce*

**VITELLO GOURMET**

*Veal medallions, sautéed with mushrooms, topped with crab meat, finished with truffle cream sauce*

**FISH OF THE DAY**

*Chef selection or we can accommodate your request*

**DOLCE & CAFÉ**

*Combination of fresh homemade pastry and café*

**(\$36.95 per person plus tax and gratuity)**

**Add Anitpasti for \$5.95 per person**

3

**ARUGULA or CAESAR SALAD**

**ENTRÉE CHOICES**

**POLLO RUSTICA**

*Free range chicken, exotic mushrooms, melted smoked mozzarella, demiglaze*

**BEEF BRACIOLE**

*Thinly sliced beef rolled with fine herbs and Parmesan cheese, pan roasted in marina sauce, served over risotto*

**FILETTO DI MANZO**

*Filet Mignon au poivre sauce*

**FISH OF THE DAY**

*Chef selection or we can accommodate your request*

**DOLCE & CAFÉ**

*Combination of fresh homemade pastry and café*

**(\$46.95 per person plus tax and gratuity)**

**Add Anitpasti for \$5.95 per person**

**PASTA**

**Pasta Duo - Your choice of two pastas for \$3.95 per person**

**Pasta Trio - Your choice of three pastas for \$5.95 per person**

4

**HORS D'OEUVRES**

*Mini crab cake, eggplant rollatini, marinated flank steak skewers*

**ARUGULA or CAESAR SALAD**

**ENTRÉE CHOICES**

**POLLO ARAGOSTA**

*Chicken breast stuffed with lobster and spinach, sautéed in Grand Marnier sauce*

**VITELLO GOURMET**

*Veal medallions, sautéed with mushrooms, topped with crab meat, finished with truffle cream sauce*

**RACK OF LAMB**

*Baby lamb roasted with mint pesto crust, served with espresso demiglaze*

**CHILEAN SEA BASS**

*Pan roasted fish fillet served over crab meat risotto*

**DOLCE & CAFÉ**

*Combination of fresh homemade pastry and café*

**(\$55.00 per person plus tax and gratuity)**

**Add Anitpasti for \$5.95 per person**

**PASTA**

**Pasta Duo - Your choice of two pastas for \$3.95 per person**

**Pasta Trio - Your choice of three pastas for \$5.95 per person**

*Ask for our  
Hors d'oeuvres  
menu*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Customers need to be aware of the risks involved in consuming raw or undercooked foods.

# Lunch Menus

1

**MISTA OR CAESAR SALAD**

**ENTRÉE CHOICES**

**POLLO MARSALA**

*Sauteed chicken breast with exotic mushrooms in marsala wine sauce*

**PENNE BOLOGNESE**

*Pencil pasta in meat tomato sauce*

**FISH OF THE DAY**

*Chef Selection*

**DOLCE & CAFÉ**

*Combination of fresh pastry and café*

**(\$22.95 per person plus tax and gratuity)**

**Add Anitpasti for \$3.95 per person**

2

**MISTA OR CAESAR SALAD**

**ENTRÉE CHOICES**

**POLLO MARSALA**

*Sauteed chicken breast with exotic mushrooms in marsala wine sauce*

**VITELLO AI LEMONE**

*Sauteed veal medallions with fresh herbs in lemon vinaigrette*

**FISH OF THE DAY**

*Chef Selection*

**DOLCE & CAFÉ**

*Combination of fresh pastry and café*

**(\$26.95 per person plus tax and gratuity)**

**Add Anitpasti for \$3.95 per person**

3

**MISTA OR CAESAR SALAD**

**PASTA COURSE**

*Penne pasta with tomato sauce and pink vodka sauce*

**ENTRÉE CHOICES**

**POLLO MARSALA**

*Sauteed chicken breast with exotic mushrooms in marsala wine sauce*

**VITELLO CON PROSCIUTTO**

*Sauteed veal medallions with prosciutto di Parma and fontina cheese in sage demiglaze*

**FISH OF THE DAY**

*Chef Selection*

**DOLCE & CAFÉ**

*Combination of fresh pastry and café*

**(\$28.95 per person plus tax and gratuity)**

**Add Anitpasti for \$3.95 per person**