



Portsmouth Restaurant Week Dinner Menu

Three Courses 29.95*

November 8 – 17, 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: "Fallout!" \$12

FIRST

• Shark Bite! GF
blackened mako shark bites, spicy slaw

• Misto! Bruschetta V
grilled crostini topped with tomato, buff mozz melt, basil pesto drizzle, parm Reggiano

• Chipotle Potato Black Bean Chili VVEGF

• Demi Caesar Salad V
romaine, house croutons, Parm Reg, Caesar

• Demi Misto Salad VVEGF
mesclun, tomatoes, cukes, carrots, kalamatas, red onion, pistachio shallot vinaigrette

SECOND

• Fresh Baked Haddock GF
topped w/ cracker crumb & crushed pumpkin seed dust, risotto, gremolata finish

• Bay Scallops Carbonara
tender scallops tossed w/ bacon, sweet peas, linguine, Parmagiano Reggiano & Pecorino, carbonara

• Char-grilled Peppercorn Angus Sirloin GF
garlic mash, truffle wine reduction

• All Natural Chicken + Wild Mushroom Ravioli Marsala
tender chicken breast morsels, garlic, mushrooms, ravioli, house marsala creamy wine sauce

• Italian Family Supper
succulent turkey meatballs in our Sicilian marinara-gravy tossed with linguine, accompanied with garlic bread, Italian turkey meatball, and an Italian sausage. Finished with parm reg.

• Vegan Italian Family Supper GF
seared tofu & Sicilian marinara-gravy tossed w/ vegan zoodles, accompanied with house vegan garlic bread

FINALE

• Profiteroles w/ chocolate ganache • Zucchini Cake • Sorbet (rotating flavors) V VE GF

*No Substitutions please

**In the interest of health, we are pleased to NOT have microwaves or heat lamps. 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.