

APPETIZERS

- CLASSIC BRUSCHETTA (4PC) ^V**
Cherry Tomatoes, Fresh Mozzarella, and Basil Tossed in Olive oil and Topped With Cracked Black Pepper, Sea Salt, and Honey Balsamic Reduction. **10**
- PESTO SALMON BRUSCHETTA (4PCS)**
House Made Basil Pesto, Fresh Line Caught Sockeye Salmon Mousse, Capers, and Red Onion. **16**
- ANTIPASTO BOARD**
Chefs Selection of Cured Salumi, Fine Cheeses, Olives, Pickled Asparagus, and Fruit Jam. Ask Your Server For a Full List of Meats and Cheeses. **19**
- FRIED ARTICHOKE HEARTS ^V**
Marinated Long Stem Artichoke Hearts Lightly Breaded and Fried Golden Brown. Served With your Choice of Marinara or Alfredo Sauce. **12**
- ARANCINI DE RISO ^V**
Balls of our Parmesan Risotto Stuffed with Mozzarella Cheese, Breaded, Fried and Topped With Basil Pesto and Candied Lemon. **8**
- MEATBALL MARINARA**
One Large Meatball In Our House Marinara Sauce Topped with Melted Mozzarella Cheese. **7**

ENTRÉES

All Entrees Served Your Choice of Saffron or Parmesan Risotto. Add Soup or Salad for 2.

- OSSO BUCCO ^{gl}**
Your Choice of Pork or Veal Shank Slow Braised in Red Wine and Topped with Pan Gravy and Fresh Herb Gremolada. **Pork 22 Veal 32**
- T-BONE FIORENTINA ^{gl}**
18oz T-Bone Steak Grilled To Temperature and Topped With Herb Infused Olive Oil, Cracked Black Pepper and Coarse Sea Salt. **32**
- CIOPPINO ^{gl}**
Colossal Shrimp, Little Neck Clams, New Zealand Green Lipped Mussels, and Cod Simmered in a Spicy Tomato Seafood Broth. Served with Grilled Focaccia. **29**
- GRILLED SALMON PICATTA ^{gl}**
7oz Line Caught Wild Sockeye Salmon Char Grilled and Topped with a Lemon Caper Picatta Sauce. **22**
- CHICKEN MARSALA**
Lightly Breaded Chicken Breast or Veal Cutlet Topped With a Sweet and Salty Cremini Mushroom Marsala Sauce. **Chicken 20 Veal 23**

La Vetta

RISTORANTE ITALIANO

PASTA

Served With Garlic Bread stick, Add Soup or Salad for 2.
Gluten Free Penne Available Upon Request (May Increase Cook Time).

- FRESH BAKED LASAGNA**
La Vetta's Signature Sausage Bolognese Layered With Fresh Made Pasta, Creamy Ricotta and House Marinara. Baked Fresh to Order **18**
- SEASONAL PASTA PRIMAVERA ^V**
Seasonal Vegetables Sautéed with Penne Pasta Tossed in a Garlic Herb Oil. **13**
- CLASSIC SHRIMP SCAMPI**
Five Colossal Shrimp Broiled in our Garlic Lemon Scampi Butter, Served Alongside Cappelini Pasta. **29**
- PASTA MARINARA ^V**
Linguine Pasta Tossed in Our House Marinara.
+ Add Meatballs 2.5
+ Add Hot Italian Sausage 2.5
+ Add Local Vegan Tapa Meatballs 5 ^V **12**
- CHICKEN PARMESAN**
Chicken Breast Cutlets Coated In Italian Breading and Pan-Fried. Topped With House Marinara and Mozzarella Cheese Served Over Linguine. **22**
- LOBSTER RAVIOLI**
Large Chunks of Maine Lobster Tail Wrapped in Fresh Made Pasta and Served with Caramelized Shallots in a Lobster Butter Sauce, Topped With a grilled Half Lobster Tail. **28**
- PASTA ALFREDO**
Linguine Pasta Tossed in Our House Alfredo Sauce.
+ Add Chicken 3.5
+ Add Shrimp 5.5
+ Add Grilled Artichoke Hearts 2.5 ^V **13**
- ROASTED VEGETABLE LASAGNA ^V**
Roasted Seasonal Vegetables and Ricotta Cheese Layered with Fresh Made Pasta Topped With House Alfredo Sauce, Mozzarella and Baked To Order. **17**
- PASTA BOLOGNESE**
Linguine Pasta Tossed in our Signature Sausage Bolognese. **14.5**

SALADS

- ANTIPASTO SALAD ^{gl}**
Fresh Greens Tossed with Roasted Red Peppers, Onions, Artichoke Hearts, Olives, Parmesan Cheese, Salami, and House Made Italian Dressing. **16**
- CAPRESE SALAD ^{gl}**
Fresh Roma Tomatoes Layered With Fresh Mozzarella and Topped With Basil Chiffonade, Cracked Pepper, Sea Salt, and Honey Balsamic Reduction. **12**
- CAESAR SALAD**
Romaine Hearts Tossed in Caesar Dressing and Topped With Garlic Herb Croutons and Shaved Parmesan.
+ Add Chicken 3
+ Balsamic Vinaigrette also available upon request. **13**

HAPPY HOUR 2-6 PM

- CAPPELINI POMODORO ^V**
Angel Hair Pasta Served In a Light Tomato Basil Sauce. **5**
- FRIED LASAGNA BITES**
Our Signature Lasagna Bolognese Herb Breaded and Fried Golden Brown. **8**
- FRIED ARTICHOKE ^V**
Quartered Artichoke Hearts Lightly Breaded and Fried Golden Brown. Served with Your Choice of Marinara or Alfredo Sauce. **6**
- TWO PIECE CLASSIC BRUSCHETTA ^V**
Two Pieces of Grilled Bread Topped with Heirloom Cherry Tomatoes, Fresh Mozzarella, Basil, Cracked Pepper, Sea Salt, and Honey Balsamic Reduction. **5**
- MEATBALL MARINARA**
One Large Meatball In Our House Marinara Sauce Topped with Melted Mozzarella Cheese. **6**
- GRILLED HOT ITALIAN SAUSAGE MARINARA**
Grilled Local Randall's Sausage In our House Marinara and Topped with Melted Mozzarella Cheese. **5**
- GOD FATHER**
Evan Williams, Amaretto **5**
- APEROL SPRITZ**
Prosecco, Aperol, Sprite **9**
- ITALIAN GREYHOUND**
Beefeater, Grapefruit Juice, Aperol **8**
- BELLINI**
Prosecco, Peach Concentrate **9**
- THE GANGSTER MARTINI**
Svedka, Tuaca, Amaretto, Pineapple Juice **9**
- ITALIAN MULE**
Svedka, Amaretto, Limoncello, Ginger Beer **7**
- CLASSIC LEMON DROP**
Titos, Triple Sec, Simple Syrup, Lemon Juice **10**



COCKTAILS

\$1 off during happy hour, 2-6 pm

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of Foodborne illness, especially if you have certain medical conditions. Parties of 8 or more are subject to an 18% gratuity fee. All of our pasta sauces are gluten-free. We only use all-natural, hand cut, Red Bird Farms Chicken.