



## **MESA DE NOTTE**

RISTORANTE  
ITALIAN FINE DINING

# **Holiday Menu**

## **Antipasti (Appetizers)**

### **Tuna Crostini**

Sesame seared Ahi Tuna sliced and served on toasted French bread crostini with mango salsa 16

### **Calamari Fritto**

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

### **Capesante con Limon**

3 Jumbo pan seared scallops, blackened and served with sweet potato lasagna and a garlic white wine lemon 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 16

### **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 16

### **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**

Italian onion style with a rich broth and bits of pork, garlic herb crouton and melted provolone cheese (Bowl only) 7

## **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 12

### **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 12

### **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 15

### **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 20

### **Lasagna Bolognese**

Layers of fresh pasta with our house meat sauce, ricotta, parmesan and mozzarella 20

### **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

### **2436**

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 parmesan risotto and sliced grilled vegetables 30

### **Brasato di Manzo**

Boneless beef short ribs slowly braised in a cabernet wine sauce with Spanish onion and fresh rosemary. Served with parmesan risotto 34

### **Filetto Bourbon**

8oz Black angus filet mignon grilled and topped with a honey bourbon glaze.

Accompanied by a saffron risotto and grilled asparagus 37

### **Vitello Oscar**

Veal Scaloppini, Blue Lump Crab Meat, topped with Bearnaise sauce. Accompanied by saffron risotto and grilled asparagus 32

## **Pesce (Fish)**

### **Salmone Wellington**

Fresh Atlantic Salmon topped with mushroom pate and wrapped with puff pastry. Finished with lobster cream and served with parmesan risotto and broccoli florets 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

### **Cernia Francese**

Fresh Grouper filet sautéed in a light egg batter with white wine lemon butter sauce served with saffron risotto and broccoli florets 38

### **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**

One 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

### **Fettuccine Adriatico**

3 Jumbo Scallops and five large shrimp simmered in a garlic white wine lemon butter sauce with sundried tomatoes, artichoke hearts, and capers. Served over black and white fettuccine 36

### **Linguini Vongole**

Fresh clams sautéed in a garlic white wine sauce with fresh basil and a pinch of crushed red pepper 24