



MESA DE NOTTE

RISTORANTE
ITALIAN FINE DINING

Holiday Menu

Antipasti (Appetizers)

Pizza di Figo

Fresh sliced figs on a thin crust pizza with brie cheese, thin sliced prosciutto, fresh basil, fresh oregano, finished with balsamic reduction and olive oil 16

Calamari Fritto

Dusted in Mesa's special seasoned flour and fried crispy. Served with Marinara sauce 14

Capesante Sambuca

3 Jumbo pan seared scallops, blackened and served over a pink Sambuca Raspberry butter sauce 17

Carpaccio di Manzo

Paper thin slices of filet mignon with baby arugula, shaved Parmigiana Reggiano cheese, extra virgin olive oil, fresh ground black pepper and aged balsamic reduction 15

Antipasto Freddo

Parma Prosciutto, Genoa salami, vine ripe tomato and fresh mozzarella, Parmigiana Reggiano cheese, grilled marinated eggplant, marinated artichoke hearts, roasted red peppers, Greek olives and grilled fennel salad 15

Bruschetta Torrentino

Two garlic toasted Italian crostini topped with vine ripe tomatoes, fresh basil, sliced garlic, extra virgin olive oil and fresh mozzarella; and two crostini topped with sun dried tomatoes, red onion, roasted red peppers, balsamic vinaigrette and olive oil 14

Zuppa (Soups)

Cup 5 Bowl 7

Pasta é Fagioli

Our own special blend of white beans, pasta, tomatoes and chicken broth

Portobello Griglia

Grilled Portobello mushrooms and fresh leeks simmered in a creamy vegetable broth

Cipollata

French onion style with a rich broth and bits of pork, garlic herb crouton and melted provolone cheese (Bowl only)

Insalata (Salads)

Greco

Spinach, vine ripe tomatoes, applewood smoked bacon, hard cooked egg, sliced red onion, Greek country olives, feta cheese and our house balsamic vinaigrette 11

Caesar

Hearts of romaine lettuce, house made croutons, shaved Parmigiana Reggiano cheese, tossed in Caesar dressing 10

Arugula

Baby arugula, spinach, radicchio, toasted pine nuts, with mandarin oranges and sundried tomato vinaigrette

Caprese di Bufala

Imported fresh mozzarella, sliced vine ripe tomatoes, fresh basil, extra virgin olive oil, fresh ground pepper, shaved Parmigiana Reggiano cheese with balsamic reduction 13

Insalata Del Casa

(House salad) Mixed baby lettuces, black olives, pear tomatoes, sliced red onions, pepperoncini pepper, and marinated artichoke hearts 8

Insalata Di Burrata

Burrata Cheese with cold grilled tomato, fennel, arugula, marinated with lemon and olive oil. Finished with champagne pesto vinaigrette 15

Pasta

Fiocchi alla Vodka

Roasted pear and gorgonzola pasta purses simmered in a vodka spiked plum tomato cream sauce with Imported Parma prosciutto and Spanish onion 26

Capellini de Notte

Breast of chicken, onion, pancetta, sundried tomatoes, wild mushrooms and fresh spinach in a rich chicken broth tossed with angel hair pasta 20

Rollatini Melanzana

Thinly sliced sautéed eggplant rolled with three cheeses and topped with marinara sauce. Served with Fettuccini Alfredo 19

Lasagna Bolognese

Layers of fresh pasta with our house meat sauce, ricotta, parmesan and mozzarella 19

Ravioli di Salsiccia

Italian sausage and broccoli rapini stuffed ravioli simmered in a kahlua cream sauce finished with crispy fried prosciutto 30

Carne (Meats)

Parmigiana

Lightly breaded and topped with our slow cooked house tomato sauce, parmesan and mozzarella cheeses. Served with a side of penne marinara.

Chicken 20 Veal 29

Marsala

Wild mushrooms in a Marsala wine sauce, served over Capellini pasta

Chicken 20 Veal 29

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White wine lemon butter sauce with capers, spinach, artichoke hearts, and fresh basil served over Capellini pasta

Chicken 20 Veal 29

Maiale Osso Buco

Center cut Pork shank slow braised in a red wine sauce with vegetable ragout, over saffron risotto 34

Anatra L'Orange

Crispy tender young roasted duckling laced with Grand Marnier orange reduction accompanied by risotto verde and spiralized vegetables aglio e olio 30

Bistecca di Casa

10oz Ribeye Filet grilled and served over a blackberry wine reduction. Served with Cajun mac and cheese and spiralized vegetables aglio e olio 45

Filetto alle Melle

8oz Black angus filet mignon grilled and topped with grilled sliced red apple, finished with a honey bourbon glaze. Accompanied by a saffron risotto and grilled asparagus 37

Vitello Oscar

14 oz center cut veal chop grilled and topped with blue crab meat, hollandaise sauce, and black caviar. Accompanied by garlic mashed potatoes and grilled asparagus 44

Pesce (Fish)

Salmone Risotto Toscana

Fresh Atlantic Salmon seared and simmered in a creamy garlic white wine sauce with arugula and sundried tomatoes. Served over parmesan risotto 32

Mahi Piccata

Fresh Mahi filet sautéed in a white wine lemon butter sauce with artichoke hearts, capers and sundried tomatoes. Served over angel hair and sprinkled with toasted almonds 27

Branzino Benedetto

8oz Chilean Sea Bass pan seared and topped with hollandaise sauce and a poached egg. Served over sweet pea Cajun risotto and finished with black caviar 45

Pollo e Gamberoni Pancetta

Breast of chicken and five shrimp sautéed in a garlic brown butter sauce with pancetta, sundried tomatoes and scallion, over angel hair pasta 28

Zuppa di Pesce

5oz Maine lobster tail, scallops, mussels, shrimp, mahi, clams and calamari simmered in a white wine plum tomato sauce. (Can also be prepared in a garlic white wine sauce) 50

Linguini Pescatore

Jumbo scallops, shrimp, Mahi, clams, mussels and calamari simmered in a white wine plum tomato sauce, over linguini (Can be prepared in a white sauce) 35

Risotto Pescatore Nero

Scallops, shrimp, mussels and calamari sautéed in a garlic white wine sauce, tossed with black risotto 35