

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, EVOO, 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, Parmigiana Reggiano, marinated artichoke hearts, roasted red peppers, Greek olives, and marinated eggplant

MOZZARELLA IN CARROZZA \$14 | White bread, thinly sliced prosciutto, provolone cheese, mozzarella, parmesan breadcrumbs crusted and deep fried, served with Marinara sauce

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 Served with 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 \$14 | Spinach, vine ripe tomatoes, applewood smoked bacon, hard cooked egg, sliced red onion, Greek country 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 \$15 | Light marinara with fresh Italian sausage, eggplant, garlic, fresh basil and fresh oregano. Finished with parmigiano Reggiano

ROLLATINI MELANZANA \$16 | Thinly sliced eggplant rolled with three cheeses and topped with marinara sauce, served with fettuccine Alfredo

FETTUCCINE ALFREDO \$14 | Fettuccine Pasta tossed in a parmesan cream sauce

RAVIOLI CATARINA \$14 | Three cheese ravioli tossed in a plum tomato cream sauce with fresh spinach

CAPELLINI DE NOTTE \$15 | Capellini pasta tossed in a rich brown butter sauce with spinach, sundried tomatoes, mushroom, pancetta, and Spanish onion

PENNE ALLA VODKA \$14 | Vodka spiked plum tomato cream sauce with Spanish onion

CANNELLONI \$15 | 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

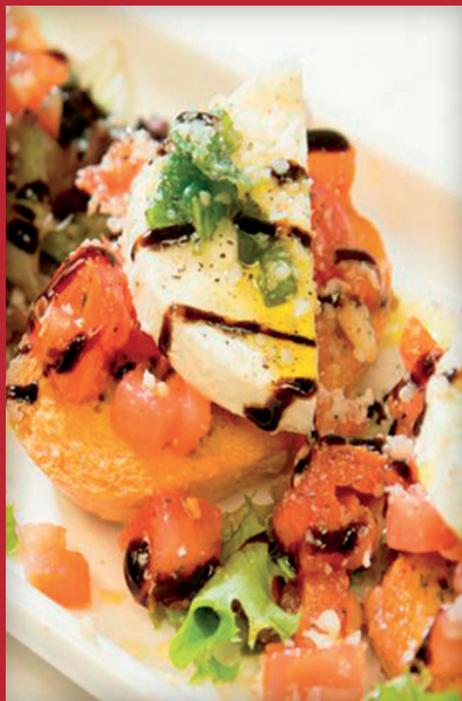
FETTUCCINE CARBONARA \$15 | A rich white wine parmesan cream sauce with sautéed pancetta, onion, and peas

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 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 \$24 | Breast of chicken and 5 large shrimps sautéed with pancetta, scallions, and sun-dried tomatoes in a garlic brown butter sauce. Served over capellini pasta

MAHI PICCATA \$23 | 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 pasta

SALMONE GRIGLIA \$23 | Fresh Atlantic Salmon grilled and served with capellini aglio e olio and sundried tomato vinaigrette

LINGUINE PESCATORE \$34 | 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 \$24 | 10 Large shrimp sautéed in a garlic white wine lemon butter sauce with linguine pasta and a pinch of crushed red pepper

GAMBERONI ALLA VODKA \$24 | 10 Large shrimp sautéed in a vodka spiked plum tomato cream sauce with Spanish onion over linguine pasta

GAMBERONI PARMIGIANA \$24 | 8 Large shrimp Lightly breaded and topped with our house marinara sauce, parmesan and mozzarella cheeses. Served with linguine marinara



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 \$28 | Boneless beef short ribs slowly braised in a cabernet wine sauce with Spanish onion and fresh rosemary. Served with parmesan risotto

BISTECCA BOURBON \$46 | 16oz Ribeye grilled and topped with a rosemary honey bourbon glaze. Served with roasted herb potatoes and sautéed zucchini

FILETTO MARSALA \$35 | 8oz Black Angus Filet Mignon grilled and topped with a mushroom marsala wine sauce and served with roasted red pepper risotto and sautéed vegetables

MARSALA | CHICKEN - \$16.00 | VEAL - \$23.00 | Wild mushrooms in a Marsala wine sauce. Served over capellini pasta

PICCATA | CHICKEN - \$16.00 | VEAL - \$23.00 | Capers and fresh basil in a white wine lemon butter sauce. Served over capellini pasta

MESA 2436 | CHICKEN - \$16.00 | VEAL - \$23.00 | Sautéed with artichoke hearts, spinach and capers in a white wine lemon sauce. Served over capellini pasta

FRANCESE | CHICKEN - \$16.00 | VEAL - \$23.00 | Sautéed in a light egg batter and finished in a white wine lemon butter sauce. Served over capellini pasta

SCARPARELLO | CHICKEN - \$16.00 | VEAL - \$23.00 | 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 pasta

PARMIGIANA | CHICKEN - \$16.00 | VEAL - \$23.00 | Lightly breaded and topped with our slow cooked house tomato sauce, parmesan and mozzarella cheeses. Served with a side of capellini marinara

SORRENTINO | CHICKEN - \$16.00 | VEAL - \$23.00 | 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 - \$16.00 | VEAL - \$23.00 | 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	\$10.00	SIDE OF MEATBALLS (2)	\$4.00
SIDE OF GARLIC WILTED SPINACH	\$6.00	SIDE OF ITALIAN SAUSAGE (2)	\$4.00
SIDE OF SAUTÉED VEGETABLES	\$6.00		
GRILLED SHRIMP (5)	\$8.00	TENDERLOIN / SHRIMP (4)	\$16.00
GRILLED CHICKEN	\$6.00	TENDERLOIN / CHICKEN	\$15.00
TENDERLOIN TIPS	\$13.00	CHICKEN / SHRIMP (4)	\$10.00

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

