



ANTIPASTI FREDDI

- CARPACCIO DI MANZO CON RUCOLA, CUORE DI PALMA E PARMIGIANO 18**
Raw beef carpaccio, hearts of palm, capers, arugula salad, lemon dressing, parmigiano
- MOZZARELLA DI BUFALA CON POMODORI E BASILICO 18**
Imported Buffalo mozzarella, sliced steak tomatoes, sweet fresh basil, EVOO, balsamic
- PROSCIUTTO DI PARMA CON MELONE 24**
Prosciutto, mixed greens, cherry tomatoes, melon
- COCKTAIL DI GAMBERONI 22**
Jumbo shrimp cocktail, our own spicy cocktail sauce
- TARTARA DI TONNO 22**
Tuna Tartar, red onions, capers, cucumber, tomatoes, toasted sesame seeds

ANTIPASTI CALDI

- CALAMARI FRITTI O ALLA GRIGLIA 18**
Crispy fried calamari, spicy marinara OR Grilled calamari over a bed of mixed greens, lemon oil dressing
- GUAZZETTO DI COZZE O VONGOLE 16**
Sautéed mussels or clams in a light spicy tomato sauce or white wine sauce
- MELANZANE ROLLATINE 16**
Rolled eggplant, ricotta, mozzarella, tomato sauce, fresh basil
- LOLLIPOP LAMB CHOPS 20**
Herb marinated and grilled with cabernet demi glaze
- NONNA'S MEATBALL 16**
House made meatballs, marinara sauce, sheep's milk ricotta cheese, fresh herbs
- GARLIC BREAD 6**
Butter, garlic, oregano, fresh parsley

INSALATE

- INSALATA MISTICANZA 10**
Mixed greens, cucumber, grape tomatoes, carrots, white balsamic vinaigrette
- INSALATA TRICOLORE CON SEMI DI GIRASOLE 12**
Radicchio, endive, arugula, sunflower seeds, parmigiana, lemon dressing
- LATTUGA ALLA ROMANA CON LA SALSA CESARE 12**
Romaine hearts, croutons, parmigiano, Caesar dressing
- INSALATA DI SPINACI 14**
Baby spinach, almonds, sliced mushroom, fresh chopped bacon, red onion, apple vinegar dressing

ADD TO ANY PLATE 4 SHRIMP \$14 ANCHOVIES \$3 6OZ CHICKEN \$8 8OZ GRILLED SALMON \$14

PRIMI PIATTI

GLUTEN FREE PASTA AVAILABLE

- SPAGHETTI CON POLPETTE 26**
Spaghetti with house made meatballs in a hearty tomato sauce
- CAPELLINI CON GAMBERI, GRANCHIO E RUCOLA 33**
Angel hair, shrimp, crabmeat, arugula, grape tomatoes, EVOO, garlic
- LASAGNA ALLA MIRAMARE 28**
Meat sauce, ricotta cheese, fresh mozzarella, bechamel and parmigiano
- LINGUINI AL NERO DI GRANCHIO 40**
Squid ink linguini, crab meat, white wine sauce, garlic, parsley, EVOO, cherry tomatoes
- FETTUCCHINE ALLA BOLOGNESE 27**
House made pasta with our house made bolognese sauce
- PAPPARDELLE AL TELEFONO 24**
House made large ribbon pasta with fresh mozzarella in a pink sauce
- SPAGHETTI FRUTTI DI MARE CIOPPINO 58**
Spaghetti, lobster tail, shrimp, clams, mussels, calamari, light tomato basil sauce
- LINGUINE ALLE VONGOLE 34**
Whole clams, chopped clams, garlic, EVOO, white wine, Italian parsley
- RAVIOLI DI SPINACI CON PISELLI, PROSCIUTTO E SALSA ALLA VODKA 26**
Spinach ravioli with peas, prosciutto, pink vodka sauce
- MEDAGLIONI D'ARAGOSTA 36**
Lobster filled ravioli, scallops, lobster meat, tarragon cream sauce
- PARMIGIANA DI MELANZANE 28**
Baked eggplant, mozzarella, parmesan cheese, tomato sauce
- GNOCCHI GORGONZOLA GRATINATI 26**
Light gorgonzola cream sauce topped with crumbled gorgonzola gratinate
- ORECCHIETTE CON BROCCOLI RAPE E SALSICCIA 28**
Small cap shape pasta, sausage, broccoli rabe, garlic, EVOO, red pepper flakes
- AGNOLOTTI DI VITELLO 32**
Delicate ravioli filled with veal and spinach, mushroom truffle cream sauce

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE

SECONDI PIATTI

*** SERVED WITH GARLIC MASHED POTATOES AND FRESH VEGETABLES (CHEF'S CHOICE)**

- *HERB ROASTED HALF CHICKEN 29**
Oven roasted with a rosemary garlic rub, brown mushroom gravy
- *SCALOPPINE DI VITELLO PICCATA OR ALLA MARSALA 38**
Sautéed, white wine, lemon capers sauce or mushroom, marsala wine
- COSTOLETTA DI VITELLO ALLA PARMIGIANA 58**
Pounded and breaded 14oz veal chop, mozzarella, pomodoro with homemade fettuccini pasta in marinara sauce
- *PETTO DI POLLO ALLA FRANCESE 30**
Chicken breast, egg battered, lemon white wine sauce
- *VITELLO ALLA SALTIMBOCA 38**
Veal scallopini, prosciutto di Parma, sage, light marsala sauce
- *PETTO DI POLLO PICCATA OR ALLA MARSALA 30**
Sautéed, white wine, lemon capers sauce or mushroom, marsala wine

FROM OUR GRILL

- *CARRE' DI AGNELLO AL TARTUFO NERO 46**
Grilled lamb chops, cabernet demi
- *NODINO DI VITELLO CON FUNGHI DI BOSCO MISTI 54**
Grilled veal chop, wild mushroom sauce
- *FILETTO DI MANZO CON GORGONZOLA SALSA AL BAROLO 56**
8 oz. Center cut filet mignon, gorgonzola cheese, Barolo wine sauce

PESCE

- *GAMBERI ALLA SICILIANA 36**
Skewered shrimp, bell peppers, onions, fresh basil, lemon dressing
- *SALMONE CON SALSA SALMORIGLIO 35**
Grilled, lemon juice, olive oil, minced garlic, chopped oregano, parsley
- *CERNIA ALLA LIVORNESE CON GAMBERI 52**
Black grouper, shrimp, capers, garlic, black olives, EVOO, onions, basil, light tomato sauce, white wine
- *GRILLED BUTTERFLY BRANZINO 48**
Lobster meat, light lemon tarragon sauce

RISOTTO

- RISOTTO MIRAMARE 40**
Lobster meat, artichokes, fresh mozzarella, grilled asparagus, fried piquillo peppers

CONTORNI	ZUPPA	SIDE OF PASTA \$10
SAUTEED SPINACH 10	ZUPPA DEL GIORNO	PENNE TOMATO & BASIL
MEAT BALLS 10	CUP 6 BOWL 12	SPAGHETTI AGLIO E OLIO
GRILLED ASPARAGUS 10		FETTUCCHINI ALFREDO
PARMESAN TRUFFLE FRIES 12		ANY PASTA WITH BUTTER
FRENCH FRIES 8		

PIZZA

PEPPERONI 26
Tomato sauce, mozzarella, pepperoni

MARGHERITA 28
Mozzarella, sliced steak tomatoes, basil, EVOO, garlic

PROSCIUTTO AND ARUGULA 32
*Tomato sauce, mozzarella, fresh arugula,
 Prosciutto di parma*

SAUSAGE 26
Tomato sauce, mozzarella, sausage

CHEESE 22
Tomato sauce, mozzarella

EXTRA TOPPINGS

**FRESH TOMATOES, ANCHOVIES, BELL PEPPERS, MUSHROOM,
 BLACK OLIVES, MOZZARELLA, BROCCOLI ADD \$3.00 EA
 ITALIAN SAUSAGE, MEAT BALLS, PEPPERONI ADD \$4.00 EA
 PROSCIUTTO DI PARMA ADD \$8.00 EA**

CONSUMING RAW OR UNDERCOOKED FOOD SUCH AS BEEF, LAMB, POULTRY, SEAFOOD, SHELLFISH, EGGS, MAY INCREASE THE RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN HEALTH CONDITIONS

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE GUESTS