



ANTIPASTI

BURRATA E POMODORO ✓

Fresh mozzarella cheese with a soft, creamy center. Served atop basil pesto with heirloom cherry tomatoes and grilled focaccia bread. Drizzled with balsamic vinegar reduction. 17

ANTIPASTO SUPERIORE

Italian imported prosciutto with other cured meats and fine cheeses, alongside Italian olives and sweetie drop peppers. 23

ROASTED RED PEPPER SPREAD ✓

A slightly-sweet slather of fire roasted red peppers, parmesan and gorgonzola cheese, served warm with grilled focaccia. 15

PEZZE DI CARNE

Beef tenderloin tips sautéed with gorgonzola cheese and served with cognac mushroom cream sauce. 17

CAPRESE ✓

Fresh basil, mozzarella, and sliced tomatoes drizzled with extra virgin olive oil and balsamic vinegar reduction. 15

MEATBALLS

Meatballs sautéed with chili flakes in our San Marzano tomato sauce, topped with parmesan and pecorino cheeses and parsley. 12

BRUSCHETTA ✓

Made fresh with locally-sourced basil and tomatoes, combined with garlic and balsamic vinegar. Served with grilled focaccia. 14

ARTICHOKE DIP ✓

Our tangy blend of artichoke hearts, roasted red peppers, leeks and parmesan cheese. Served warm with grilled focaccia. 15

ROSEMARY FOCACCIA ✓

House-made bread, baked fresh each day. Five slices served with extra virgin olive oil and balsamic vinegar. 4

CROSTINI

HONEY GOAT CHEESE WITH PEAR ✓

Grilled bread topped with honey goat cheese and fresh pear, drizzled with honey and sprinkled with fresh rosemary. 16

PROSCIUTTO & GORGONZOLA

Grilled bread topped with fig jam, imported prosciutto and gorgonzola cheese. 16

ZUPPA

SIGNATURE ITALIAN SAUSAGE SOUP

This rustic creation by Mary Kay Berarducci has become our signature daily soup. Italian sausage, potatoes, tomatoes, onions and garlic, slow simmered and topped with parmesan cheese. 7

INSALATE

House-made dressings include our own Caesar, Balsamic Vinaigrette, Dijon Vinaigrette, Brown Butter Vinaigrette, Honey Balsamic Vinaigrette and Red Wine Vinaigrette.

Add chicken 4 · Beef tenderloin tips 8 · Shrimp 8
Add smoked salmon 8 · Salmon pieces 8

THE NICOISE †

Romaine lettuce topped with olives, asparagus, diced tomatoes, artichoke hearts, red onion, hardboiled egg and grilled wild-caught Alaskan salmon served with Dijon vinaigrette. 21

TENDERLOIN & GORGONZOLA

Beef tenderloin tips, gorgonzola cheese, fresh tomatoes, red onions and romaine, served with house-made balsamic dressing. 21

PESTO VERDURA ✓

Kalamata olives, artichokes, tomatoes, onions and asparagus sautéed with our house-made basil pesto, served warm on spinach. 17

SMOKED SALMON CAESAR

Romaine lettuce with parmesan, cherry tomatoes and house-made croutons, topped with smoked salmon and crispy fried prosciutto. 19

ARUGULA E BROWN BUTTER

Arugula with dehydrated cranberries, goat cheese and crispy fried prosciutto with brown butter vinaigrette. 7 / 14

BEET ✓

Mixed field greens, roasted red beets, goat cheese, and crushed pistachios with honey balsamic vinaigrette. 7 / 14

VA BENE ✓

Mixed field greens with pear, gorgonzola and candied walnuts served with red wine vinaigrette. 7 / 14

SIGNATURE MISTA ✓

Mixed field greens with fresh roma tomatoes, red onion and shaved carrot served with balsamic vinaigrette. 7 / 14

CAESAR

Fresh romaine with parmesan and house-made croutons served with our from-scratch Caesar dressing. 7 / 14

BEVERAGES

FLAVORED ITALIAN SODAS 4

Banana · Blueberry · Caramel · Cherry · Grape
Green Apple · Lavender · Lemon · Lime · Mango · Orange · Peach
Raspberry · Root Beer · Strawberry · Vanilla · Watermelon

FROM THE FOUNTAIN 4

Coca-Cola, Diet Coke, Sprite, Root Beer, Lemonade, Iced Tea

SAN PELLEGRINO 4

Canned Sparkling Sodas · Blood Orange · Limonata
Bottled Sparkling Water · 500 mL

NON-ALCOHOLIC

Buckler · Lagunitas Hoppy Refresher · Phony Negroni

PASTA

All our pasta sauces are made in-house, from scratch. Any pasta dish can be made with gluten-free noodles upon request 2

Add meatballs, chicken or sausage 4 · Shrimp, salmon pieces or tenderloin tips 8 · Mock Italian sausage (vegan and gluten free) 4

PASTA ALLA ZUCCA VIOLINA

Roasted butternut squash, candied pancetta, sautéed arugula and shell pasta tossed in white wine alfredo sauce. Topped with toasted pecans and Pecorino Romano cheese. 23

SALSICCIA E PANNA

Shell pasta combined with Italian sausage, fresh herbs, tomatoes and cream. 17

Available vegetarian with our mock Italian sausage

CARBONARA †

A traditional spaghetti dish with pancetta, sweet peas, egg, light alfredo and parmesan. 17

POMODORO E POLPETTE DI CARNE

Spaghetti tossed with our famous San Marzano tomato sauce and house-made meatballs. 17

ALFREDO ✓

Spaghetti with our rich blend of butter, cream and parmesan cheese with a touch of pepper. 14
With chicken 18 · With shrimp 22

PESTO FRUTTI DI MARE †

Sautéed shrimp and scallops served with our creamy house-made sundried tomato pesto sauce with rigatoni pasta. 32

PASTA PRIMAVERA ✓

Rigatoni pasta with marinated artichoke hearts, broccoli, bell peppers and mushrooms in our San Marzano tomato sauce. 18

SICILIAN PESTO ✓

Our creamy basil pesto combined with semi sun dried tomatoes, asparagus, and shell pasta. 20

BOLOGNESE

Spaghetti tossed in our slow-roasted meat sauce. 20
With meatballs or sausage 24

GNOCCHI ✓

House-made potato gnocchi with your choice of our San Marzano tomato sauce, basil pesto, or gorgonzola cheese sauce. 18
With Bolognese sauce 22

GORGONZOLA AL PEPERONCINO

Calabrese salami and Italian sausage with hot and sweet peppers, sautéed in chili-infused olive oil, blended with gorgonzola cheese sauce and shell pasta. Finished with slivered almonds. 22

RISOTTO FEATURES

IL SALMONE TOSCANO †

Pan seared wild-caught Alaskan salmon filet, served over risotto with wilted spinach and herbed sun dried tomato cream sauce. 37

TORNEDOS DE LA FORET †

Pan seared filet of beef with a rich cognac mushroom sauce. Served as tender slices atop our house-made risotto of mushrooms, cognac and cream. 45

MAPLE GLAZED SALMON †

Pan seared wild-caught Alaskan salmon filet cooked in citrus maple glaze, served on risotto of asparagus and peas. 35

ARRABIATA AL PADRE RICARDO

Rigatoni pasta, San Marzano tomato sauce, Italian sausage and red pepper flakes. 17

Available vegetarian with our mock Italian sausage

PREFERITO DELLA CASA

Chicken, prosciutto, asparagus and arugula with balsamic vinegar, blended with mascarpone, sliced almonds and shell pasta. 25

ERBE TERROSE ✓

Fresh vegetables sautéed in herbed cream with shallots, mushrooms, and fresh herbs served with shells. 17

NOCE E PERA ✓

Toasted walnuts and candied pear sautéed with spinach in our gorgonzola cheese sauce with rigatoni pasta. 19

BISTECCA

Beef tenderloin tips sautéed in fresh herbs, served with our rich gorgonzola blue cheese sauce and shell pasta. 22

PASTA DI ESTATE ✓

A surprisingly simple, yet very flavorful blend of fresh basil, semi sun dried and roma tomatoes, and toasted pine nuts served with angel hair pasta. 17

CONCHIGLE CON FUNGHI

Shell pasta tossed in our house-made mushroom prosciutto thyme sauce topped with crispy prosciutto. 23

SALMON FRESCA

Dave Rogotzke's wild-caught Alaskan salmon pan-seared with semi sun dried tomatoes, asparagus, shallots and shell pasta in a light herbed cream lemon wine sauce. 26

MAHI MAHI †

Pan seared mahi mahi filet served with angel hair pasta, tomatoes, shallots, basil and oregano in a light lemon white wine sauce. 35

PANINI

All sandwiches are served with a side Mista salad.
Substitute a different side salad or cup of soup 3

P.L.P.

The B.L.T. our way, with pancetta, lettuce, pomodoro (tomato) and mayo. Juicy, salty comfort food. 15

POLPETTA DI CARNE

House-made Italian meatballs, chopped and sautéed in our San Marzano tomato sauce with provolone cheese. 15

Available vegetarian with our mock Italian sausage

ITALIAN CHEESESTEAK

Beef tenderloin tips with sautéed mushrooms, onions, red peppers, and provolone cheese. Served with au jus. 17

MANZO

Beef tenderloin topped with bruschetta, arugula and gorgonzola sauce then grilled. 17

CAPRESE ✓

Fresh mozzarella, basil pesto and sliced tomato. 15
With chicken 19

PROSCIUTTO E PERA

Prosciutto with candied pear, honey goat cheese, and arugula. 17