



Antipasti

MOZZARELLA DI BUFALA CON POMODORI \$26

Buffalo Mozzarella, Sliced Multi-Colored Heirloom Tomatoes, Sweet Fresh Basil, EVOO, Balsamic

PROSCIUTTO DI PARMA CON MOZZARELLA \$24

Prosciutto Di Parma, Fresh Mozzarella, Basil, EVOO

*TARTARA \$26

Choice of Tuna Or Salmon Tartare, Red Onions, Capers, Cucumber, Tomatoes, Cracked Black Pepper

CALAMARI FRITTI O ALLA GRIGLIA \$20

Fried Calamari, Spicy Marinara or Grilled Calamari, Lemon

GUAZZETTO DI COZZE O VONGOLE

Mussels \$20 / Clams \$22

Sauteed Mussels or Clams, Spicy Tomato Sauce or White Wine Sauce

POLPETTE POMODORO \$16

Meatballs, Shaved Parmigiano, House Made Pomodoro

Insalata

INSALATA MISTICANZA \$14

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

LATTUGA ALLA ROMANA CON SALSA CESARE \$16

Romaine Hearts, Croutons, Parmigiano, Caesar Dressing

INSALATA TRICOLORE \$16

Arugula, Endive, Radicchio, Parmigiano, Sunflower Seeds, Lemon Vinaigrette

INSALATA COBB \$20

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

ADD ON

Chicken \$10, Shrimp \$12, Salmon \$14, Lobster Tail \$24

Zuppa

MINISTRONE Or ZUPPA DEL GIORNO

CUP 7 BOWL 14

Primi Piatti

SPAGHETTI CON POLPETTE \$30

Spaghetti, Meatballs in a Hearty Tomato Sauce

PAPPARDELLE AL TELEFONO \$28

Large Ribbon Pasta with Fresh Mozzarella in a Pink Sauce with Cheese

FETTUCCINE ALLA BOLOGNESE \$32

Fettuccine Pasta with House Made Bolognese Sauce

CAPELLINI CON GAMBERI, GRANCHIO E RUCOLA \$42

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

LINGUINI ALLE VONGOLE \$36

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

ORECCHIETTE CON SALSICCIA E CIME DI RAPA \$32

Shell Pasta, Italian Sausage, Spinach, Garlic, Shallots, EVOO, Parmigiano, Red Pepper Flakes

LASAGNA ALLA MIRAMARE \$32

House Made Bolognese Sauce, Ricotta, Mozzarella, Bechamel & Parmigiano

PARMIGIANA DI MELANZANE \$32

House Made Baked Eggplant, Mozzarella, Parmigiano, Tomato Sauce

CACIO E PEPE \$26

Linguini, Butter, Black Pepper, Parmesan, Pecorino

RAVIOLI DI SPINACI \$34

Spinach Ravioli, Peas, Prosciutto, Shallots, Pink Vodka Sauce

MEDAGLIONI D'ARAGOSTA \$42

Lobster Ravioli, Scallops, Lobster Meat, Tarragon Cream Sauce

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE
GLUTEN FREE PASTA AVAILABLE

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Secondi Piatti

*MARSALA

VEAL \$40 Or CHICKEN \$34
Mushrooms, Marsala Sauce

*PICCATA

VEAL \$38 Or CHICKEN \$34
White Wine, Lemon Capers Sauce

*PETTO DI POLLO MILANESE \$34

Breaded, Arugula, Onions, Cherry Tomatoes, Shaved Parmigiano, Lemon Dressing

*SALTIMBOCCA ALLA ROMANA \$40

Prosciutto di Parma, Sage, Marsala Sauce

*VITELLO PARMIGIANA \$62

14 oz Veal Chop, Breaded, Melted Mozzarella, Fettuccine Pomodoro

*CARRE' DI AGNELLO AL TARTUFO NERO \$58

Lamb Chops, Tartufo Demi, Roasted Potatoes, Asparagus, Truffle Oil

*FILETO DI MANZO \$58

8 oz Center Cut Filet Mignon, Gorgonzola, Sangria Demi, Roasted Potatoes, Asparagus

*GAMBERI ALLA SICILIANA \$36

Skewered Shrimp, Bell Peppers, Onions, Basil, Lemon Dressing

*BRANZINO \$48

Branzino Fillet, Tarragon Sauce, Roasted Potatoes, Broccoli

*SALMONE CON SALSA SALMORIGLIO \$36

Lemon Juice, Olive Oil, Garlic, Oregano, Parsley, Roasted Potatoes, Seasonal Vegetables

* Sides Include Linguine Pasta and Seasonal Vegetables

* Side are Include with Secondi Piatti

All Substitutions are Acceptable With Additional Charge

Side Of Pasta

PENNE TOMATO & BASIL \$14

FETTUCINI ALFREDO \$14

SPAGHETTI AGLIO E OLIO \$14

SAUTEED SPINACH \$14

SAUTEED BROCCOLI \$15

GRILLED ASPARAGUS \$14

Contorni

SEASONAL VEGATABLES \$14

ROASTED POTATOES \$10

PARMESAN TRUFFLE FRIES \$15

Pizza

8" PERSONAL

CHEESE \$22

Tomato Sauce, Parmigiano, Mozzarella

MARGHERITA \$24

Mozzarella, Sliced Heirloom Tomatoes, Basil, EVOO, Garlic

VERDURE \$26

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

PROSCIUTTO E RUCOLA \$30

Tomato Sauce, Mozzarella, Fresh Arugula, Prosciutto Di Parma

MIRAMARE \$36

Tomato Sauce, Mozzarella, Crab Meat, Shrimp, Garlic

Stromboli

8" PERSONAL

PEPPERONI \$20

Parmigiano, Mozzarella, Pepperoni

VEGETALI \$20

Bell Pepper, Onions, Basil, Parmigiano, Mozzarella

SAUSAGE \$20

Parmigiano, Mozzarella, Sausage, Bell Peppers

CHEESE \$18

Parmigiano, Mozzarella

TOPPINGS

FRESH TOMATOES, ANCHOVIES, BELL PEPPERS, MUSHROOMS, BLACK OLIVES, MOZZARELLA, ADD \$2 EACH

ITALIAN SAUSAGE, MEATBALLS, PEPPERONI, \$4 EACH,

PROSCIUTTO DI PARMA \$6 EACH

*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

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