



MIRAMARE

Antipasti

HOUSE MADE MEATBALLS | \$18
Pomodoro Sauce, Crostini

CALAMARI | \$22

Fried with Zucchini and Spicy Pomodoro Sauce Or Grilled Herb Marinated with Cherry Tomatoes

MIRAMARE'S SIGNATURE MUSSELS | \$23

Zesty Pomodoro Sauce Or Garlic, Butter, White Wine, Herbs, Crostini

STEAMED CLAMS | \$24

Garlic, Butter, White Wine, Herbs Or Zesty Pomodoro Sauce, Herbs, Crostini

ROMAN ARTICHOKE | \$18

Braised Baby Artichokes In White Wine Garlic, Mint, Basil, Lemon Zest
Or

Fried Baby Artichokes With Fresh Parsley, Truffle-Lemon Aioli

PROSCIUTTO & FIG CROSTINI | \$26

Toasted Italian Bread, Buffalo Mozzarella, Pesto Sauce, Prosciutto, Arugula, Crispy Prosciutto Crips, Figs
White Truffle Oil, Basil, Balsamic Glaze, Truffle Salt, Black Pepper

STUFFED MUSHROOM | \$18

Roasted Mushroom with Lemon Herb Oil, Ricotta Filling, Basil, Rosemary, Thyme Cream Sauce

BEEF CARPACCIO | \$29

Dijon Herb Encrusted Beef, Arugula, Capers, Shaved Parmesan, Black Sea Salt
Lemon Zest, Rosemary, Truffle Aioli

Soup & Salad

SOUP OF THE DAY | BOWL - \$14

MIRAMARE'S SIGNATURE CAESAR | \$16

Croutons, Parmigiano, Romaine, House-Made Caesar Dressing

MEDITERRANEAN | \$18

Cucumber Ribbons, Cherry Tomatoes, Feta Cheese, Artichokes, Red Onions
Kalamata Olives, In House Dill & Basil Dressing

TRICOLORE | \$18

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

TUSCAN KALE PANZANELLA | \$20

Kale, Butternut Squash, Red Onion, Herb-Marinated Bread, Caramelized Figs, Sunflower Seeds
Feta Cheese, Honey Balsamic Vinaigrette

CAPRESE | \$20

Fresh Buffalo Mozzarella, Heirloom Tomatoes, Basil, Balsamic Glaze, Balsamic Glaze Pearls, Truffle Oil
Truffle Salt, Fresh Cracked Pepper

ADD PROTEIN TO YOUR SALAD

Chicken \$14 - Shrimp \$16 - Salmon \$18

*FIRST BREAD BASKET IS COMPLIMENTARY*EACH ADDITIONAL BASKET \$3.00

SALAD SPLIT PLATE CHARGE \$5





MIRAMARE

Pasta

RAVIOLI OF THE DAY | \$M.P.
Miramare's Signature House Made Ravioli

PAPPARDELLE ALLA VODKA | \$32
House Made Large Ribbon Pasta with Fresh Mozzarella, Vodka Sauce

FETTUCCINE BOLOGNESE | \$33
House Made Fettuccine & Bolognese Sauce

AMALFI SCAMPI | \$36
House Made Linguini, Shrimp, Tomatoes, Lemon, Butter, White Wine, Extra-Virgin Olive Oil
Artichokes, Toasted Garlic Chips

FRUTTI DI MARE | \$39
House Made Spaghetti, Shrimp, Clams, Mussels, Calamari, Fish, Red Chili Flakes,
White Wine Tomato Broth

LINGUINI & CLAMS | \$36
House Made Linguini, Whole Clams, Chopped Clams, Garlic, Lemon, Red Chili Flakes
White Wine, Parsley

ORECCHIETTE & SAUSAGE | \$34
Shell Pasta, Italian Sausage, Red Pepper Flakes, Broccoli Rabe, Garlic, Shallots, Parmigiano

LASAGNA ALLA MIRAMARE | \$34
House Made Bolognese Sauce, Ricotta, Mozzarella, Parmigiano

PASTA ADDITIONS
Grilled Chicken \$12 - Shrimp \$16 - Salmon \$18 - Meatball \$6 - Italian Sausage \$7

PASTA SPLIT PLATE CHARGE \$10

Pizza

MARGHERITA | \$23
Garlic, Sliced Tomato, Mozzarella, Basil

BIANCA | \$24
Garlic, Ricotta, Parmigiano, Mozzarella, Artichoke

CAPONATA | \$25
Eggplant, Capers, Onions, Olives, Pomodoro Sauce, Mozzarella, Basil

SPICY SAUSAGE & PEPPERONI | \$26
Cherry Peppers, Pomodoro Sauce, Mozzarella

PIZZA TOPPINGS
Italian Sausage \$7 - Meatball \$6 - Pepperoni \$5 - Prosciutto di Parma \$8 - Anchovies \$4
Tomato \$3 - Kalamata Olives \$3 - Artichoke \$3 - Cherry Pepper \$3 - Fresh Onion \$3 - Mushroom \$3
All Tomato Sauces Are Created
With San Marzano D.O.P

MIRAMARE RISTORANTE
www.MiraMareNaples.com





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Entrees

PICCATA

VEAL \$43 | CHICKEN \$36

White Wine Lemon Caper Sauce, House Made Linguine

MARSALA

VEAL \$43 | CHICKEN \$36

Marsala Wine Demi Glace, Mushrooms, House Made Linguine

PARMIGIANA

14oz BONE-IN VEAL CHOP \$64

CHICKEN \$36 | EGGPLANT \$34

In House Breaded, Melted Mozzarella, House Made Fettuccine, Pomodoro Sauce

12oz NEW YORK STRIP | \$59

Roasted Potatoes, Broccoli Rabe, Topped With Gremolata, Italian Red Wine Brodo Sauce

GRILLED SHRIMP | \$38

5 Grilled Shrimp, Roasted Potatoes, Zucchini, Squash, Red Bell Pepper, Pesto Sauce

BRANZINO | \$48

Roasted Potatoes, Broccoli Rabe, Lemon Oregano Vinaigrette

SALMON | \$36

Pan Seared Salmon With Dill & Olive Oil, Basil, Kalamata Olives, Artichokes, Cherry Tomatoes
Zucchini & Squash Ribbons Mediterranean Beurre Blanc

ENTRÉE SPLIT PLATE CHARGE \$10

Simply Grilled

BRUSHED WITH HERB OIL

SALMON | \$18

4 JUMBO SHRIMP | \$16

CHICKEN BREAST | \$14

Side

COMPLIMENT YOUR SELECTION

SEASONAL HOUSE VEGETABLE | \$10

SAUTEED BROCCOLI RABE | \$12

ROASTED RED POTATOES | \$12

PARMESAN TRUFFLE FRIES | \$12

20% Gratuity Added On Parties Of 6 Or More

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