



## APPETIZERS

**CALAMARI FRITTO \$15** | Dusted in Mesa's special seasoned flour and fried crispy. Served with Marinara sauce

**CARPACCIO DI MANZO \$16** | Paper thin slices of rare filet mignon with spring mix, shaved Parmigiano cheese, extra virgin olive oil, fresh black pepper and aged balsamic reduction

**BRUSCHETTA POMODORO \$14** | Herbed French bread crostini's topped with vine ripe tomatoes, fresh basil, sliced garlic, extra virgin olive oil and fresh mozzarella

**ANTIPASTO FREDDO \$15** | Prosciutto, Genoa salami, vine ripe tomato with fresh mozzarella, Parmigiano Reggiano, marinated artichoke hearts, roasted red peppers, Greek olives, and marinated eggplant

**MOZZARELLA IN CARROZZA \$13** | White bread, thinly sliced prosciutto, provolone cheese, mozzarella, parmesan breadcrumb crusted and deep fried, accompanied with choice of marinara

**BURRATA DI BUFALA \$16** | Creamy Burrata di Bufala served over sliced vine ripe tomatoes and dressed with sundried tomato balsamic vinaigrette. Drizzled with aged balsamic reduction and accompanied by radicchio and roasted red peppers

## SOUP

**PASTA É FAGIOLI CUP \$4.50 BOWL \$7.00** | Our own special blend of white beans, pasta, tomatoes, and chicken broth.

**PORTOBELLO GRIGLIA CUP \$4.50 BOWL \$7.00** | Grilled portobello mushrooms and fresh leeks, simmered in a creamy vegetable broth

## SALAD

**CAPRESE DI BUFALA \$14** | Imported fresh mozzarella, sliced vine ripe tomatoes, fresh basil, extra virgin olive oil, fresh ground black pepper, shaved Parmigiano Reggiano cheese, and aged balsamic reduction

**GRECO SALAD \$13** | Spinach, vine ripe tomatoes, applewood smoked bacon, hard cooked egg, sliced red onion, Greek olives, feta cheese and our house balsamic vinaigrette

**GRILLED CHICKEN CAESAR \$15** | Hearts of romaine, parmesan cheese, house croutons, with grilled chicken & Caesar dressing

## PASTA

**PENNE ALLA NORMA \$14** | Light marinara with fresh Italian sausage, eggplant, garlic, fresh basil and fresh oregano. Finished with Parmigiano Reggiano

**ROLLATINI MELANZANA \$15** | Thinly sliced eggplant rolled with three cheeses and topped with marinara sauce, served with fettuccine Alfredo

**FETTUCCINE ALFREDO \$13** | Fettuccine Pasta tossed in parmesan cream sauce

**RAVIOLI CATARINA \$13** | Three cheese ravioli tossed in a plum tomato cream sauce with fresh spinach

**CAPELLINI DE NOTTE \$14** | Capellini pasta tossed in a rich brown butter sauce with spinach, sundried tomatoes, mushroom, pancetta, and Spanish onion

**PENNE ALLA VODKA \$13** | Vodka spiked plum tomato cream sauce with Spanish onion

**CANNELLONI \$14** | Cannelloni pasta stuffed with beef, chicken, veal, spinach, and ricotta. Finished with melted mozzarella and a plum tomato cream sauce

**FIOCCHI MANDARINO \$23** | Pasta purses stuffed with Gorgonzola cheese and roasted pear in a Grand Marnier brown butter sauce with toasted pecans and shaved Parmigiano Reggiano cheese

**FETTUCCINE CARBONARA \$14** | A rich white wine parmesan cream sauce with sautéed pancetta, onion, and peas

**GNOCCHI BOLOGNESE \$15** | Potato dumplings simmered in a creamy meat sauce

**LASAGNA BOLOGNESE \$15** | Layers of fresh pasta with our house meat sauce, ricotta, parmesan and mozzarella cheeses

**SPAGHETTI WITH MEATBALLS OR ITALIAN SAUSAGE \$14** | House tomato, Marinara or Meat Sauce

**FETTUCCINE TRI GUSTI \$26** | Breast of chicken, tenderloin tips, sun-dried tomatoes, and wild mushrooms simmered in a garlic brown butter sauce. Finished with fresh mozzarella and white truffle oil

## FISH

LINGUINE VONGOLE \$18 | Fresh clams sautéed in a garlic white wine sauce with fresh basil and a pinch of crushed red pepper. Also available in a plum tomato sauce

POLLO E GAMBERONI PANCETTA \$23 | Breast of chicken and 5 large shrimp sautéed with pancetta, scallions, and sun-dried tomatoes in a garlic brown butter sauce. Served over capellini

MAHI PICCATA \$22 | Fresh Mahi fillet sautéed in a white wine lemon butter sauce with artichoke hearts, sun-dried tomatoes and capers. Sprinkled with toasted almonds and served over capellini

SALMONE GRIGLIA \$22 | Fresh Atlantic Salmon grilled and served with linguine aglio e olio and sundried tomato vinaigrette

LINGUINE PESCATORE \$32 | Scallops, mussels, shrimp, mahi, clams and calamari simmered in a white wine plum tomato sauce over linguine pasta. Can also be prepared in a garlic white wine sauce

GAMBERONI MESA DE NOTTE \$22 | 10 Large shrimp sautéed in a garlic white wine lemon butter sauce with linguine pasta and a pinch of crushed red pepper



## MEATS

MAIALE OSSC BUCO \$24 | 18oz Pork shank slowly cooked in a rosemary red wine sauce with vegetable ragout. Served over parmesan risotto

BRASATO DI MANZO \$27 | Boneless beef short ribs slowly braised in a cabernet wine sauce with Spanish onion and fresh rosemary. Served with parmesan risotto

BISTECCA BOURBON \$44 | 16oz Ribeye grilled and topped with a rosemary honey bourbon glaze. Accompanied by roasted herb potatoes and sautéed zucchini

FILETTO MARSALA \$34 | 8oz Black Angus Filet Mignon grilled and topped with a mushroom Marsala wine sauce and accompanied by roasted red pepper risotto and sautéed vegetables

MARSALA | CHICKEN - \$15.00 | VEAL - \$22.00 | Wild mushrooms in a Marsala wine sauce. Served over capellini

PICCATA | CHICKEN - \$15.00 | VEAL - \$22.00 | Capers and fresh basil in a white wine lemon butter sauce. Served over capellini

MESA 2436 | CHICKEN - \$15.00 | VEAL - \$22.00 | Sautéed with artichoke hearts, spinach and capers in a white wine lemon sauce. Served over capellini

FRANCESE | CHICKEN - \$15.00 | VEAL - \$22.00 | Sautéed in a light egg batter and finished in a white wine lemon butter sauce. Served over capellini

SCARPARELLO | CHICKEN - \$15.00 | VEAL - \$22.00 | Sautéed with Italian sausage, mushrooms, pepperoncini peppers, onions, Greek olives, and fresh oregano in a garlic white wine sauce with a splash of red wine vinegar. Served over capellini

PARMIGIANA | CHICKEN - \$15.00 | VEAL - \$22.00 | Lightly breaded and topped with our slow cooked house tomato sauce, parmesan and mozzarella cheeses. Served with a side of capellini marinara

SORRENTINO | CHICKEN - \$15.00 | VEAL - \$22.00 | Lightly breaded and topped with sautéed eggplant, Parma prosciutto, a vodka spiked plum tomato cream sauce, and provolone cheese. Served with a side of capellini marinara

SALTIMBOCCA | CHICKEN - \$15.00 | VEAL - \$22.00 | Sautéed with prosciutto and fresh sage in a sauce of white wine served over sautéed spinach



## SIDES & ADD ONS

SIDE HOUSE SALAD	\$5.00	SIDE OF ROASTED HERB POTATOES	\$6.00
SIDE CAESAR SALAD	\$5.00	SIDE OF PASTA	\$8.00
SIDE OF RISOTTO	\$8.00	SIDE OF MEATBALLS	\$4.00
SIDE OF GARLIC WILTED SPINACH	\$6.00	SIDE OF ITALIAN SAUSAGE	\$4.00
SIDE OF SAUTÉED VEGETABLES	\$6.00		
GRILLED SHRIMP (5)	\$7.00	TENDERLOIN / SHRIMP (4)	\$15.00
GRILLED CHICKEN	\$5.00	TENDERLOIN / CHICKEN	\$14.00
TENDERLOIN TIPS	\$12.00	CHICKEN / SHRIMP (4)	\$9.00



Notice of Risk - Risk is associated with consuming raw or undercooked foods | Split plate/Sharing charge \$6.99  
20% Gratuity will be added to parties of 6 or more | Ask your server about Gluten Free Options