



Antipasti Freddi

CARPACCIO DI MANZO CON RUCOLA, CUORE DI PALMA E PARMIGIANO

Raw beef Carpaccio, Hearts Of Palm, Capers,
Arugula Salad, Parmigiano, Lemon Dressing
22

MOZZARELLA DI BUFALA CON POMODORI E BASILICO

Imported Buffalo Mozzarella, Sliced Steak Tomatoes, Sweet
Fresh Basil, EVOO, Balsamic
21

PROSCIUTTO DI PARMA CON MELONE

Prosciutto, Mixed Greens, Cherry Tomatoes, Melon
26

COCKTAIL DI GAMBERONI

Jumbo Shrimp Cocktail, Spicy Cocktail Sauce
24

TARTARA DI TONNO

Tuna Tartar, Red Onions, Capers, Cucumber, Tomatoes,
Toasted Sesame Seeds
26

Risotto

RISOTTO CON ARAGOSTA

Arborio Rice With Lobster Meat, Artichokes, Mozzarella,
Grilled Asparagus, White Wine
42

RISOTTO AI FUNGHI

Arborio Rice With Porcini Mushroom, Truffle Oil, Asparagus
32

Zuppa

MINISTRONE Or ZUPPA DEL GIORNO

CUP 7 BOWL 14

Primi Piatti

GLUTEN FREE PASTA AVAILABLE

SPAGHETTI CON POLPETTE

Spaghetti, Meatballs, in a Hearty Tomato Sauce
30

PAPPARDELLE AL TELEFONO

Large Ribbon Pasta With Fresh Mozzarella in Alla Vodka Sauce
28

CAPELLINI CON GAMBERI, GRANCHIO E RUCOLA

Capellini Pasta, Shrimp, Crabmeat, Arugula, Grape Tomatoes,
Clam Juice, White Wine, Extra-Virgin Olive Oil, Garlic
42

FETTUCCINE ALLA BOLOGNESE

Fettuccine Pasta With House Made Bolognese Sauce
32

LINGUINE ALLE VONGOLE

Whole Clams, Chopped Clams, Garlic, EVOO, White Wine, Parsley
36

ORECCHIETTE CON SALSICCIA E CIME DI RAPA

Shell Pasta, Italian Sausage, Broccoli Rabe, Extra-Virgin Olive Oil,
Parmigiano, Red Pepper Flakes
32

Antipasti Caldi

CALAMARI FRITTI O ALLA GRIGLIA

Fried Calamari, Spicy Marinara Or Grilled Calamari, Lemon
20

GUAZZETTO DI COZZE O VONGOLE

Sautéed Mussels Or Clams
Spicy Tomato Sauce Or White Wine Sauce
Mussels 20 / Clams 22

MELANZANE ROLLATINE

Rolled Eggplant, Ricotta, Mozzarella, Tomato Sauce, Fresh Basil
20

POLPETTE POMODORO

Meatballs, Shaved Parmigiano, House Made Pomodoro
16

Insalata

INSALATA MISTICANZA

Mixed Greens, Cucumber, Grape Tomatoes, Carrots,
White Balsamic Vinaigrette
14

LATTUGA ALLA ROMANA CON SALSA CESARE

Romaine Hearts, Croutons, Parmigiano, Caesar Dressing
16

INSALATA DI SPINACI

Baby Spinach, Almonds, Sliced Mushroom, Fresh Chopped
Bacon, Red Onions, Apple Vinegar Dressing
18

INSALATA COBB

Mixed Greens, Gorgonzola, Bacon, Walnuts, Hardboiled Egg,
Cherry Tomatoes, Lemon Vinaigrette
20

SPAGHETTI FRUTTI DI MARE

Spaghetti, Lobster Meat, Shrimp, Clams, Mussels, Calamari,
Light Tomato Basil Sauce, Spicy
62

RAVIOLI DI SPINACI CON PISELLI, PROSCIUTTO E SALSA ALLA VODKA

Spinach Raviolis, Peas, Prosciutto, Pink Vodka Sauce
34

MEDAGLIONI D'ARAGOSTA

Lobster Ravioli, Scallops, Lobster Meat, Tarragon Cream Sauce
42

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
32

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE



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Secondi Piatti

SCALOPPINE DI VITELLO PICCATA

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

38

SCALOPPINE DI VITELLO AL MARSALA

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

40

SALTIMBOCCA ALLA ROMANA

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

40

PETTO DI POLLO AL MARSALA

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

34

PETTO DI POLLO PICCATA

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

34

PETTO DI POLLO MILANESE

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

34

VITELLO PARMIGIANA

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

62

FILETTO DI MANZO CON GORGONZOLA E SALSA AL BAROLO

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

58

CARRE' DI AGNELLO AL TARTUFO NERO

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

58

GAMBERI ALLA SICILIANA

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

36

SALMONE CON SALSA SALMORIGLIO

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

36

BRANZINO

Grilled Branzino Filet, Tarragon Sauce, Roasted Potatoes, Broccoli Rabe (Add Lobster Meat \$14)

48

Side Of Pasta

PENNE TOMATO & BASIL

14

SPAGHETTI AGLIO E OLIO

14

FETTUCCINI ALFREDO

14

Contorni

SAUTEED SPINACH

14

GARLIC MASHED POTATOES

10

SAUTEED BROCCOLI

15

ROASTED POTATOES

10

GRILLED ASPARAGUS

14

PARMESAN TRUFFLE FRIES

15

SAUTEED BROCCOLI RABE

15

Pizza

8" PERSONAL CHEESE

Tomato Sauce, Parmigiano, Mozzarella

22

MARGHERITA

Mozzarella, Sliced Steak Tomatoes, Basil, EVOO, Garlic

24

VERDURE

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

26

PROSCIUTTO E RUCOLA

Tomato Sauce, Mozzarella, Fresh Arugula, Prosciutto Di Parma

30

MIRAMARE

Tomato Sauce, Mozzarella, Crab Meat, Shrimp, Garlic

36

Stromboli

8" PERSONAL

PEPPERONI

Parmigiano, Mozzarella, Pepperoni

20

VEGETALI

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

20

SAUSAGE

Parmigiano, Mozzarella, Sausage, Green Peppers, Red Peppers

20

PHILLY CHEESE

Sliced Steak, Caramelized Onions, Provolone

20

CHEESE

Parmigiano, Mozzarella

18

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
20% 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