

# Da Mimmo

## Bar Menu

### Antipasti - Appetizers

FRIED CALAMARI	9.50
GARLIC BREAD	PER SLICE 1.25
BRUSCHETTA	PER SLICE 1.50
ARANCINO SICILIAN RICE BALL RICE BALL WITH MEAT, PEAS, BASIL, MOZZARELLA & RED BELL PEPPER SAUCE	7.50
CARPACCIO BLACK ANGUS BEEF, CAPERS, GRANA PADANO & DICED ONIONS	12.00

### Zuppa - Soup

TUSCAN ONION WITH PROSCIUTTO, PANCETTA & GRANA PADANO	9.50
MINISTRONE ITALIAN VEGETABLE SOUP	6.95

### Insalata - Salad

GOAT CHEESE MIXED SPRING GREENS, GRAPE TOMATOES, CUCUMBERS & CARROTS	10.95
BUFFALO MOZZARELLA & TOMATO CAPRESE WITH BLACK OLIVES & ONIONS	12.95
CLASSIC CAESAR	8.00
*ADD 3.00 PER CHICKEN	
APPLE SALAD SPRING GREENS WITH ONION, GORGONZOLA, CARAMELIZED WALNUTS	12.50
*ADD 3.00 PER CHICKEN BREAST	
BABY ARUGULA SHAVED GRANA PADANO & GRAPE TOMATOES	12.00
SPINACH SALAD CRANRAISINS, FETA, PIGNOLI NUTS, ONIONS & GRAPE TOMATOES	12.50

### Pasta I Risotto

LINGUINI ALLA PUTANESCA CHERRY TOMATOES, BLACK OLIVES, CAPERS & ONIONS	13.95
LINGUINI CRABMEAT SAUCE TOMATOES & JUMBO COLOSSAL CRABMEAT	16.99
PENNE AMATRICIANA TOMATOES, GARLIC, ONIONS & PROSCIUTTO	13.95
LINGUINI ALLA PRIMAVERA MIXED SPRING VEGETABLES	14.50
EGGPLANT PARMIGIANA SERVED WITH PASTA	13.75
FETTUCCHINI ALFREDO	14.50
*ADD 3.00 PER CHICKEN *ADD 4.00 PER JUMBO SHRIMP	
LINGUINI CARBONARA MOZZARELLA, EGG, PROSCIUTTO, PANCETTA & CREAM	13.95
SPAGHETTI BOLOGNESE MEATSAUCE WITH PEAS & CARROTS	14.95
PENNE ALLA VODKA	14.95
*ADD 3.00 PER CHICKEN *ADD 4.00 PER JUMBO SHRIMP	

## *Pollo - Chicken*

CHICKEN BREAST INVOLTINI . . . . .	13.99
<i>ROLLED WITH PIGNOLI NUTS, SUNDRIED TOMATOES, GOAT CHEESE AND A MADEIRA WINE REDUCTION</i>	
CHICKEN BREAST SORRENTINA LEMON, BUTTER, WHITE WINE, PROSCIUTTO & MOZZARELLA . . . . .	14.75
CHICKEN BREAST MARSALA MARSALA WINE & MUSHROOMS . . . . .	13.95
CHICKEN BREAST PICCATA LEMON, BUTTER, WHITE WINE & CAPERS . . . . .	13.25

## *Vitello - Veal*

CHOP 16OZ BROILED WITH ROSEMARY, GARLIC & SAGE . . . . .	26.95
TENDERLOIN IN A BLACK TRUFFLE SAUCE WITH ITALIAN POTATO SALAD . . . . .	22.50
SALTIMBOCCA LEMON, BUTTER, WHITE WINE, PROSCIUTTO & MOZZARELLA . . . . .	15.99
MARSALA MARSALA WINE & MUSHROOMS . . . . .	15.95
PICCATA LEMON, BUTTER, WHITE WINE & CAPERS . . . . .	15.25

## *Pesce - Fish*

GRILLED SALMON WITH STEAMED VEGETABLES, BRANDY, TOMATOES, CREAM & CAPERS . . . . .	21.00
ORANGE ROUGHY TOASTED ALMONDS, BUTTER, WHITE WINE & GRAPES . . . . .	18.00
JUMBO SHRIMP OVER PASTA	
*SCAMPI LEMON, BUTTER, WHITE WINE & GARLIC . . . . .	16.00
*CARDINAL BRANDY, CREAM & A TOUCH OF TOMATO . . . . .	16.00
*MARINARA . . . . .	14.00
*FRA DIAVOLO SPICY MARINARA SAUCE . . . . .	14.00
BROILED JUMBO COLOSSAL CRAB CAKE WITH ITALIAN POTATO SALAD . . . . .	23.00

## *Contorni - Sides*

STEAMED VEGETABLES ITALIAN STYLE POTATO, ZUCCHINI, CARROTS, CAULIFLOWER, ASPARAGUS TIPS . . . . .	6.75
BROCCOLI WITH BUTTER & GRATED GRANA PADANO . . . . .	6.85
ZUCCHINI TEMPURA STYLE . . . . .	5.95
MUSHROOMS BUTTER, GARLIC & A BALSAMIC REDUCTION . . . . .	6.25
ASPARAGUS GRILLED WITH A BALSAMIC REDUCTION & SHAVED GRANA PADANO . . . . .	9.25
SIDE OF PASTA PENNE, LINGUINI, SPAGHETTI OR CAPELLINI	
*MEAT SAUCE . . . . .	5.25
*OIL & GARLIC . . . . .	4.25
*MARINARA . . . . .	4.25
*TOMATO SAUCE . . . . .	4.25
*MEATBALL . . . . .	5.25
*AMATRICIANA . . . . .	6.25

Private Rooms are available for large parties.  
Group menus may be viewed at [www.damimmo.com](http://www.damimmo.com)  
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Ask the manager for details.