



MENU #1

APPETIZER

Insalata della Casa

*Chopped Cobb salad with Gorgonzola, Bacon,
Walnuts, citrus honey vinaigrette*

FIRST COURSE

Ravioli di Spinaci con Piselli, Prosciutto e Salsa alla Vodka

**Spinach Ravioli with Peas, Prosciutto in a vodka sauce*

ENTRÉE

Choice of:

Salmone alla Griglia

Grilled Salmon with Sautéed Spinach and roasted potatoes

Or

Scaloppine di Vitello Piccata

Sautéed veal scaloppini with lemon, capers, mashed potatoes and vegetables

Or

Petto di Pollo alla Parmigiana

*Breast of Chicken breaded, tomato sauce
Topped with melted mozzarella and fettuccini*

DESSERT

Tiramisu

*Lady Finger Dipped in Espresso Coffee
With Mascarpone Cheese*

\$55 per Person

(Not inclusive of Beverage, Wine, Tax and Gratuity)

Thank You for Choosing **MIRAMARE** Ristorante

4236 Gulf Shore Blvd N. Naples FL. 239 430-6273



MENU #2

APPETIZER

Lattuga alla Romana con la salsa Cesare

Caesar salad of romaine lettuce, bread croutons in an anchovy Parmigianino dressing

FIRST COURSE

Cavatelli con Funghi

Homemade cavatelli with mushrooms in a light truffle sauce

ENTRÉE

Choice of:

Bistecca Alla Griglia con Rucola

Grilled N.Y. steak with arugula and roasted potatoes

Or

Petto di Pollo alla Francese

Chicken breast lemon and wine sauce with mashed potatoes and sautéed vegetables

Or

Tilapia alla Mugnaia

Sautéed Filet of Tilapia with cappers lemon butter sauce with wild rice and spinach

DESSERT

Cannoli

Homemade chocolate covered Cannoli

Or

Gelati

Chocolate or Vinilla

\$75 per Person

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MENU # 3

APPETIZER

Calamari served family style (one per five people)

Crispy or Grilled calamari

ANTIPASTO MISTO (one per five people)

Variety of cured meats, Parmigiano cheese, olives and roasted peppers

INSALATA MISTICANZA

Mixed salad of garden leaves dressed with white balsamic vinaigrette

FIRST COURSE

Tris di Paste

A Combination of Pasta:

Gnocchi with Gorgonzola cheese

Penne "Arrabiata" in a Spicy Tomato Sauce

Veal Agnolotti in a Creamy Mushroom Truffle Sauce

ENTRÉE

Choice of:

Branzino in Padella su Letto di Spinach E Salsa di Soia

*Sautéed Mediterranean Sea Bass with sautéed Spinach and wild rice,
in a lemon white wine sauce, with thyme and cherry tomatoes*

Or

Costata di Vitello al Forno al Profumo di Rosmarino e Aglio

Servita con Patate Novelle

*Roasted Sliced Veal with Garlic and Rosemary, White Wine, Demi Glaze
Roasted Potatoes and Broccoli Rabe*

Or

Filetto di Manzo alla Griglia, Avvolto in Pancetta e Salsa al Barolo

*10oz. Grilled Beef Tenderloin Wrapped in Bacon, Barolo Wine Reduction
Served with Mashed Potatoes and Vegetables*

DESSERT

MIRAMARE CHOCOLATE CAKE

*Chocolate layer cake with rich chocolate cream,
Covered with chocolate ganache*

Or

SORBETTI

Lemon or Orange

\$95 per Person

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