

# Da Mimmo Finest Italian Cuisine

## Group Menu

### **\$62.00 Menu(exclusive tax an gratuity**

- \* 1st Course                      Assortment of Appetizers:
- \* **Shrimp Reganati**
  - \* **Fried Calamari**
  - \* **Arancini(Rice Balls)**
  - \* **Buffalo mozzarella cheese with assortments of roasted and grilled vegetable**
  - \* **Garlic Bread**

\*Second Course: **Penne Amatriciana:** Aldente penne pasta is served in a light marinara sauce with prosciutto ham, garlic and onion.

### Entrees Choices

- \* **Veal Chop (14 oz):** Our signature dish T-bone Veal Chop is charbroiled with extra virgin olive oil, touch of rosemary, garlic and sage.
- \* **Veal Marsala:** Scaloppini of veal sauteed in marsala wine sauce and brandy with mushrooms.
- \* **Lobster Tettrazzini (6 oz):** Cold Water Lobster Tail is removed from the shell and cut into bite size pieces sautéed in a brandy based cream sauce with a touch of garlic and tomato returned to the shell and served on a bed of linguini with the same sauce.
- \* **Shrimp Scampi:** Butterflied Large Gulf Shrimp are sautéed in lemon, butter, garlic and white wine sauce.
- \* **Seafood Combination:** Filet of orange roughy, clams, mussels, large gulf shrimp and calamari are simmered in a light marinara sauce with white wine, fresh chopped garlic and fresh basil.
- \* **Orange Roughy Almondine:** A mild fish from New Zealand is lightly dusted with flour, sautéed in lemon, butter and white wine sauce with almonds and white grapes.
- \* **Crab Cake:** Jumbo colossal crabmeat and our recipe we will make you an award winning crab cake.
- \***Chicken Sorrentino:** Boneless breast of chicken sauteed in a lemon butter, white wine sauce with melted mozzarella cheese and prosciutto ham

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

## **Dessert**

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

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