



APPETIZERS

TRUFFLE MUSHROOM BRUSCHETTA (VG)

FRESH MUSHROOMS AND CREAMY TRUFFLE MUSHROOM SAUCE

CALAMARI

LIGHTLY BREADED TOWN DOCK CALAMARI, ARTICHOKE, GRILLED LEMON, AND HOMEMADE TARTAR SAUCE

BURRATA (VG)

ARUGULA, FIG JAM AND PISTACHIO, BALSAMIC VINAIGRETTE

CARPACCIO

THINLY SLICED RAW FILET MIGNON, RED ONION, CAPERS, ARUGULA, PARMESAN CHEESE, MUSTARD, AND CAPER AIOLI.

SALADS

MISTA SALAD

BABY MIXED GREENS, DRIED CRANBERRY, CHERRY TOMATO, BLUE CHEESE, CANDIED NUTS, BALSAMIC VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE, HOMEMADE CREAMY CAESAR DRESSING

ENTREES

BLACK PEPPER FETTUCCHINE

SHRIMP, SALMON, SUN-DRIED TOMATO, WITH GARLIC CREAM SAUCE

TRUFFLE MUSHROOM RAVIOLI (VG)

MUSHROOMS, OLIVES, FRESH BABY ARUGULA, CALABRIAN PEPPERS, GARLIC CREAM SAUCE WITH TRUFFLE ESSENCE

SAUMON GRILLÉ (GRILLED SALMON)

SAUTEED BUTTER SPINACH, MASHED POTATO, LEMON BEURRE – BLANC SAUCE

CÔTELETES BRAISÉES (BRAISED SHORT RIBS)

RED WINE BRAISED BEEF SHORT RIBS WITH CREAMY POTATO PUREE, SAUTEED ASPARAGUS & AU JUS SAUCE