

# Mesa de Notte

2436 E Silver Springs Blvd 34470-6909 · +13527324737 · Updated: Jan 14, 2026

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## APPETIZERS 6

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### Calamari Fritto \$15.00

Dusted in Mesa's special seasoned flour and fried crispy. Served with Marinara sauce

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### Bruschetta Pomodoro \$14.00

Herbed French bread crostini's topped with vine ripe tomatoes, fresh basil, sliced garlic, extra virgin olive oil and fresh mozzarella

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### Mozzarella in Carrozza \$14.00

White bread, thinly sliced prosciutto, provolone cheese, mozzarella, parmesan breadcrumbs crusted and deep fried, served with Marinara sauce

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### Carpaccio di Manzo \$16.00

Paper thin slices of rare filet mignon with spring mix, shaved Parmigiano cheese, EVOO, fresh black pepper and aged balsamic reduction

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### Antipasto Freddo \$16.00

Prosciutto, Genoa salami, vine ripe tomato with fresh mozzarella, Parmigiana Reggiano, marinated artichoke hearts, roasted red peppers, Greek olives, and marinated eggplant

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### Burrata di Bufala \$16.00

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

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## SOUP 2

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### Pasta é Fagioli AVAILABLE OPTIONS

Our own special blend of white beans, pasta, tomatoes, and chicken broth

Cup: \$6.00

Bowl: \$9.00

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### Portobello Griglia AVAILABLE OPTIONS

Grilled portobello mushrooms and fresh leeks, simmered in a creamy vegetable broth

Cup: \$6.00

Bowl: \$9.00

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## SALAD 3

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### Caprese di Bufala \$16.00

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

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### Grilled Chicken Caesar \$16.00

Hearts of romaine, parmesan cheese, house croutons, with grilled chicken & Caesar dressing

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## Greco Salad

\$16.00

Spinach, vine ripe tomatoes, applewood smoked bacon, hard cooked egg, sliced red onion, Greek country olives, feta cheese and our house balsamic vinaigrette

## PASTA 13

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### Penne alla Norma

\$17.00

Light marinara with fresh Italian sausage, eggplant, garlic, fresh basil and fresh oregano. Finished with Parmigiano Reggiano

### Fettuccine Alfredo

\$16.00

Fettuccine Pasta tossed in a parmesan cream sauce

### Cappellini de Notte

\$16.00

Capellini pasta tossed in a rich brown butter sauce with spinach, sundried tomatoes, mushroom, pancetta, and Spanish onion

### Cannelloni

\$18.00

Cannelloni pasta stuffed with beef, chicken, veal, spinach, and ricotta. Finished with melted mozzarella and a plum tomato cream sauce

### Fettuccine Carbonara

\$17.00

A rich white wine parmesan cream sauce with sautéed pancetta, onion, and peas

### Spaghetti with Meatballs or Italian Sausage

AVAILABLE OPTIONS

House tomato or Marinara

\$16.00

Meat Sauce, Upcharge:

\$2.00

### Capellini Pomodoro

\$16.00

Vine ripe tomatoes, sliced garlic, basil, and extra virgin olive oil tossed with angel hair pasta

### Rollatini Melanzana

\$17.00

Thinly sliced eggplant rolled with three cheeses and topped with marinara sauce, served with fettuccine Alfredo

### Ravioli Catarina

\$16.00

Three cheese ravioli tossed in a plum tomato cream sauce with fresh spinach

### Penne alla Vodka

\$16.00

Vodka spiked plum tomato cream sauce with Spanish onion

### Fiocchi Mandarino

\$24.00

Pasta purses stuffed with Gorgonzola cheese and roasted pear in a Grand Marnier brown butter sauce with toasted pecans

### Lasagna Bolognese

\$18.00

Layers of fresh pasta with our house meat sauce, ricotta, parmesan and mozzarella cheeses

### Spaghetti al Bosco

\$15.00

EVOO, garlic, basil, spanish onion, wild mushrooms sauteed and tossed with spaghetti pasta

## FISH 8

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**Linguine Vongole** **\$20.00**

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

**Salmone Griglia** **\$26.00**

Fresh Atlantic Salmon grilled and served with capellini aglio e olio and sundried tomato vinaigrette

**Gamberoni Mesa de Notte** **\$26.00**

10 Large shrimp sautéed in a garlic white wine lemon butter sauce with linguine pasta and a pinch of crushed red pepper

**Gamberoni Parmigiana** **\$26.00**

8 Large shrimp Lightly breaded and topped with our house marinara sauce, parmesan and mozzarella cheeses. Served with linguine marinara

**Mahi Piccata** **\$26.00**

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

**Linguine Pescatore** **\$38.00**

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 alla Vodka** **\$26.00**

10 Large shrimp sautéed in a vodka spiked plum tomato cream sauce with Spanish onion over linguine pasta

**Mahi Primavera** **\$30.00**

Blackened Mahi fi let topped with savory torrentino mix and served over Risotto primavera. Finished with aged balsamic reduction

**MEATS** 10

**Maiale Osso Buco** **\$26.00**

18oz Pork shank slowly cooked in a rosemary red wine sauce with vegetable ragout. Served over parmesan risotto

**Filetto Marsala** **\$42.00**

8oz Black Angus Filet Mignon grilled and topped with a mushroom marsala wine sauce and served with roasted red pepper risotto and sautéed vegetables

**Piccata Chicken / Veal** **AVAILABLE OPTIONS**

Capers and fresh basil in a white wine lemon butter sauce. Served over capellini pasta

Chicken: \$20.00

Veal: \$27.00

**Francese Chicken / Veal** **AVAILABLE OPTIONS**

Sautéed in a light egg batter and finished in a white wine lemon butter sauce. Served over capellini pasta

Chicken: \$20.00

Veal: \$27.00

**Sorrentino Chicken / Veal** **AVAILABLE OPTIONS**

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

Chicken: \$20.00

Veal: \$27.00

**Brasato di Manzo** **\$30.00**

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

## Marsala Chicken / Veal

Wild mushrooms in a Marsala wine sauce. Served over capellini pasta

### AVAILABLE OPTIONS

Chicken: \$20.00

Veal: \$27.00

## Mesa 2436 Chicken / Veal

Sautéed with artichoke hearts, spinach and capers in a white wine lemon sauce. Served over capellini pasta

### AVAILABLE OPTIONS

Chicken: \$20.00

Veal: \$27.00

## Parmigiana Chicken / Veal

Lightly breaded and topped with our slow cooked house tomato sauce, parmesan and mozzarella cheeses. Served with a side of capellini marinara

### AVAILABLE OPTIONS

Chicken: \$20.00

Veal: \$27.00

## Saltimbocca Chicken / Veal

Sautéed with prosciutto and fresh sage in a sauce of white wine served over sautéed spinach

### AVAILABLE OPTIONS

Chicken: \$20.00

Veal: \$27.00

## SIDES & ADD ONS 10

### Side House Salad

\$5.00

### Side Caesar Salad

\$5.00

### Side of Vegetable Risotto

\$12.00

### Side of Parmesan Risotto

\$10.00

### Side of Garlic Wilted Spinach

\$6.00

### Side of Sautéed Vegetables

\$6.00

### Side of Roasted Herb Potatoes

\$6.00

### Side of Pasta

\$8.00

### Side of Meatballs (2)

\$5.00

### Side of Italian Sausage (2)

\$5.00

## DESSERTS 7

### Cheese Cakes

\$90.00

### Zuppa Anglaise

Sponge cake drizzled with kahlua and layered with mascarpone cheese, Belgian chocolate mousse and raspberry preserves, finished with whipped cream, shaved chocolate and toasted almonds

### AVAILABLE OPTIONS

Small (8 Slices): \$50.00

Medium (12 Slices): \$65.00

Large (24 Slices): \$120.00

### Tiramisu

Italian lady fingers soaked in espresso and coffee liquor, layered with mascarpone cheese mousse and chocolate chips, dusted with dark chocolate cocoa

### AVAILABLE OPTIONS

Half Pan (12 Orders):

\$65.00

Full Pan (24 Orders):

\$24.00

## Cannoli

Mesa's own special filling, chocolate sauce and powdered sugar

### AVAILABLE OPTIONS

Small: \$2.50

Large: \$4.50

## Dessert Shots

chocolate mousse, cheesecake, tiramisu, vanilla

**\$3.50**

## Flan Cake

Godiva soaked sponge cake layered with house made flan. Finished with cream cheese frosting and caramel

**\$90.00**

## Cannoli, Tiramisu, Mousse, or Tres Leches - Layered Sponge Cakes

with choice of flavor

### AVAILABLE OPTIONS

Small (8 Slices): \$50.00

Medium (12 Slices): \$65.00

Large (24 Slices): \$120.00

## ENTREES 11

### Marsala

wild mushrooms, Marsala wine sauce

### AVAILABLE OPTIONS

Chicken - Half Pan (12-4 Ounce Pieces): \$85.00

Chicken - Full Pan (24-4 Ounce Pieces):

\$165.00

Veal - Half Pan (12-4 Ounce Pieces): \$105.00

Veal - Full Pan (24-4 Ounce Pieces): \$200.00

### Piccata

Fresh basil, capers, white wine lemon butter sauce

### AVAILABLE OPTIONS

Chicken - Half Pan (12-4 Ounce Pieces): \$85.00

Chicken - Full Pan (24-4 Ounce Pieces):

\$165.00

Veal - Half Pan (12-4 Ounce Pieces): \$105.00

Veal - Full Pan (24-4 Ounce Pieces): \$200.00

### Parmigiana

Lightly breaded, house tomato sauce, parmesan and mozzarella cheeses

### AVAILABLE OPTIONS

Chicken - Half Pan (12-4 Ounce Pieces): \$85.00

Chicken - Full Pan (24-4 Ounce Pieces):

\$165.00

Veal - Half Pan (12-4 Ounce Pieces): \$105.00

Veal - Full Pan (24-4 Ounce Pieces): \$200.00

### Mesa 2436

Fresh spinach, artichoke hearts, capers, garlic white wine lemon butter sauce

### AVAILABLE OPTIONS

Chicken - Half Pan (12-4 Ounce Pieces): \$85.00

Chicken - Full Pan (24-4 Ounce Pieces):

\$165.00

Veal - Half Pan (12-4 Ounce Pieces): \$105.00

Veal - Full Pan (24-4 Ounce Pieces): \$200.00

### Francese

Sautéed in a light egg batter and finished in a white wine lemon butter sauce

### AVAILABLE OPTIONS

Chicken - Half Pan (12-4 Ounce Pieces): \$85.00

Chicken - Full Pan (24-4 Ounce Pieces):

\$165.00

Veal - Half Pan (12-4 Ounce Pieces): \$105.00

Veal - Full Pan (24-4 Ounce Pieces): \$200.00

## Eggplant Rollatini

Thinly sliced eggplant rolled with ricotta, mozzarella and parmesan cheeses topped with Marinara sauce and parmesan cheese

### AVAILABLE OPTIONS

Half Pan (12 Pieces): \$80.00  
Full Pan (24 Pieces): \$150.00

## Eggplant Parmesan

Sauteed eggplant layers with Marinara sauce, parmesan and mozzarella cheeses

### AVAILABLE OPTIONS

Half Pan: \$80.00  
Full Pan: \$150.00

## Beef Braciolo

Sliced beef rolled with basil pesto, pine-nuts and parmesan cheese, braised in tomato sauce

### AVAILABLE OPTIONS

Half Pan (10 Pieces): \$85.00  
Full Pan (20 Pieces): \$170.00

## Brasato di Manzo

Boneless beef short ribs slowly braised in a cabernet wine sauce with Spanish onion and fresh rosemary

### AVAILABLE OPTIONS

Half Pan (10 Pieces): \$110.00  
Full Pan (20 Pieces): \$200.00

## Flank Steak

### AVAILABLE OPTIONS

Half Pan (12-4 Ounce Pieces): \$85.00  
Full Pan (24-4 Ounce Pieces): \$165.00

## Beef Tenderloin

### AVAILABLE OPTIONS

Half Pan (12-4 Ounce Pieces): \$130.00  
Full Pan (24-4 Ounce Pieces): \$250.00

## SALADS <sup>4</sup>

### House Salad

Mixed baby lettuces with pear tomatoes, Greek olives and sliced red onions

### AVAILABLE OPTIONS

Half Pan: \$25.00  
Full Pan: \$45.00

### Caesar Salad

Hearts of romaine lettuce, shredded parmesan cheese, house-made croutons

### AVAILABLE OPTIONS

Half Pan: \$25.00  
Full Pan: \$45.00

### Spinach Salad

Baby spinach leaves, pear tomatoes, sliced red onions, bacon crumbles and feta cheese

### AVAILABLE OPTIONS

Half Pan: \$30.00  
Full Pan: \$55.00

### Caprese

Vine-ripe tomato, fresh mozzarella, fresh basil, shaved parmesan cheese, extra virgin olive oil, aged balsamic glaze

### AVAILABLE OPTIONS

Small (12 Slices): \$24.00  
Med (24 Slices): \$48.00  
Large (36 Slices): \$72.00

## VINO FRIZZANTE <sup>8</sup>

### Ca'Montebello, Moscato, Lombardy

**\$40.00**

### Candoni Moscato, Lombardy

### AVAILABLE OPTIONS

Glass: \$8.50  
Bottle: \$32.00

**Santa Margherita, Prosecco, Valdobbiadene**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

**Ca'Montebello, Sangue di Guido, Lombardy**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

**Banfi, Rosa Regale Brachetto, Piedmont**

**\$11.00**

**Poletti, Lambrusco, Emilia Romagna**

**AVAILABLE OPTIONS**

Glass: \$7.00

Bottle: \$28.00

**Ca del Bosco, Cuvee Prestige Franciacorta, Lombardy**

**\$69.00**

**Roderer Estate, Brut Sparkling, California**

**\$45.00**

## VINO BIANCO ITALIANO <sup>6</sup>

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**Cantina Tollo, Bianco, Terre di Chieti**

**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

**Torresella, Pinot Grigio, Venetian**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

**Ca' Montebello, Pinot Grigio, Lombardy**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

**Inama Soave Classico, Veneto**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

**Santa Margherita, Pinot Grigio, Alto Adige**

**\$48.00**

**Bergaglio Salluvii, Gavi, Piedmont**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

## VINO BIANCO <sup>9</sup>

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**Acrobat, Rosé of Pinot Noir, Oregon**

**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

**A to Z, Riesling, Oregon**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$32.00

**D.R. Loosen, Riesling, Mosel**

**AVAILABLE OPTIONS**

Glass: \$9.00

Bottle: \$36.00

**Morgan, Sauvignon Blanc, Monterey**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

**Craggy Range, Sauvignon Blanc, Marlborough**

**AVAILABLE OPTIONS**

Glass: \$11.00

Bottle: \$44.00

**J Lohr Riverstone, Chardonnay, Monterey**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

**Sonoma Cutrer, Chardonnay, Russian River**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

**Ferrari Carano, Chardonnay, Sonoma**

**\$45.00**

**Merryvale Vineyards, Chardonnay, Carneros**

**\$66.00**

## **VINO ROSSO ITALIANO** 12

**Mate, Rosso di Montalcino, Tuscany**

**\$56.00**

**Montepulciano d'Abruzzo**

**AVAILABLE OPTIONS**

Glass: \$9.00

Glass: \$36.00

**Candoni, Elviana Red Blend, Lombardy**

**AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

**Speri, Valpolicella Ripasso, Veneto**

**\$60.00**

**Ca'Montebello, Pinot Nero, Lombardy**

**AVAILABLE OPTIONS**

Glass: \$10.00

Bottle: \$40.00

**Castello Banfi, Toscana Cum Laude, Tuscany**

**\$60.00**

**Santa Margherita, Chianti Classico, Tuscany**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

**Carpineto, Chianti Classico, Tuscany**

**AVAILABLE OPTIONS**

Glass: \$12.00

Bottle: \$48.00

**Mirafiore, Barolo, Piedmont**

**\$75.00**

<b>Ruffino Ducale, Chianti Classico, Tuscany</b>	<b>\$42.00</b>
<b>Ruffino Riserva 'Gold Label' Dulce Oro, Tuscany</b>	<b>\$74.00</b>
<b>Terre di Chieti Rosso</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$9.00
	Bottle: \$36.00

## VINO ROSSO AMERICANA <sup>12</sup>

<b>Conundrum, Red Blend, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$9.00
	Bottle: \$36.00

<b>J Lohr 7 Oaks, Cabernet Sauvignon, Paso Robles</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$8.00
	Bottle: \$32.00

<b>Meomi, Pinot Noir, California</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$10.50
	Bottle: \$41.00

<b>Belle Glos, Pinot Noir, Santa Lucia Highlands</b>	<b>\$60.00</b>
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<b>Columbia Crest H3, Merlot, California Valley</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$9.00
	Bottle: \$36.00

<b>Robert Mondavi, Cabernet Sauvignon, Napa Valley</b>	<b>\$45.00</b>
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<b>Ferrari Carano, Cabernet Sauvignon, Alexander Valley</b>	<b>\$60.00</b>
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<b>Round Pond Kith &amp; Kin, Cabernet Sauvignon, Napa Valley</b>	<b>\$75.00</b>
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<b>Mettler, Organic Old Vine Cabernet Sauvignon, Lodi</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.50
	Bottle: \$58.00

<b>Two Iron, Cabernet Sauvignon, Napa Valley</b>	<b>\$75.00</b>
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<b>Honig, Cabernet Sauvignon, Napa Valley</b>	<b>\$75.00</b>
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<b>Mettler Epicenter, Organic Old Vine Zinfandel, Lodi</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$45.00

## VINO ROSSO SOUTH AMERICANA - SPAIN <sup>3</sup>

<b>'Millamore', Amarone Style Malbec Blend, Argentina</b>	<b>AVAILABLE OPTIONS</b>
	Glass: \$14.00
	Bottle: \$55.00

**Trivento, Malbec****AVAILABLE OPTIONS**

Glass: \$8.00

Bottle: \$30.00

**Montecillo Gran Reserva, Tempranillo, Rioja****\$62.00****CAPITANA LISTA ITALIANO** 9**Luigi Einaudi, Barolo, Piedmont****\$131.00**

Brilliant garnet with orange hues, exuberant fruit and spice on the nose and palate, luscious, full body and flavors, velvety texture and spicy finish

**Miagra Marvenga, Barolo, Piedmont****\$95.00**

This wine's particular vinification style makes it drinkable at a relatively young age. The result is a rich, full, and smooth wine with great structure

**Speri, Amarone, Veneto****\$130.00**

Deep red color and very intense bouquet with spicy, aromatic and jammy notes combining power and finesse. Sensuous and complex, lingering finish

**Cesari, Amarone, Veneto****\$110.00**

Notes of raisined fruit and cherry flavors. Mild hints of vanilla and spice are present as well. Elegant and warm with a velvety mouthfeel

**Masi Agricola Mazzano, Amarone, Veneto****\$240.00**

Masi's Cru wines are reference point wines, from terroirs identified as the finest within Valpolicella. Production is extremely limited

**Marchesi Antinori, Tignanello, Tuscany****\$144.00**

The wine is potent and complex on the nose with spicy notes which mingle with aromas of red fruit, like cherries and plums

**Castello Banfi, Brunello di Montalcino, Tuscany****\$135.00**

Intense ruby red with garnet reflections. The bouquet is ethereal, with aromas of violet, vanilla. Soft and velvety, with traces of spice

**Tenuta San Guido, Guidalberto, Tuscany****\$105.00**

A second wine from the producers of Sassicaia. A full-bodied wine of intense red fruit flavor and supple texture supported by ripe, silky tannins

**Tenuta San Guido, Sassicaia, Tuscany****\$330.00**

The first Super Tuscan, this wine debuted in 1968. Intense, concentrated and deep ruby colored, this wine offers elegant, complex aromas of red fruit

**CAPITANA LISTA AMERICANA** 4**Jordan, Cabernet Sauvignon, Napa Valley****\$120.00**

Its masculine structure is harnessed by a beautiful balance of acidity and dark fruits with a long, cassis-laced finish

**Groth, Cabernet Sauvignon, Napa Valley****\$115.00**

Big and lush with huge gobs of fruit in the aroma and flavor. The texture of the wine is soft and supple

**Silver Oak, Cabernet Sauvignon, Alexander Valley****\$105.00**

Aromas of vanilla, cassis, and sage fill the glass. On the palate, notes of raspberry lingering acidity and a finish of dusty, silky tannins

## Far Niente, Cabernet Sauvignon, Napa Valley

\$170.00

A round, supple entry leads to a silky, smooth midpalate. Cassis, clove, and toasted oak complement the black and red fruit flavors

## COCKTAILS 9

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### Goodfellow Martini

\$10.00

Absolut Mandarin, Amaretto, Tuaca, Sour Mix, dash of simple syrup, served up with a brown sugar rim

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### Tiramisu Martini

\$9.50

Captain Morgan White, Kahlua, Baileys, served up

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### Caramel Appletini

\$9.50

Bailey's Original Irish Cream Liqueur, Smirnoff Green Apple Vodka, shaken and strained, served up in a caramel drizzled martini glass

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### Raspberry Old Fashioned

\$10.00

Jim Beam Apple, Fresh Raspberry, Fresh Orange, Muddled with Orange Bitters, served on the rocks

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### Mango Painkiller

\$10.00

Delicious mix of Cruzan Mango Rum, Coconut Milk, Orange and Pineapple Juices

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### Espresso Martini

\$10.00

Smirnoff Vanilla Vodka, Kahlua, Splash of chocolate liquor, fresh espresso, shaken and strained, and served up

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### Truffletini

\$10.00

Godiva Chocolate Liqueur, Godiva White Chocolate Liqueur, Ketel One Vodka, shaken and strained, served with chocolate shavings

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### Italian Martini

\$10.00

Limoncello, Three Olive Citrus Vodka, shaken and served up with a lemon wedge

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### Dark and Stormy

\$10.00

Diplomatico Reserva Exclusiva Rum, Ginger beer, and a dash of bitters, served on the rocks

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## ANTIPASTI - APPETIZERS 3

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### Shrimp Cocktail

\$16.00

6 Large shrimp served in a martini glass with cherry tomato caprese and house cocktail sauce

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### Carpaccio di Manzo

\$16.00

Paper thin slices of filet mignon with baby arugula, shaved Parmigiana Reggiano cheese, extra virgin olive oil, fresh ground black pepper and aged balsamic reduction

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### Antipasto Freddo

\$16.00

Prosciutto, vine ripe tomato, fresh mozzarella and Parmigiano Reggiano cheese, grilled marinated eggplant, genoa salami, artichoke hearts, roasted red peppers, Greek olives, red grapes

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## INSALATA - SALADS 4

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### Greco

\$14.00

Spinach, vine ripe tomatoes, applewood smoked bacon, hard cooked egg, sliced red onion, Greek country olives, feta cheese and blackberry balsamic vinaigrette

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**Caesar** **\$12.00**  
Hearts of romaine lettuce, shaved Parmigiana Reggiano cheese, tossed in House Caesar dressing

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**Caprese di Bufala** **\$16.00**  
Imported fresh mozzarella, sliced vine ripe tomatoes, fresh basil, extra virgin olive oil, fresh ground black pepper, shaved Parmigiana Reggiano cheese and aged balsamic reduction

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**Insalata del Casa** **\$10.00**  
(House salad) mixed lettuces, black olives, pear tomato, sliced red onions, pepperoncini pepper, and marinated artichoke hearts

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## **PASTA SAUCES** 8

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**Pomodora Fresca** **\$18.00**  
Vine ripe tomatoes, sliced garlic, fresh basil and extra virgin olive oil

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**Penne alla Vodka** **\$18.00**  
Imported Parma prosciutto and Spanish onion simmered in a vodka spiked plum tomato cream sauce

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**Vongole Bianco** **\$22.00**  
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)

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**Alfredo** **\$16.00**  
Parmesan cream sauce

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**Verdura** **\$20.00**  
Arugula, sundried tomatoes, wild mushrooms, zucchini, yellow squash, red onion and artichoke hearts sautéed with garlic, extra virgin olive oil and fresh basil. Finished with white truffle oil

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**Pollo de Notte** **\$17.00**  
Breast of chicken, onion, pancetta, sundried tomatoes, wild mushrooms and fresh spinach in a rich chicken broth

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**Salsa del Casa** **\$16.00**  
Our house tomato sauce, meat sauce, or marinara sauce

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**Aglio é Olio** **\$16.00**  
Fresh garlic and basil sautéed with olive oil

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## **AGLIO É OLIO** 5

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**Salmone Griglia** **\$27.00**  
Fresh Salmon filet grilled and topped with sundried tomato vinaigrette. Over spinach and gluten free penne aglio olio

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**Mahi Piccata** **\$27.00**  
Fresh Mahi filet sautéed in a white wine lemon butter sauce with artichoke hearts, sundried tomatoes and capers. Sprinkled with toasted almonds

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**Risotto Pescatore** **\$32.00**  
Scallops, shrimp, clams, mussels and calamari sautéed in a garlic white wine sauce over parmesan risotto (Also available in white wine plum tomato sauce)

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<b>Pollo é Gamberoni Pancetta</b>	<b>\$27.00</b>
Breast of chicken and five large shrimp sautéed with pancetta, scallions, and sundried tomatoes in a garlic brown butter sauce	
<b>Gamberoni Mesa de Notte</b>	<b>\$27.00</b>
10 Large Shrimp sautéed in a garlic white wine lemon butter sauce with a pinch of crushed red pepper	

## CARNE - MEATS 4

<b>Anatra L'orange</b>	<b>\$28.00</b>
Crispy tender young roasted duckling drizzled with Grand Marnier orange glaze and served with grilled vegetables	
<b>Pollo 2436</b>	<b>\$18.00</b>
Boneless breast of chicken grilled and topped with a garlic white wine lemon butter sauce with spinach, capers, and artichoke hearts, served over gluten free penne	
<b>Pollo Marsala</b>	<b>\$18.00</b>
Boneless breast of chicken grilled and topped with a wild mushroom Marsala wine sauce, served over free penne	
<b>Pollo Scarpariello</b>	<b>\$18.00</b>
Boneless breast of chicken grilled and topped with a garlic white wine lemon butter sauce with Italian sausage, mushrooms, pepperoncini peppers, Greek olives, fresh oregano and a splash of red wine vinegar, served over gluten free penne	

## ANTIPASTI (APPETIZERS) 6

<b>Tuna Crostini</b>	<b>\$17.00</b>
Sesame seared Ahi Tuna sliced and served on toasted French bread crostini with mango salsa	
<b>Calamari Fritto</b>	<b>\$16.00</b>
Dusted in Mesa's special seasoned flour and fried crispy. Served with Marinara sauce	
<b>Capesante con Limon</b>	<b>\$18.00</b>
3 Jumbo pan seared scallops, blackened and served with sweet potato lasagna and a garlic white wine lemon butter sauce	
<b>Carpaccio di Manzo</b>	<b>\$16.00</b>
Paper thin slices of filet mignon with baby arugula, shaved Parmigiana Reggiano cheese, extra virgin olive oil, fresh ground black pepper and aged balsamic reduction	
<b>Antipasto Freddo</b>	<b>\$16.00</b>
Parma Prosciutto, Genoa salami, vine ripe tomato and fresh mozzarella, Parmigiana Reggiano cheese, sweet potato lasagna, grilled marinated eggplant, marinated artichoke hearts, roasted red peppers, Greek olives and red grapes	
<b>Bruschetta Torrentino</b>	<b>\$14.00</b>
Two garlic toasted Italian crostini topped with vine ripe tomatoes, fresh basil, sliced garlic, extra virgin olive oil and fresh mozzarella; and two crostini topped with sun dried tomatoes, red onion, roasted red peppers, balsamic vinaigrette and olive oil	

## ZUPPA (SOUPS) 2

<b>Pasta é Fagioli</b>	<b>AVAILABLE OPTIONS</b>
Our own special blend of white beans, pasta, tomatoes and chicken broth	Cup: \$5.00
	Bowl: \$7.00

## Portobello Griglia

Grilled Portobello mushrooms and fresh leeks simmered in a creamy vegetable broth

### AVAILABLE OPTIONS

Cup: \$5.00

Bowl: \$7.00

## INSALATA (SALADS) 5

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### Greco \$12.00

Spinach, vine ripe tomatoes, applewood smoked bacon, hard cooked egg, sliced red onion, Greek country olives, feta cheese and our house balsamic vinaigrette

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### Caesar \$10.00

Hearts of romaine lettuce, house made croutons, shaved Parmigiana Reggiano cheese, tossed in Caesar dressing

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### Arugula \$12.00

Baby arugula, spinach, radicchio, toasted pine nuts, with mandarin oranges and sundried tomato vinaigrette

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### Caprese di Bufala \$15.00

Imported fresh mozzarella, sliced vine ripe tomatoes, fresh basil, extra virgin olive oil, fresh ground pepper, shaved Parmigiana Reggiano cheese with balsamic reduction

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### Insalata del Casa \$8.00

(House salad) Mixed baby lettuces, black olives, pear tomatoes, sliced red onions, pepperoncini pepper, and marinated artichoke hearts

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## CARNE (MEATS) 7

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### Parmigiana AVAILABLE OPTIONS

Lightly breaded and topped with our slow cooked house tomato sauce, parmesan and mozzarella cheeses. Served with a side of penne marinara

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Chicken: \$20.00

Veal: \$29.00

### Marsala AVAILABLE OPTIONS

Wild mushrooms in a Marsala wine sauce, served over Capellini pasta

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Chicken: \$20.00

Veal: \$29.00

### 2436 AVAILABLE OPTIONS

White wine lemon butter sauce with capers, spinach, artichoke hearts, and fresh basil served over Capellini pasta

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Chicken: \$20.00

Veal: \$29.00

### Maiale Osso Buco \$34.00

Center cut Pork shank slow braised in a red wine sauce with vegetable ragout, over saffron risotto

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### Anatra L'orange \$30.00

Crispy tender young roasted duckling laced with Grand Marnier orange reduction accompanied by parmesan risotto and sliced grilled vegetables

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### Brasato di Manzo \$34.00

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

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### Filetto Bourbon \$37.00

8oz Black angus filet mignon grilled and topped with a honey bourbon glaze. Accompanied by a saffron risotto and grilled asparagus

## PESCE (FISH) 8

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**Salmone Frangelico** **\$32.00**

Fresh Atlantic Salmon crusted with pecan meal and finished with Frangelico cream. Accompanied by Parmesan Risotto

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**Mahi Piccata** **\$27.00**

Fresh Mahi filet sautéed in a white wine lemon butter sauce with artichoke hearts, capers and sundried tomatoes. Served over angel hair and sprinkled with toasted almonds

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**Spada Tropical** **\$35.00**

Fresh Swordfish grilled and topped with roasted pineapple salsa served over toasted coconut risotto

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**Pollo e Gamberoni Pancetta** **\$28.00**

Breast of chicken and five shrimp sautéed in a garlic brown butter sauce with pancetta, sundried tomatoes and scallion, over angel hair pasta

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**Aragosta alla Verona** **\$50.00**

Two 5oz Maine lobster tails simmered in a cognac spiked plum tomato cream sauce with shallots, fresh basil and a pinch of crushed red pepper served over linguini pasta

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**Linguini Pescatore** **\$35.00**

Jumbo scallops, shrimp, Mahi, clams, mussels and calamari simmered in a white wine plum tomato sauce, over linguini (Can be prepared in a white sauce)

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**Fettuccine Adriatico** **\$36.00**

3 Jumbo Scallops and five large shrimp simmered in a garlic white wine lemon butter sauce with sundried tomatoes, artichoke hearts, and capers. Served over black and white fettuccine

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**Linguini Vongole** **\$24.00**

Fresh clams sautéed in a garlic white wine sauce with fresh basil and a pinch of crushed red pepper

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## PROTEIN ADD ONS 6

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**Grilled Shrimp (5)** **\$7.00**

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**Grilled Chicken** **\$5.00**

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**Tenderloin Tips** **\$12.00**

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**Tenderloin / Shrimp (4)** **\$15.00**

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**Tenderloin / Chicken** **\$14.00**

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**Chicken / Shrimp (4)** **\$9.00**

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## SEAFOOD 5

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**Gamberoni Mesa de Notte** **\$22.00**

10 large shrimp sautéed in garlic white lemon butter sauce with linguine pasta and a pinch of crushed red pepper

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**Salmone Griglia** **\$22.00**

Fresh Atlantic Salmon grilled and served with linguine aglio e olio and sundried tomato vinaigrette

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<b>Salmone Pescatore</b>	<b>\$26.00</b>
Fresh Atlantic Salmon filet sautéed in a macho cream sauce with squid, octopus, shrimp, and scallops. Served over parmesan risotto	
<b>Salmone Genovese</b>	<b>\$22.00</b>
Fresh Atlantic Salmon tossed in a pesto cream sauce with fettuccine pasta and finished with toasted pine nuts	
<b>Mahi Piccata</b>	<b>\$22.00</b>
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 angel hair pasta	

## PROTEINS 4

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<b>Lomo Saltado</b>	<b>\$24.00</b>
Beef tenderloin tips sautéed in a soy-red wine vinegar sauce with onion, peppers, tomatoes, cilantro, and a dash of sesame oil. Served over parmesan risotto (Also available with chicken or shrimp)	
<b>Maiale Osso Buco</b>	<b>\$24.00</b>
18oz pork shank slowly cooked in a rosemary red wine sauce with vegetable ragout. Served over parmesan risotto	
<b>Brasato di Manzo</b>	<b>\$27.00</b>
Boneless beef short ribs slowly braised in a cabernet wine sauce with Spanish onion and fresh rosemary. Served with parmesan risotto	
<b>Anticuchos</b>	<b>\$27.00</b>
Skewered beef tenderloin tips and large shrimp (4) marinated with aji panca and served with golden Huancaína potatoes	

## ITALIAN CLASSICS 9

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<b>Chicken Entrée Over Capellini</b>	<b>\$15.00</b>
Parmigiana   Sorrentino   Scarpariello   Marsala   Francese   Piccata   2436   Cacciatore	
<b>Chicken Saltimbocca Over Spinach</b>	<b>\$15.00</b>
<b>Veal Entrée Over Capellini</b>	<b>\$22.00</b>
Parmigiana   Sorrentino   Scarpariello   Marsala   Francese   2436   Piccata	
<b>Veal Saltimbocca Over Spinach</b>	<b>\$22.00</b>
<b>Gnocchi Bolognese</b>	<b>\$16.00</b>
<b>Lasagna Bolognese</b>	<b>\$15.00</b>
<b>Linguine in White Clam Sauce</b>	<b>\$18.00</b>
<b>Spaghetti with Meatballs or Italian Sausage</b>	<b>\$15.00</b>
<b>Piatto Italiano</b>	<b>\$15.00</b>
Lasagna Bolognese, stuffed shells, and cheese ravioli with house tomato sauce	

## SIDES 9

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<b>Sautéed Vegetables</b>	<b>\$6.00</b>
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<b>Side Caesar Salad</b>	<b>\$5.00</b>
<b>Side House Salad</b>	<b>\$5.00</b>
<b>Garlic Wilted Spinach</b>	<b>\$6.00</b>
<b>Parmesan Risotto</b>	<b>\$8.00</b>
<b>Huancaína Golden Potatoes</b>	<b>\$6.00</b>
<b>Side of Pasta</b>	<b>\$8.00</b>
<b>Meatballs (2)</b>	<b>\$4.00</b>
<b>Italian Sausage</b>	<b>\$4.00</b>