



DINNER

ANTIPASTI FREDDI

COCKTAIL DI GAMBERONI	15
Jumbo Shrimps Cocktail with MiraMare Spicy cocktail sauce	
TAGLIATA DI TONNO	15
Seared Ahi Tuna in a fresh citrus vinaigrette with Avocado, Hearts of Palm over mix greens	
ANTIPASTO MISTO (CHEF'S SELECTION)	17
Variety of cured meats, Parmigiano cheese, olives and roasted peppers	
MOZZARELLA DI BUFALA CON POMODORI E BASILICO	16
Imported Buffalo mozzarella with (Ugly Ripe) tomatoes and sweet fresh basil	
PROSCIUTTO DI PARMA CON MELONE	16
Imported Prosciutto Di Parma with melon	
CARPACCIO DI MANZO CON RUCOLA, CUORE DI PALMA E PARMIGIANO	14
Raw beef carpaccio with hearts of palm, arugula salad, lemon dressing and Parmigiano	

ANTIPASTI CALDI

CALAMARI FRITTI O ALLA GRIGLIA	15
Crispy fried calamari and vegetables with spicy tomato dipping sauce	
OR	Grilled calamari over a bed of mixed salad with lemon oil dressing
GUAZZETTO DI COZZE O VONGOLE	15
Sautéed mussels or clams in a light spicy tomato sauce or white wine sauce	
PARMIGIANA DI MELANZANE	16
Baked Eggplant Parmigiana layered with mozzarella, parmigiano, and tomato sauce	

INSALATE

INSALATA MISTICANZA	8
Mixed salad of garden leaves dressed with balsamic vinaigrette	
INSALATA TRICOLORE CON SEMI DI GIRASOLE	9
Radicchio, endive and arugula in a lemon dressing with Pinenuts and Parmigiano	
INSALATA DI SPINACI CON MELE E CAPRINO	11
Baby spinach salad with green apple, almonds, warm goat cheese, apple vinegar dressing	
INSALATA DELLA CASA	11
Chopped Cobb salad with gorgonzola, bacon, walnuts, citrus honey vinaigrette	

PRIMI PIATTI

SPAGHETTI CON POLPETTE	19
Spaghetti with homemade meatballs in a light tomato sauce	
PENNETTE "ARRAABBIATA "	17
Penne in a spicy tomato sauce	
RIGATONI CON MELANZANE POMODORI , MOZZARELLA E RICOTTA SALATA	20
Rigatoni with eggplant, mozzarella, tomato sauce and ricotta salata	
PAPPARDELLE SASSO	20
* Homemade large ribbon pasta with mozzarella tomato cream sauce	
SPAGHETTI CON FRUTTI DI MARE	28
Spaghetti with lobster, shrimp, clams, mussels, calamari, in a spicy tomato sauce	
LINGUINE ALLE VONGOLE	26
Linguine with garlic and oil, white wine, steamed clams, flat leaf Italian parsley	
ORECCHIETTE CON BROCCOLI RAPE E SALSICCIA	21
Small cap shape pasta with broccoli rabe, garlic and oil, sausage, red pepper flakes	
RAVIOLI DI SPINACI CON PISELLI , PROSCIUTTO E SALSIA ALLA VODKA	20
*Spinach ravioli with peas, prosciutto in a vodka sauce	
AGNOLOTTI DI VITELLO	22
*Ravioli filled with veal in a mushroom truffle cream sauce	
MEDAGLIONI DI ARAGOSTA	28
* Lobster filled ravioli with scallops and lobster meat in a tarragon cream sauce	

Whole wheat and gluten free pasta available

*Fresh pasta prepared daily



RISOTTO

RISOTTO AI GAMBERI E ASPARAGI 26
 Arborio rice with Shrimp and asparagus

ZUPPA

CLASSICO MINISTRONE 6
 Mixed vegetable Soup

ZUPPA DI PASTA E FAGIOLI
 Cannellini beans and pasta Soup

SECONDI PIATTI

SCALOPPINE DI VITELLO PICCATA 28
 Sautéed veal scaloppini with lemon, capers, mashed potatoes and vegetables

NODINO DI VITELLO CON BROCCOLI RABE 39
 Veal chop grilled with broccoli rabe and roasted potatoes

COSTOLETTA DI VITELLO ALLA MILANESE 39
 Pounded and breaded veal chop served with arugola, chopped tomatoes, red onion, and basil

PETTO DI POLLO ALLA FRANCESE 19
 Chicken breast lemon and wine sauce with mashed potatoes and sautéed vegetables

POLLO FARCITO CON SALSICCIA BROCCOLI RABE E MOZZARELLA 22
 Chicken breast rolled and stuffed with sausage, broccoli rabe and mozzarella cheese.

FILETTO DI MANZO CON GORGONZOLA SALSA AL BAROLO E FUNGHI MISTI 38
 Grilled filet mignon topped with gorgonzola cheese in a Barolo reduction wine sauce,
 Served with sautéed mushrooms and roasted potatoes

CARRE' DI AGNELLO AL TARTUFO NERO 34
 Grilled Lamb Chops in a truffle honey sauce roasted potatoes and spinach

PESCE

CERNIA ALLA LIVORNESE 30
 Black Grouper with tomatoes, olives, capers, artichokes, mashed potatoes and escarole

SCAMPI AL BRANDY E CREMA CON RISO SELVAGGIO 30
 Sautéed Shrimps with brandy and shallots cream sauce over wild rice

SALMONE IN PADELLA CON SALSA DI MELE E FRUTTI DI BOSCO 26
 Pan seared Salmon with a honey and apple berry Dijon sauce mashed potatoes and vegetables

TILAPIA ALLA MUGNAIA 21
 Sautéed Tilapia with capers lemon butter sauce mashed potatoes and vegetables

ZUPPA DI PESCE E CROSTACEI 30
 Traditional mixed seafood soup

DOLCI

TIRAMISU CLASSICO 3.5
 Ladyfinger biscuits dipped in coffee topped with Mascarpone cacao

CANNOLINO 5
 Homemade chocolate covered Cannoli

CREMA CATALANA PICCOLA 5
 Classic crème Brule'

FRAGOLE AL ZABAGLIONE FREDDO CON PAN DI SPAGNA 8
 Fresh strawberries with cold zabaglione, vanilla mousse on a sponge cake

CANTUCCI TOSCANI CON VIN SANTO 8
 Homemade cookies with Tuscan dessert wine

MIRAMARE CHOCOLATE CAKE 9
 Chocolate layer cake with rich chocolate cream, covered with chocolate ganache

LIMONCELLO FLUTE 10
 Refreshing lemon gelato swirled with limoncello liquer served in flute glass

GELATI \$ 6

SORBETTI \$ 6

OPEN FOR LUNCH 11:30 AM TO 3:00 PM
DINNER 4:30 PM TILL 10:00 PM SUNDAY THRU THURSDAY
FRIDAY AND SATURDAY 4:30 PM TILL 11:00 PM