

Da Mimmo finest Italian Cuisine

Group Menu

\$54.00 Menu(exclusive of tax and gratuity)

1st Course

(Assortment of Appetizers)

***Shrimp Reganati**

***Fried Calamari**

***Arancini (Rice Balls with a meat sauce,
green peas & fresh mozzarella cheese)**

***Garlic Bread**

2nd Course

*** Insalata Mista:** with mixed greens, cucumber, diced red onions, cherry tomatoes, diced red radishes, with a aged balsamic vinegar, extra virgin olive oil and grated grana padano cheese.

Entree Choices

*** Veal Spiedini alla Siciliana :** Medallions of veal stuffed with a delicate blend of fresh mozzarella cheese, prosciutto ham, raisins, pignoli nuts, bread crumbs and spices, sautéed in butter and wine with onions and bay leaf.

*** Veal Marsala:** Medallions of veal sautéed in Marsala wine and mushrooms.

*** Shrimp Cardinale:** Butterflied large gulf shrimp sautéed in garlic, butter and served in a brandy based cream sauce.

*** Orange Roughy:** A mild fish from New Zealand lightly dusted with flour, sautéed in lemon, butter, and white wine with almonds and white grapes.

*** Broiled Salmon Portofino:** Fresh filet of Norwegian Salmon served with a sauce of brandy, cream, garlic, capers and a touch of tomato.

*** Chicken Sorrentino:** Medallions of chicken are topped with mozzarella cheese and chopped prosciutto ham then sautéed in lemon, butter, and white

*** Linguini Crabmeat Sauce**

***** Coffee & Tea *****

Dessert

For an additional \$8.00 dessert choices may be added of:

Cannoli, Zabaglione, Cheese Cake, Vanilla Gelato & Chocolate Cake.

