



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

BEEF CARPACCIO | \$29

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

STEAMED CLAMS | \$24

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

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

CAPRESE | \$20

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

Soups & Salad

SOUP OF THE DAY | BOWL - \$14

WATERMELON & PEAR PANZANELLA | \$16

Watermelon, Pear, Feta Cheese, Mint, Cucumber, Basil Oil Ciabatta, Truffle Salt, Honey Lemon Dressing

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

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

