

# Mesa 46

dining - bar - catering

## APPETIZERS

- Chilled Beet Salad, Apricots, Tomato, Goat Cheese & Balsamic - 10
- Mozzarella & Tomato Caprese Salad - 10
- Calamari & Octopus Ceviche, Corn, Lime, Cilantro, Onion & Tomato - \$12
- Chilled Seafoods Salad with Shrimp, Calamari, Olives, Capers, Lemon & Bermuda Onion - 15
- Bloody Shrimp Cocktail with Angry Cocktail Sauce, Celery & Tabasco - 15
- Mesa Baby Greens House Salad - 10
- Classic Caesar Salad, Croutons & Parmesan Dressing - 9
- Fried Calamari Fra Diavolo - 12
- Steamed Mussels Pernod - 12
- Spicy Garlic Shrimp, White Wine, Garlic & Cherry Pepper - 13
- House Clams Chopped Sausage, Garlic, Basil & Chardonnay - 10
- Eggplant Rollatini - 10
- Long Hot Pepper, Potato, Sausage & Onion - 9
- Italia Nachos, House Chips, Sausage, Cherry Peppers, Gorgonzola Cream = 10
- The Iceberg Wedge, Blue Cheese, Applewood Bacon & Tomato - 9

## ENTREES

- Veal Milanese, Arugula, Onion, Tomato & Mozzarella – 26
- Orecchiette, Broccoli Rabe, EVOO Roasted Garlic, Sausage - 21
- Lobster Ravioli with Sautéed Shrimp & Creamy Vodka Sauce – 24
- Shrimp & Linguini Fra Diavolo, Spicy Marinara – 21
- Adriatic Shrimp Balsamico, Broccoli & Cannellini Beans - 24
- Cheese Tortellini & Sausage, Peas & Pink Vodka Sauce - 19
- Linguini alla Vongole, Red or White Clam Sauce – 21
- Filet of Sole Livornese, Caper, Onions & Light Tomato-Olive Broth – 19
- Fig & Ginger Glazed Salmon = 22
- Parmesan Chicken Carciofi, Artichoke, Provolone, Chardonnay Butter = 19
- Lee & Perrins Sirloin Steak & Frites - 28
- Mesa Cheeseburger Deluxe with French Fries - 14