



Antipasti

- Olive Pesto Dip ^v \$4
Mediterranean mixed olives with candied walnuts, pesto, honey balsamic and olive oil
- Mushrooms ^{gf} \$12
Baked button mushrooms with crab cream cheese and herbs in a gorgonzola sauce
- Ratatouille ^{v gf} \$10
grilled and baked eggplant, zucchini, tomatoes and goat cheese
- Mushroom Gnocchi ^v \$10
sautéed button mushrooms with herbs in a blue cheese, marsala cream sauce
- Hummus ^v \$9
classic hummus with creamy brie cheese and toasted pita bread
- Goat Cheese Garlic Bread ^v \$10
toasted Italian bread with garlic, parmesan, goat cheese and fresh herbs
- Bruschetta Trio ^v \$9
toasted bread topped with artichoke and feta, mushrooms and gorgonzola, quarto formaggio

Soup of the Day \$6

Insalsate small \$6 / large \$10

- Caprese ^{v gf}
sliced tomatoes topped with mozzarella cheese, and basil drizzled with balsamic vinaigrette
- Beet ^{v gf}
roasted beets with goat cheese and candied walnuts in a honey mustard dressing
- Caesar
romaine hearts in a classic caesar dressing with parmesan cheese, croutons
- Spinach ^{v gf}
baby spinach, candied walnuts, apples, grapes, and feta cheese in a honey mustard dressing
- Mista ^{v gf}
mixed greens with blue cheese and candied walnuts in a balsamic vinaigrette

Chicken \$ 4

Shrimp \$ 5

Salmon \$ 6

Please note: not all ingredients are listed.
Inform your server of any food allergies!

v = vegetarian

gf = gluten free

 = spicy



Italian Flatbread

\$12

Sweet Bacon

puff pastry square with bacon, caramelized onion, goat cheese & drizzled with honey

Pesto

puff pastry square with pesto, feta sun dried tomato and spinach

Quarto Formaggio

puff pastry square with parmesan, feta, mozzarella, and goat cheese

Margarita

puff pastry square with tomatoes, fresh mozzarella, oregano, basil and drizzled with balsamic

Sandwiches

served on rosemary potato bread with small mista side salad or cup of soup

Chicken

\$12

grilled chicken breast, basil pesto and caramelized onions

Eggplant

\$12

grilled seasonal vegetables, provolone cheese and tapenade

Lamb

\$12

roasted leg of lamb, sweet red peppers, pesto and aioli

Meatball

\$12

homemade meatballs, fresh mozzarella and marinara sauce

Entrees

Gamberi

\$17

linguine with tiger shrimp, crab and tomato sauce or creamy parmesan sauce

Salmon Modomio

\$17

pan seared salmon with mushrooms in a champagne dill cream sauce

Lasagna

\$18

classic meat lasagna with bolognese sauce topped with tomato cream sauce

Carbonara

\$16

pasta with chicken, bacon and peas in an alfredo cream sauce

Ravioli

\$15

porcini mushrooms and ricotta cheese in a marsala cream sauce with truffle oil

Penne Pesto

\$16

grilled chicken, roasted tomatoes and spinach in a creamy pesto sauce

Fettuccini Bolognese

\$16

fettuccini in a classic meat sauce topped with meatballs

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