

# MESA DE NOTTE

RISTORANTE

## STARTERS

### CEVICHE

Classic Style Ceviche marinated in leche de Tigre, onions, cilantro with rocoto pepper.

*Available with Fish, Shrimp or Mixed*

\$17.00

### CALAMARI FRITTO

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

\$15.00

### CARPACCIO DI MANZO

Paper thin slices of rare filet mignon with spring mix, shaved Parmigiano cheese, s e32EVOO, fresh black pepper and aged balsamic reduction

\$16.00

### BRUSCHETTA POMODORA

Herbed French bread crostinis topped with vine ripe tomatoes, fresh basil, sliced garlic, extra virgin olive oil and fresh mozzarella

\$13.00

### ANTIPASTO FREDDO

Prosciutto, Genoa salami, vine ripe tomato with fresh mozzarella, Parmigiana Reggiano, marinated artichoke hearts, roasted red peppers, Greek olives and red grapes

\$15.00

### MOZZARELLA IN CARROZZA

White bread, thinly sliced prosciutto, provolone cheese, mozzarella, parmesan bread crumbs crusted and deep fried, accompanied with choice of marinara

\$13.00

## SALADS

### GRILLED CHICKEN CAESAR

Hearts of romaine, parmesan cheese, house croutons, with grilled chicken & Caesar dressing

\$15.00

### GRECO SALAD

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

\$13.00

## PASTA

### PENNE ALLA NORMA

Light marinara with fresh Italian sausage, eggplant, garlic, fresh basil and fresh oregano. Finished with parmigiano romano

\$13.00

### ROLLATINI MELANZANA

Thinly sliced eggplant rolled with three cheeses and topped with marinara sauce, served with fettuccine Alfredo

\$15.00

### FETTUCCHINE ALFREDO

Fettuccine Pasta tossed in parmesan cream sauce

\$13.00

### RAVIOLI CATARINA

Three cheese ravioli tossed in a plum tomato cream sauce with fresh spinach

\$13.00

### CAPELLINI DE NOTTE

Capellini pasta tossed in a rich brown butter sauce with spinach, sundried tomatoes, mushroom, pancetta, and Spanish onion

\$13.00

### PENNE ALLA VODKA

Vodka spiked plum tomato cream sauce with Spanish onion

\$13.00

### CANNELLONI

Cannelloni pasta stuffed with beef, chicken, veal, spinach, and ricotta. Finished with melted mozzarella and a plum tomato cream sauce

\$13.00

### FIOCCHI MANDARINO

Pasta purses stuffed with Gorgonzola cheese and roasted pear in a Grand Marnier brown butter sauce with toasted pecans and shaved parmigiana reggiano cheese

\$23.00

## PROTEIN ADD ONS

- GRILLED SHRIMP (5) \$7.00
- GRILLED CHICKEN \$5.00
- TENDERLOIN TIPS \$12.00
- TENDERLOIN / SHRIMP (4) \$15.00
- TENDERLOIN / CHICKEN \$14.00
- CHICKEN / SHRIMP (4) \$9.00

**20% GRAVITY WILL BE APPLIED TO PARTIES OF SIX AND LARGER  
\$6.99 SPLIT PLATE FEE FOR ALL SPLIT PLATE REQUESTS**

# SEAFOOD

## GAMBERONI MESA DE NOTTE

10 Large shrimp sautéed in a garlic white wine lemon butter sauce with linguine pasta and a pinch of crushed red pepper

\$22.00

## SALMONE GENOVESE

Fresh Atlantic Salmon tossed in a pesto cream sauce with fettuccine pasta and finished with toasted pine nuts

\$22.00

## SALMONE GRIGLIA

Fresh Atlantic Salmon grilled and served with linguine aglio e olio and sundried tomato vinaigrette

\$22.00

## MAHI PICCATA

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 angel hair pasta

\$22.00

## SALMONE PESCATORE

Fresh Atlantic Salmon filet sautéed in a macho cream sauce with squid, octopus, shrimp, and scallops. Served over parmesan risotto

\$26.00

# PROTEINS

## LOMO SALTADO

Beef tenderloin tips sautéed in a soy-red wine vinegar sauce with onion, peppers, tomatoes, cilantro, and a dash of sesame oil, Served over parmesan risotto *(also available with chicken or shrimp)*

\$24.00

## BRASATO DI MANZO

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

\$27.00

## MAIALE OSSO BUCO

18oz Pork shank slowly cooked in a rosemary red wine sauce with vegetable ragout. Served over parmesan risotto.

\$24.00

## ANTICUCHOS

Skewered Beef tenderloin tips and large shrimp (4) marinated with aji panca and served with golden huancaína potatoes

\$27.00

## - ITALIAN CLASSICS -

### CHICKEN ENTRÉE OVER CAPELLINI

\$15.00

*PARMIGIANA, SORRENTINO,  
SCARPARELLO, MARSALA, FRANCESE,  
PICCATA, 2436, OR CACCIATORE*

### CHICKEN SALTIMBOCCA OVER SPINACH

\$15.00

### VEAL ENTRÉE OVER CAPELLINI

\$22.00

*PARMIGIANA, SORRENTINO,  
SCARPARELLO, MARSALA, FRANCESE,  
2436, OR PICCATA*

### VEAL SALTIMBOCCA OVER SPINACH

\$22.00

### LASAGNA BOLOGNESE

\$15.00

### LINGUINE IN WHITE CLAM SAUCE

\$18.00

### SPAGHETTI W/ MEATBALLS OR ITALIAN SAUSAGE

\$15.00

### PIATTO ITALIANO

\$15.00

*LASAGNA BOLOGNESE, STUFFED  
SHELLS, AND CHEESE RAVIOLI WITH  
HOUSE TOMATO SAUCE*

### GNOCCHI BOLOGNESE

\$16.00

## - SIDES -

### SAUTÉED VEGETABLES

\$6.00

### GARLIC WILTED SPINACH

\$6.00

### SIDE OF PASTA

\$8.00

### SIDE CAESAR SALAD

\$5.00

### PARMESAN RISOTTO

\$8.00

### MEATBALLS (2)

\$4.00

### SIDE HOUSE SALAD

\$5.00

### HUANCAINA POTATOES

\$6.00

### ITALIAN SAUSAGE

\$4.00

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE  
ILLNESS**