

LA VISTA

Lunch & Dinner Menu

antipasti

SPIEDINI DI CAPRESE

Buffalo mozzarella skewers served with fresh tomato slices, grilled eggplant and stuffed with ricotta cheese and rocket leaves

11.500

GAMBERI COLORATI

Marinated shrimp tossed with julienne zucchini, leek, sun dried tomato and lemon zest served on a bed of mixed crisp lettuce

12.000

POLIPO DELL ATLANTICO

Fresh octopus served with sweet bell pepper, fennel, orange and a special Italian dressing

9.500

INSULATE DI MARE

Mixed seafood served with crisp lettuce, black olives and cherry tomatoes

7.500

CARPACCIO ALL ITALIANA

Sliced beef Carpaccio served with rocket leaves, parmesan shavings and marinated grilled sweet bell peppers

6.000

SALMONE DELL CONTE

Sliced smoked salmon rolled with cream cheese served with marinated champignon mushrooms, shallot, onion, capers, rocket leaves and balsamic reduction

14.000

BRUSCHETTA LA VISTA

Ciabatta Italian bread sliced and served with three kinds of different special Mediterranean sauces

9.500

ANTI PASTO DELLA LINEA BELLA

Vegetarian tower of vegetables

5.000

ARANCINI ALLA ROMANA

Three kinds of roman risotto cake stuffed with classic herbs, mixed Italian cheese and vegetable rotatiole served with a special zesty sauce

11.500

INSALATA CON FORMAGGIO DI CAPRINO FRESCO

Goat cheese served on a bed of ciabatta bread and lollo roso leaves with walnuts

8.500

INSALATA DELL ORTO VERDE

Rocket leaves served with marinated mushrooms, sun dried tomatoes, baby corn and grilled cherry tomatoes mixed with classic modena balsamic and parmesan shavings

6.000

INSALATA DI GRANCHIO

Crisp mixed lettuce served with julienne crab meat, gorgonzola cheese, fresh basil, mint leaves, extra virgin olive oil and modena balsamic reduction

5.500

INSALATA DI POLLO

Steamed chicken cubes marinated with lemon and olive oil tossed with toasted pine nuts, capers, fresh fennel and parmesan cheese served on a bed of green lollo leaves

11.500

INSALATA DEL GRANDE CESARE

Iceberg lettuce tossed with a special dressing, focaccia croutons, crushed parmesan cheese and dry sliced beef

8.500

zuppe e minestrone

MINISTRONE TOSCANO

Mixed vegetable cubes cooked with onion, garlic, olive oil, tomato sauce and Italian rice

5.000

ZUPPA DI FUNGHI ALL TARTUFO

Champignon fungi soup served with an original truffle oil and parmesan cheese

7.000

ZUPPA DI POMODORO AL BASILICO

Tomato soup served with fried basil, croutons, fresh cream and pesto sauce

5.000

ZUPPA DELLO SCOGLIO

Clear seafood soup with calamari, shrimp and mussels

10.000

Zuppa di patate e porri.

Potato and leek soup served with cream cheese and parmesan

5.500

pasta e risotti

TAGLIATELLE ALL FIORENTINA

Homemade tagliatelle pasta tossed with chicken liver, sweet bell pepper, onion, parsley, balsamic vinegar and parmesan cheese

7.000

LINGUINI ALL LIMONE E GAMBERI

Pasta linguini cooked with a delicate lemon sauce with baby shrimp

9.500

FARFALLE DELLA MADAM

Farfalle pasta cooked with smoked salmon, Italian blue cheese and citrus

9.000

RAVIOLI DELL MARINAIO

Homemade pasta ravioli stuffed with fresh fillet of sea bass served with a delicious fresh tomato concasse sauce

7.500

TORTELLINI ALL PESTO DI NOCI

Homemade tortellini stuffed with mixed cheese and served with a special walnut pesto

12.000

SPAGHETTI PUTTANESCA

Spaghetti pasta served with tomato concasse, capers, anchovies and basil on a bed of crispy rocket leaves

7.500

SPAGHETTI BOLGNESE

Spaghetti pasta served with classic Italian Bolognese sauce

10.500

FUSILLI ALLA SICILIANA

Fusilli pasta cooked with eggplant and fresh cherry tomato concasse

9.000

LASAGNA ALL RAGU DI CARNE

Lasagna pasta prepared according to the classic traditional method of Bologna city

10.000

PENNE ARRABIATA

Penne pasta cooked with spicy tomato sauce and sliced black olives

6.500

GNOCCHI ALL GENOVESE

Homemade potato dumplings served with our special pesto sauce and baby roman tomatoes

8.500

FETTUCCINI PANNA E FUNGHI

Fettuccini pasta served with button mushrooms and fresh cream

8.000

RISOTTO MARE E MONTI

Italian rice cooked with shrimp and fresh asparagus

12.500

RISOTTO CON CARCIOFI E FUNGHI

Arborio rice cooked with artichoke and wild mushrooms

8.000

RISOTTO DELICATE ALL OLIO TARTUFATO

Italian rice cooked with pears, pecorino cheese and original black truffle oil

9.000

pizza

PIZZA MARGARITA

Tomato sauce with mozzarella cheese

7.000

PIZZA SICILIANA

Tomato sauce, mozzarella cheese, marinated grilled bell pepper, sliced fresh mushrooms, Italian salami and fresh sliced tomato

9.000

PIZZA CALABRESE

Tomato sauce, mozzarella cheese, minced spicy meat, sliced mushrooms and dry chili

9.500

PIZZA ALL TONNO

Tomato sauce, mozzarella cheese, tuna, capers and onion julienne

7.000

PIZZA AI FORMAGGI

Tomato sauce, mozzarella cheese, Italian blue cheese, parmesan cheese and pecorino cheese

8.500

PIZZA VEGETARIANA

Tomato sauce, mozzarella cheese and mixed fresh vegetables

7.500

PIZZA AI FUNGHI

Tomato sauce, mozzarella cheese, sliced mushrooms, garlic and parsley

7.000

CALZONE FARCITO

Tomato sauce, mozzarella cheese, grilled vegetables and Italian salami

8.500

PIZZA AI GAMBERI E ANANAS

Tomato sauce, mozzarella cheese, pineapple cubes and shrimp served with Roca leaves

11.500

PIZZA ALL SALMONE AFFUMICATO E GORGONZOLA

Tomato sauce, mozzarella cheese, Italian blue cheese and smoked salmon

10.000

PIZZA CO BMOZZARELLA DI BUFFALO

Tomato sauce and original buffalo mozzarella

9.500

carne e pesce

PETTO DI POLLO AL POMODORO PROFUMATO

Grilled marinated chicken breast with rosemary and melted mozzarella served on a bed of ragout of herbs, tomato and roast potatoes

13.500

SCALLOPINE ALL LIMONE

Veal scallop cooked with butter, lemon zest and lemon juice accompanied with sautéed zucchini

14.500

AGNELLO AI LEGUME

Grilled lamb chops with rosemary and black pepper sauce served with steamed white beans, lentils and diced carrots and tossed with herbs and garlic

14.000

TAGLIATA ALLO SCALOGNO AGRO DOLCE

Grilled rib eye with sweet and sour onion shallot served with artichokes and tossed with garlic, onion, parsley and rocket leaves with a balsamic dressing

20.000

COSTOLA DI VITELLO ALLA TOSCANA

Veal rack grilled and served with tocsin sauce (baby tomatoes, sliced garlic, rosemary, olive oil) and accompanied with a delicate vegetable polenta

18.500

OSSO BUCO ALLA MILANESE

Ossobuco stew with vegetables served with a famous saffron Milano rice

9.500

FILETTO DI MANZO ALLA UMBRA

Grilled beef tenderloin served with clear mushroom sauce and roasted mixed vegetables with rosemary

24.000

FILETTO DI VITELLA CON TRIO DI RISOTTO ALL OLIO DI TRUFFO

Sliced baby milk veal with three kinds of Italian risotto served with truffle oil sauce

30.000

SPIGOLA DELL IMPERATORE

Pan-fried fillet of sea bass fish with saffron, almonds and served with black rice

12.500

DENTICE IN PRIMA VERA

Pan-fried fillet of hamour with rotatiole sauce, lemon and zucchini tossed with fettuccini pasta
12.000

SALMONE AL PEPE VERDE

Filet of salmon cooked in the oven and served with a creamy corn green pepper sauce accompanied with baby spinach leaves and toasted pine nuts
13.500

contorni

PATATE ARROSTI

Classic roast potatoes with wild herbs
2.000

INSALATA MISTA

Mixed crisp lettuce leaves served with cucumber and tomato
2.000

PATATINE FRITTE

French fries
2.000

dolce e gelati

TIRAMISU LA VISTA

Made with original Italian mascarpone cheese, fresh eggs and high quality espresso coffee
5.000

BABA RHUM

Italian dough marinated with pistachio cream and strawberry coulis
5.000

RA VIOLI FRITTI RIPIENI DI MASCARBONE

Fried sweet ravioli stuffed with mascarpone cheese served with chocolate sauce
5.000

ZOCCOTTO

Black and white cake with dried fruit and cream

5.000