



Portsmouth Restaurant Week Lunch Menu

Three Courses 16.95*

March 30 – April 8, 2017

12:00pm – 3:30pm

Influenced by North African, European and Middle Eastern flavors and traditions, there are few better examples of culinary fusion than the Sicilian kitchen. Welcome to Misto! -Chef Suzanne

FIRST

• *Asparagus Leek Soup* **V VE GF**

• *Bruschetta* **V**

tomato, buffalo mozzarella, basil pesto, EVOO drizzle, Sicilian marinara

• *Insalata Misto* **V VE GF**

romaine, baby spinach, arugula, tomato, red onion, english cucumbers, balsamic

SECOND

• *Thai Style Asian Stir Fry* **V VE GF**

bok choy, carrots, red cabbage, zucchini, scallions, rice noodles, tossed w/ sesame, chili, ginger

• *Blackened Fish Tacos*

blackened haddock, cheddar-jack, smoky chipotle, house slaw

• *Steak Tacos*

certified angus steak, arugula, red onion, horseradish crema

• *California Chicken Wrap w/ Sweet Potato Fries*

all-natural chicken breast, cheddar-jack, romaine, avocado, tomato, bacon, smoky chipotle

• *Atlantic Sole*

baked w/ delicate herbed crumb topping over chived basmati rice, baby spinach, paprika oil

FINALE

House-made Hazelnut Fudge Brownie a la mode • *Lemon, Raspberry Sorbetto, Blueberries* **V VE GF**

*No Substitutions please

*In the interest of health, we are pleased to NOT have microwaves, heat lamps or fryers. In addition, we have but one Chef preparing this menu. We appreciate your patience and support. Bon appetito!

V = Vegetarian, VE = Vegan, GF = Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Although we strive to serve gluten free meals, all of our meals are prepared in a gluten environment.