

Da Mimmo

Bar Menu

Antipasti - Appetizers

FRIED CALAMARI	9.50
GARLIC BREAD	PER SLICE 1.25
BRUSCHETTA	PER SLICE 1.50
ARANCINO RICE BALL WITH MEAT, PEAS, BASIL, MOZZARELLA & RED BELL PEPPER SAUCE	7.50
CARPACCIO BLACK ANGUS BEEF, CAPERS, GRANA PADANO & DICED ONIONS	12.50

Zuppa - Soup

TUSCAN ONION WITH PROSCIUTTO, PANCETTA & GRANA PADANO	7.25
MINISTRONE ITALIAN VEGETABLE SOUP	6.95

Insalata - Salad

GOAT CHEESE MIXED SPRING GREENS, GRAPE TOMATOES, CUCUMBERS & CARROTS	10.50
BUFFALO MOZZARELLA & TOMATO CAPRESE WITH BLACK OLIVES & ONIONS	12.25
CLASSIC CAESAR	8.00
*ADD 3.00 PER CHICKEN	
APPLE SALAD SPRING GREENS WITH ONION, GORGANZOLA, CARAMELIZED WALNUTS	12.50
BABY ARUGULA SHAVED GRANA PADANO & GRAPE TOMATOS	10.75
SPINACH SALAD CRANRAISINS, FETA, CARAMELIZED PECANS, ONIONS & GRAPE TOMATOES	12.50

Pasta I Risotto

LINGUINI ALLA PUTANESCA CHERRY TOMATOES, BLACK OLIVES, CAPERS & ONIONS	14.50
LINGUINI CRABMEAT SAUCE TOMATOES & JUMBO COLOSSAL CRABMEAT	17.25
PENNE AMATRICIANA TOMATOES, GARLIC, ONIONS & PROSCIUTTO	13.95
LINGUINI ALLA CAMPANIA RADICCHIO, TOMATOES, GARLIC, EGGPLANT & ZUCCHINI	14.25
EGGPLANT PARMIGIANA SERVED WITH PASTA	13.75
FETTUCCHINI ALFREDO	14.00
*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	14.50
*ADD 3.00 PER CHICKEN *ADD 4.00 PER JUMBO SHRIMP	

Pollo - Chicken

CHICKEN BREAST INVOLTINI	14.25
<i>ROLLED WITH PIGNOLI NUTS, SUNDRIED TOMATOES, MOZZARELLA AND A REDUCTION OF AGED BALSAMIC VINEGAR</i>	
CHICKEN BREAST SORRENTINA LEMON, BUTTER, WHITE WINE, PROSCIUTTO & MOZZARELLA	15.95
CHICKEN BREAST MARSALA MARSALA WINE & MUSHROOMS	14.25
CHICKEN BREAST PICCATA LEMON, BUTTER, WHITE WINE & CAPERS	13.25

Vitello - Veal

CHOP 16OZ BROILED WITH ROSEMARY, GARLIC & SAGE	26.50
TENDERLOIN IN A BLACK TRUFFLE SAUCE WITH ITALIAN POTATO SALAD	24.25
SALTIMBOCCA LEMON, BUTTER, WHITE WINE, PROSCIUTTO & MOZZARELLA	16.25
MARSALA MARSALA WINE & MUSHROOMS	14.25
PICCATA LEMON, BUTTER, WHITE WINE & CAPERS	15.25

Pesce - Fish

SALMON BRANDY, TOMATOES, CREAM & CAPERS	15.75
ORANGE ROUGHY TOASTED ALMONDS, BUTTER, WHITE WINE & GRAPES	16.50
JUMBO SHRIMP OVER PASTA	
*SCAMPI LEMON, BUTTER, WHITE WINE & GARLIC	16.50
*CARDINAL BRANDY, CREAM & A TOUCH OF TOMATO	16.50
*MARINARA	14.50
*FRA DIAVOLO SPICY MARINARA SAUCE	14.50
BROILED JUMBO COLOSSAL CRAB CAKE WITH ITALIAN POTATO SALAD	24.25

Contorni - Sides

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	6.25
*OIL & GARLIC	4.25
*MARINARA	4.25
*TOMATO SAUCE	4.25
*MEATBALL	6.25
*AMATRICIANA	6.25

Rooms available for Private Parties.

Group menus may be viewed at www.damimmo.com

Book your next vacation to Italy's Amalfi Coast with the Proprietor & Chef.

Ask the manager for details.