



Antipasti Freddi

CARPACCIO DI MANZO CON RUCOLA, CUORE DI PALMA E PARMIGIANO

Raw beef Carpaccio, Hearts Of Palm, Capers,
Arugula Salad, Parmigiano, Lemon Dressing
20

MOZZARELLA DI BUFALA CON POMODORI E BASILICO

Imported Buffalo Mozzarella, Sliced Steak Tomatoes, Sweet
Fresh Basil, EVOO, Balsamic
19

PROSCIUTTO DI PARMA CON MELONE

Prosciutto, Mixed Greens, Cherry Tomatoes, Melon
24

COCKTAIL DI GAMBERONI

Jumbo Shrimp Cocktail, Spicy Cocktail Sauce
20

TARTARA DI TONNO

Tuna Tartar, Red Onions, Capers, Cucumber, Tomatoes,
Toasted Sesame Seeds
24

Risotto

RISOTTO CON ARAGOSTA

Arborio Rice With Lobster Meat, Artichokes, Mozzarella,
Grilled Asparagus, White Wine
38

RISOTTO AI FUNGHI

Arborio Rice With Porcini Mushroom, Truffle Oil, Asparagus
30

Zuppa

MINISTRONE Or ZUPPA DEL GIORNO

CUP 6 BOWL 12

Primi Piatti

GLUTEN FREE PASTA AVAILABLE

SPAGHETTI CON POLPETTE

Spaghetti, Meatballs, In A hearty tomato sauce
28

PAPPARDELLE AL TELEFONO

Large Ribbon Pasta With Fresh Mozzarella In A Pink Sauce
26

CAPELLINI CON GAMBERI, GRANCHIO E RUCOLA

Angel Hair, Shrimp, Crabmeat, Arugula, Grape Tomatoes,
Extra-Virgin Olive Oil, Garlic
38

FETTUCCINE ALLA BOLOGNESE

House Made Fettuccine Pasta With Home Made Bolognese Sauce
30

LINGUINE ALLE VONGOLE

Whole Clams, Chopped Clams, Garlic, EVOO, White Wine, Parsley
30

ORECCHIETTE CON SALSICCIA E CIME DI RAPA

Shell Pasta, Italian Sausage, Broccoli Rabe, Extra-Virgin Olive Oil,
Parmigiano, Red Pepper Flakes
30

Antipasti Caldi

CALAMARI FRITTI O ALLA GRIGLIA

Fried Calamari, Spicy Marinara Or Grilled Calamari, Lemon
18

GUAZZETTO DI COZZE O VONGOLE

Sautéed Mussels Or Clams, Spicy Tomato Sauce
Or White Wine Sauce
20

MELANZANE ROLLATINE

Rolled Eggplant, Ricotta, Mozzarella, Tomato Sauce, Fresh Basil
18

POLPETTE POMODORO

Meatballs, Shaved Parmigiano, House Made Pomodoro
15

Insalata

INSALATA MISTICANZA

Mixed Greens, Cucumber, Grape Tomatoes, Carrots,
White Balsamic Vinaigrette
12

LATTUGA ALLA ROMANA CON SALSA CESARE

Romaine Hearts, Croutons, Parmigiano, Caesar Dressing
14

INSALATA DI SPINACI

Baby Spinach, Almonds, Sliced Mushroom, Fresh Chopped
Bacon, Red Onions, Apple Vinegar Dressing
16

INSALATA COBB

Mixed Greens, Gorgonzola, Bacon, Walnuts, Hardboiled Egg,
Cherry Tomatoes, Lemon Vinaigrette
18

SPAGHETTI FRUTTI DI MARE

Spaghetti, Lobster Meat, Shrimp, Clams, Mussels, Calamari,
Light Tomato Basil Sauce
58

RAVIOLI DI SPINACI CON PISELLI, PROSCIUTTO E SALSA ALLA VODKA

Spinach Raviolis, Peas, Prosciutto, Pink Vodka Sauce
30

MEDAGLIONI D'ARAGOSTA

Lobster Ravioli, Scallops, Lobster Meat, Tarragon Cream Sauce
38

PARMIGIANA DI MELANZANE

House Made Baked Eggplant, Mozzarella, Parmigiano,
Tomato Sauce
32

LASAGNA ALLA MIRAMARE

House Made Bolognese Sauce, Ricotta Cheese,
Fresh Mozzarella, Bechamel & Parmigiano
30

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE



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Special Promotion
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Secondi Piatti

SCALOPPINE DI VITELLO PICCATA

Sautéed Scaloppine, White Wine, Lemon Capers Sauce,
Mashed Potatoes, Broccoli
36

SCALOPPINE DI VITELLO AL MARSALA

Sautéed Scaloppine, White Wine, Mushroom, Marsala
Wine, Mashed Potatoes, Broccoli
36

SALTIMBOCCA ALLA ROMANA

Veal Scallopini, Prosciutto di Parma, Sage, Marsala
Sauce, Mashed Potatoes, Broccoli
39

PETTO DI POLLO AL MARSALA

Sautéed Chicken, White Wine, Mushroom, Marsala
Wine, Roasted Potatoes, Broccoli
32

PETTO DI POLLO PICCATA

Sautéed Chicken, White Wine, Lemon Capers Sauce,
Roasted Potatoes, Zucchini & Carrots
32

PETTO DI POLLO MILANESE

Chicken Breast Pounded & Breaded, Arugula, Onions,
Cherry Tomatoes, Shaved Parmigiano, Lemon Dressing
32

VITELLO PARMIGIANA

14oz Veal Chop Pounded & Breaded, Melted Mozzarella,
House Made Fettuccine Pomodoro
56

FILETTO DI MANZO CON GORGONZOLA E SALSA AL BAROLO

8oz. Center Cut Filet Mignon, Gorgonzola Cheese, Barolo
Wine Sauce, Roasted Potatoes, Grilled Asparagus
56

CARRE' DI AGNELLO AL TARTUFO NERO

Grilled Colorado Lamb Chops, Cabernet Demi, Roasted
Potatoes, Grilled Asparagus
56

GAMBERI ALLA SICILIANA

Skewered Shrimps, Bell Peppers, Onions, Fresh Basil, Lemon
Dressing, Roasted Potatoes, Asparagus
34

SALMONE CON SALSA SALMORIGLIO

Grilled Salmon, Lemon Juice, Olive Oil, Garlic, Oregano,
Parsley, Roasted Potatoes, Zucchini & Carrots
34

BRANZINO

Grilled Branzino Filet, Lobster Meat, Tarragon Sauce,
Roasted Potatoes, Broccoli Rabe
48

Side Of Pasta

PENNE TOMATO & BASIL

12

SPAGHETTI AGLIO E OLIO

12

FETTUCCINI ALFREDO

12

Contorni

SAUTEED SPINACH

12

GARLIC MASHED POTATOES

8

SAUTEED BROCCOLI

12

FINGERLING ROASTED POTATOES

8

GRILLED ASPARAGUS

12

PARMESAN TRUFFLE FRIES

12

SAUTEED BROCCOLI RABE

12

Pizza

8" PERSONAL CHEESE

Tomato Sauce, Parmigiano, Mozzarella
20

MARGHERITA

Mozzarella, Sliced Steak Tomatoes, Basil, EVOO, Garlic
22

VERDURE

Tomato, Spinach, Eggplant, Mushrooms, Bell Peppers, Onions
24

PROSCIUTTO E RUCOLA

Tomato Sauce, Mozzarella, Fresh Arugula, Prosciutto Di Parma
28

MIRAMARE

Tomato Sauce, Mozzarella, Crab Meat, Shrimp, Garlic
32

Stromboli

6" PERSONAL PEPPERONI

Parmigiano, Mozzarella, Pepperoni
18

VEGETALI

Red Pepper, Green Pepper, Onions, Basil, Parmigiano, Mozzarella
18

SAUSAGE

Parmigiano, Mozzarella, Sausage, Green Peppers, Red Peppers
18

PHILLY CHEESE

Sliced Steak, Caramelized Onions, Provolone
18

CHEESE

Parmigiano, Mozzarella
16

TOPPINGS

FRESH TOMATOES, ANCHOVIES, BELL PEPPERS, MUSHROOMS, BLACK OLIVES, MOZZARELLA, ADD \$2.00 EA
ITALIAN SAUSAGE, MEATBALLS, PEPPERONI \$4.00 EA, PROSCIUTTO DI PARMA ADD \$6.00 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 \$5 SPLIT PLATE CHARGE

FIRST TWO BREAD BASKETS ARE COMPLIMENTARY, ADDITIONAL BASKETS-\$6.00