

MIRAMARE

Antipasti

PROSCIUTTO DI PARMA & BUFFALO MOZZARELLA | \$28

Heirloom Tomatoes - Basil - Crostini - Balsamic Vinaigrette

*** TARTARA | \$27 * RAW ITEM**

Red Onions, Capers, Cucumber, Tomatoes, Chili Oil, Basil Vinaigrette

CALAMARI FRITTI O ALLA GRIGLIA | \$21

Fried Calamari, Spicy Marinara or Grilled Calamari, Lemon

GUAZZETTO DI COZZE O VONGOLE

Mussels \$21 / Clams \$23

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

POLPETTE POMODORO | \$18

Meatballs, Shaved Parmigiano, House Made Pomodoro

Salad

INSALATA MISTICANZA | \$16

Arugula, Cucumber, Grape Tomatoes, Carrots, White Balsamic Vinaigrette

LATTUGA ALLA ROMANA CON SALSA CESARE | \$18

Romaine Hearts, Croutons, Parmigiano, Caesar Dressing

INSALATA TRICOLORE | \$18

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

ADD ON

Chicken \$12 - Shrimp \$14 - Salmon \$15 - 7oz Lobster Tail \$26

Pizza

CLASSIC CHEESE | \$22

Tomato Sauce - Shredded Mozzarella

MARGHERITA | \$24

Mozzarella, Sliced Heirloom Tomatoes, Basil, EVOO, Garlic

PROSCIUTTO DI PARMA | \$30

Tomato Sauce, Mozzarella, Fresh Arugula, Prosciutto Di Parma

MIRAMARE | \$36

Tomato Sauce, Mozzarella, Crab Meat, Shrimp, Garlic

VERDURE | \$26

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

**FIRST BREAD BASKET IS COMPLIMENTARY,
EACH ADDITIONAL BASKET \$6.00**

MIRAMARE

Pasta

SPAGHETTI & POLPETTE | \$30

Spaghetti & Meatballs in a Hearty Tomato Sauce

PAPPARDELLE AL TELEFONO | \$29

Large Ribbon Pasta with Fresh Mozzarella, Vodka Sauce with Cheese

FETTUCCHINE BOLOGNESE | \$33

Fettuccine Pasta with House Made Bolognese Sauce

CAPELLINI & GAMBERI | \$45

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

FRUTTI DI MARE | \$68

Linguini, Lobster Tail, Shrimp, Clams, Mussels, Calamari, Red Chili Flakes, White Wine Tomato Broth

LINGUINI & VONGOLE | \$37

Whole Clams, Chopped Clams, Garlic, Lemon, Red Chili Flakes, White Wine, Parsley

ORECCHIETTE & SALSICCIA | \$33

Shell Pasta, Italian Sausage, Broccoli Rabe, Garlic, Shallots, Parmigiano, Red Pepper Flakes

LASAGNA ALLA MIRAMARE | \$33

House Made Bolognese Sauce, Ricotta, Mozzarella, Parmigiano

PARMIGIANA DI MELANZANE | \$33

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

CACIO E PEPE | \$28

Linguini, Butter, Cracked Black Pepper, Parmesan

RAVIOLI DI SPINACI | \$35

Spinach Ravioli, Peas, Prosciutto, Shallots, Vodka Sauce

MEDAGLIONI D'ARAGOSTA | \$45

Lobster Ravioli, Lobster Meat, Tarragon Brandy Cream Sauce

SPAGHETTI GLUTEN FREE PASTA AVAILABLE

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE

All Tomato's Sauce are made with
San Marzano D.O.P

MIRAMARE

Entrees

PICCATA

VEAL \$42 | CHICKEN \$36

White Wine Lemon Caper Sauce, Linguine & Asparagus

MARSALA

VEAL \$42 | CHICKEN \$36

Mushrooms, Marsala Wine Demi Glace, Linguine & Asparagus

PETTO DI POLLO PARMIGIANA | \$35

Breaded Chicken Cutlet, Melted Mozzarella, Fettuccine Pomodoro

SALTIMBOCCA ALLA ROMANA | \$42

Prosciutto di Parma, Sage, Linguine & Asparagus, Marsala Sauce

VITELLO PARMIGIANA | \$63

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

FILETO DI MANZO | \$62

8 oz Prime Center Cut Filet Mignon, Pomme Purée, Asparagus, Au Poivre Demi

GAMBERI ALLA SICILIANA | \$37

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

SALMON ALLA CACCIATORE | \$42

Creamy Polenta, Bell Peppers, Onions, Mushrooms, Tomato Sauce, Basil

Side

ROASTED ASPARAGUS | \$14

SAUTEED SPINACH | \$12

Olive Oil & Garlic

SAUTEED BROCCOLI RABE | \$12

Olive Oil & Garlic

CREAMY POLENTA | \$12

Parmesan & Butter

POMMEE PURRE | \$12

Olive Oil, Cream, Butter

PARMESAN TRUFFLE FRIES | \$15

Parmesan, Truffle Oil, Truffle Shavings, Truffle Aioli

FRIES | \$10

ALL SUBSTITUTIONS ARE ACCEPTABLE WITH ADDITIONAL CHARGE