

## Appetizers

### **ANTIPASTO CLASSICO 16**

*A classic Italian appetizer of prosciutto, soppressata, provolone, fresh mozzarella, roasted red peppers, & assorted olives.*

### **CHAMPAGNE SCALLOPS 16**

*Pan-seared scallops over fresh asparagus topped with champagne lemon sauce.*

### **BACON WRAPPED SCALLOPS 16**

*Drizzled with a balsamic glaze.*

### **SHRIMP COCKTAIL 15**

*Shrimp chilled & served with cocktail sauce.*

### **PEEL & EAT SHRIMP 15**

*One pound of steamed & seasoned shrimp, served with a side of drawn butter.*

### **CALAMARI 15**

*Tender, fresh calamari lightly floured and fried. Served with a side of our peeled tomato sauce.*

### **STUFFED MUSHROOMS 15**

*Lump crab meat, seasoned & baked in mushroom caps.*

### **BONELESS WINGS (12) 14**

*Hot, mild, ranch, BBQ, honey mustard, or western.*

### **LITTLENECK CLAMS 13**

*Two dozen littleneck clams in the shell, simmered in your choice of garlic white wine sauce or peeled tomato sauce.*

### **MUSSELS 13**

*Two dozen mussels in the shell, simmered in your choice of garlic white wine sauce or peeled tomato sauce.*

### **BONE-IN WINGS (12) 13**

*Hot, mild, ranch, BBQ, honey mustard, or western*

### **MOZZARELLA CAPRESE 12**

*Fresh Roma tomato slices topped with basil & fresh mozzarella.*

*Drizzled with a basil pesto & balsamic glaze.*

### **PEPPERONCINI 12**

*Hot and roasted sweet peppers sautéed in garlic, olive oil & basil. Served with garlic bread.*

### **MOZZARELLA FRITTI 12**

*Fresh mozzarella lightly breaded and fried, served with a side of our homemade peeled tomato sauce.*

### **SPINACH & MUSHROOMS 12**

*Sautéed in garlic & olive oil. Served with garlic bread.*

### **BRUSCHETTA 10**

*Fresh diced tomatoes & red onions marinated in olive oil & herbs over toasted homemade bread. Drizzled with balsamic glaze. Add mozzarella for +2.*

### **MOZZARELLA STICKS 10**

### **BREADED MUSHROOMS 10**

### **BREADED ONION RINGS 8**

### **FRENCH FRIES 4**

*Add cheddar for +1*

### **GARLIC BREAD 4**

*Add mozzarella for +2*

## Salads

*All salads are mixed greens topped with mozzarella cheese, tomatoes, cucumbers, olives and your choice of hot or sweet peppers and dressing.*

### **SHRIMP 15**

*Grilled, Blackened, or Caesar*

### **SALMON 15**

*Grilled, Blackened, or Caesar*

### **TROPICAL SALAD 15**

*Shrimp, pineapple & mandarin oranges.*

### **STRAWBERRY SPINACH 15**

*Grilled chicken, fresh strawberries, walnuts, cherry tomatoes, & apple slices served over fresh spinach.*

### **CHIP STEAK 15**

### **CHICKEN 14**

*Grilled, Blackened, or Caesar*

### **MEXICAN 14**

*Marinated chicken tenders in hot sauce topped with bruschetta.*

### **CHEF 14**

*Ham, Turkey & Provolone cheese*

### **ANTIPASTO SALAD 14**

*Hard Salami, Provolone, Capicola & Ham*

### **CHICKEN STEAK 14**

### **TUNA SALAD 14**

#### **Choice of Salad Dressings:**

House • Ranch • Bleu Cheese • Caesar • Honey Mustard

*Substitutions are politely declined. 20% Gratuity will be added to parties of 8+.*

*No separate checks for parties 15+. All items are made to order, we appreciate your patience.*

*The consumption of raw or undercooked meat, poultry, seafood or eggs can increase your risk of a food-borne illness.*

## Dinners

*Substitute Gluten Free Pasta choice for +3.  
Dinners include your choice of Garden Salad, Caesar Salad or Soup.*

### **HOMEMADE LASAGNA 20**

*Layers of meat and ricotta cheese topped with marinara sauce and mozzarella, baked in the oven.*

### **TORTELLINI ALLA NONNA 20**

*Your choice of meat or cheese tortellini topped with diced ham and sweet peas in a creamy vodka sauce.*

### **HOMEMADE GEMELLI BOLOGNESE 20**

*Our signature Homemade Gemelli pasta topped with a traditional bolognese meat sauce, parmesan, and a touch of cream.*

### **SAUSAGE SCALOPINI 19**

*Mild Italian sausage sautéed with green peppers and onions in a peeled tomato sauce.  
Served with linguini pasta.*

### **TORTELLINI 19**

*Your choice of meat or cheese with marinara or Alfredo sauce.*

### **BAKED ZITI 18**

*Ziti topped with mozzarella cheese and baked in the oven.  
Add mini meatballs for +2*

### **EGGPLANT PARMIGIANA 18**

*Thinly sliced eggplant layered with mozzarella cheese and marinara sauce served with linguini pasta.*

### **GNOCCHI 18**

*Italian potato dumplings in your choice of marinara or Alfredo sauce.*

### **PASTA**

*Spaghetti, Linguini, Angel Hair, or Ziti*

#### **WITH MARINARA SAUCE**

**14**

**WITH SAUSAGE, MEATBALLS, MEAT SAUCE,  
MINI MEATBALLS, STEAK,  
MUSHROOM SAUCE, OR GARLIC & OIL**

**18**

## Gluten Free Dinners

*Dinners include your choice of Garden Salad, Caesar Salad, or Soup.*

### **GLUTEN FREE STUFFED SHELLS 22**

### **GLUTEN FREE ZITI 18**

## Chicken & Veal

*Served with Linguini pasta, upgrade with Homemade Pasta for +2.  
(Substitute Gluten Free Pasta for +3) and choice of Garden Salad, Caesar Salad or Soup.  
Add shrimp for +5.*

### **TOSCANO**

#### **CHICKEN 25 VEAL 27**

*Sautéed with artichokes, roasted peppers, sun-dried tomatoes & shrimp topped with mozzarella & served in a white wine sauce.*

### **MARSALA**

#### **CHICKEN 22 VEAL 24**

*Sautéed with mushrooms in a Marsala wine sauce.*

### **ITALIAN CHICKEN 23**

*Topped with prosciutto, soppressata, & fresh mozzarella cheese in our signature demi wine sauce.*

### **PICCATA**

#### **CHICKEN 22 VEAL 24**

*Sautéed with capers in a lemon butter sauce.*

### **CAPRESE**

#### **CHICKEN 22 VEAL 24**

*Topped with fresh tomato, spinach, & mozzarella in our signature demi wine sauce.*

### **BALSAMIC CHICKEN 22**

*Broiled chicken breast on a bed of sautéed spinach and mushrooms drizzled with balsamic glaze.*

### **PARMIGIANA**

#### **CHICKEN 20 VEAL 22**

*A classic & favorite! Breaded and fried topped with mozzarella and marinara sauce.*

### **BROILED CHICKEN 20**

*Seasoned and charbroiled. Served with a side of mashed potatoes & mixed vegetables.*

### **CHICKEN ALFREDO 20**

*Strips of chicken breast & broccoli served in a rich Alfredo sauce.*

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No separate checks for parties 15+. All items are made to order, we appreciate your patience.  
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# Homemade Ravioli

All dinners are served with your choice of Garden Salad, Caesar Salad or Soup.

## LOBSTER 26

Stuffed with lobster & ricotta cheese,  
topped with shrimp in a pink vodka sauce.

## CRAB 26

Stuffed with lump crab meat and ricotta cheese,  
topped with crab meat & fresh asparagus  
in a creamy white wine sauce.

## CHICKEN ALFREDO 22

Stuffed with chicken & ricotta cheese.  
Topped with strips of chicken & broccoli  
in a rich, creamy Alfredo sauce.

## CHEESE 20

Stuffed with ricotta, Parmigiana,  
& mozzarella cheeses, served with your  
choice of marinara or Alfredo sauce.

## MEAT 20

Stuffed with beef & ricotta cheese,  
served with your choice of  
marinara or Alfredo sauce.

# Seafood

Served with Linguini pasta, upgrade with Homemade Pasta for +2.  
(Substitute Gluten Free Pasta for +3) and choice of Garden Salad, Caesar Salad or Soup.

## LOBSTER PAPPARDELLE 35

Our signature Homemade Pappardelle pasta  
topped with twin lobster tail in a creamy  
pink vodka sauce.

## SEAFOOD DI MARE 27

Mussels, clams, shrimp, scallops and calamari  
sautéed & served in a creamy pink sauce.

## BROILED CRAB CAKES 27

Two homemade broiled crab cakes,  
served with mashed potatoes  
and mixed vegetables.

## SHRIMP SCAMPI STUFFED WITH CRAB MEAT 26

Butterfly-style shrimp stuffed with crab meat  
and topped with a garlic butter sauce  
and jumbo lump crab meat.

## BROILED SALMON 25

Topped with white wine sauce, served with  
mashed potatoes and mixed vegetables.

## BROILED SCALLOP MEDALLIONS 25

Broiled scallop medallions over linguini pasta  
in a garlic white wine sauce.

## BROILED FLOUNDER 24

Topped with a lemon white wine sauce,  
served with mashed potatoes  
and mixed vegetables.

## PASTA WITH LITTLENECK CLAMS 24

Littleneck clams in the shell sautéed and served  
with your choice of red or white clam sauce.

## SALMON ALLA VODKA 24

Diced salmon in a creamy, rich,  
pink vodka sauce.

## SHRIMP SCAMPI 24

Shrimp, mushrooms, and broccoli sautéed  
in a garlic butter sauce.

## SHRIMP ALFREDO 24

Shrimp and linguini pasta tossed in our  
homemade, rich, creamy cheese sauce.

## PASTA WITH MUSSELS 22

Mussels in the shell sautéed in your choice of a  
peeled tomato sauce or garlic white wine sauce.

# Soups

Made fresh daily

## HOMEMADE GOURMET SOUP 7

## HOMEMADE SOUP 5

# Sides 4

- STRING BEANS • SPINACH
- MASHED POTATOES
- MIXED VEGGIES

# A la Carte 5

- SAUSAGE • 4 MEATBALLS • MUSHROOMS • MEAT SAUCE

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# Pizza & Stromboli

12" personal size only

	PIZZA	STROMBOLI
<b>MIMMO'S SPECIAL</b> .....	15	15
<i>Pepperoni, sausage, mushroom, onion, &amp; green peppers</i>		
<b>MEAT LOVERS</b> <i>Pepperoni, sausage, ham, &amp; steak</i> .....	15	15
<b>ITALIAN</b> <i>Pepperoni, ham, salami, &amp; capicola</i> .....	15	15
<b>CHICKEN PARMIGIANA</b> .....	15	15
<b>CHICKEN PARMIGIANA</b> .....	15	15
<b>CHICKEN, BACON &amp; RANCH</b> .....	15	15
<b>VEGGIE</b> <i>Mushroom, onion, green peppers, &amp; black olives</i> .....	14	14
<b>BUFFALO CHICKEN</b> <i>Chicken steak &amp; buffalo sauce</i> .....	14	14
<b>HAWAIIAN</b> <i>Ham &amp; pineapple</i> .....	14	14
<b>PLAIN</b> .....	11	11
<b>WHITE</b> <i>Garlic &amp; oil</i> .....	11	

# Gourmet Pizza

12" personal size only

<p><b>SALTIMBOCCA 15</b> <i>White pizza with garlic &amp; oil topped with Prosciutto, spring mix, kalamata olives, red onions &amp; fresh mozzarella</i></p> <p><b>CALABRESE 15</b> <i>Soppresata, hot peppers, kalamata olives, fresh basil, peeled tomato sauce &amp; fresh mozzarella</i></p> <p><b>ABRUZZI 15</b> <i>White pizza with garlic &amp; oil topped with ricotta, spinach, tomato, sausage &amp; fresh mozzarella</i></p>	<p><b>QUATTRO STAGIONI 15</b> <i>Artichoke, mushroom, roasted red pepper, olives, peeled tomato sauce &amp; fresh mozzarella</i></p> <p><b>BIANCA 15</b> <i>White pizza with garlic &amp; oil topped with Prosciutto, spinach, sun dried tomato, fresh mozzarella, drizzled with balsamic glaze</i></p> <p><b>MARGHERITA 13</b> <i>Fresh mozzarella, fresh basil, peeled tomato sauce</i></p>
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# Gluten Free Pizza 15

12" personal size only

## Gourmet Toppings 3

- BRUSCHETTA • RICOTTA CHEESE
- BACON • MEATBALLS
- STEAK • GROUND BEEF

## Toppings 2

- EXTRA CHEESE • PEPPERONI • ONIONS
- MUSHROOMS • GREEN PEPPERS
- ANCHOVIES • SAUSAGE • HAM • SPINACH
- EGGPLANT • BLACK OLIVES • TOMATO
- HOT PEPPERS • BROCCOLI • CHICKEN STEAK

# Children's Menu 8

Children's menu is for children 12 and under.

**PASTA WITH BUTTER, MEATBALL,  
MINI MEATBALLS, OR MEAT SAUCE**

**MACARONI & CHEESE**

**HOMEMADE RAVIOLI**  
*(Meat or Cheese)*

**TORTELLINI**  
*(Meat or Cheese)*

**CHICKEN FINGERS WITH FRIES**

**CHEESEBURGER WITH FRIES**

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