



Portsmouth Restaurant Week Dinner Menu

Three Courses 29.95*

April 5 – April 15, 2018

5:00pm – 9:00pm

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

Featured Cocktail: "Botanical Garden" \$13

FIRST

- **Tuscan White Bean & Escarole Soup V GF**
- **Ricotta & Roasted Tomato Bruschetta V**
roasted tomato, ricotta, basil leaf, parm reggiano, EVOO
- **Demi Salad V VE GF**
mixed greens, tomato, shredded carrots, cukes, lemon shallot vinaigrette
- **Truffle Popcorn Basket V VE GF**
organic white corn, truffle oil
- **Stuffed Clams**
Little Neck clams, shallot crumb stuffing, arugula bed

SECOND

- **Macadamia Encrusted Haddock GF**
herbed risotto, haricot vert
- **Char-grilled Peppercorn Angus Sirloin GF**
cracked peppercorn, salsa verde, grilled endive, chived mash potatoes
- **Braised Chicken Arrabbiata GF**
tender chicken morsels, Maine baby reds, onions, garlic, slow cooked in marinara, wilted kale
- **Grilled Stuffed Eggplant V VE GF**
eggplant, tofu, onions, garlic, GF crumb stuffed, over fresh cut z'oodle bed, vegan marinara
- **Maine Lobster & Shrimp Crepe**
fresh crepe stuffed with lobster & shrimp, lobster sherry cream sauce, chives, grilled asparagus
- **Veal Scallopini**
charred cherry tomato and mesclun salad, Sicilian marinara

FINALE

- **Chocolate pistacchio Dipped Almond Biscotti, raspberry sorbetto V VE GF**
- **Dave's Cheesecake**, cannoli crumbles, chocolate shavings
- **Toasted Brioche Ice Cream Sandwich, vanilla ice cream, chocolate sauce, whipped cream V**

*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.