

Mingalone

ITALIAN BAR & GRILL

est. 1997

Green Plates

Mista
Mixed greens with
red wine vinaigrette 5.00

Classic Caesar
Caesar Salad 7.00
with Grilled Breast of Chicken . . . 13.50

Arugula
Grilled Bosc pears,
roasted almonds and crumbled
gorgonzola with Cutrera truffle
oil vinaigrette 8.50

Primavera
Baby greens, long stemmed artichokes,
eggplant, roasted peppers
and balsamic vinaigrette 9.50
with Grilled Jumbo Shrimp . . . 16.50

Steak
Mixed greens, Roma tomatoes,
red and yellow bell peppers with
Cremona mustard vinaigrette
16.50

Small Plates

Bruschetta Toscana
Grilled Tuscan style bread topped
with fresh tomatoes, basil
and garlic 6.00

Mozzarella Caprese
Fresh mozzarella, Roma tomatoes, basil,
oregano and extra virgin olive oil 7.50

Prosciutto
San Daniele with melon 8.50

Calamari
Lightly fried calamari garnished
with zucchini, peppers, garlic,
and sage 8.50

Antipasto Misto
Italian meats, cheeses, olives
and marinated vegetables 9.50

Scampi
Jumbo shrimp tossed with
artichokes, capers, garlic
and tomatoes 11.50

Pastas

Capellini Pomodoro
Garlic, Roma tomatoes
and basil 9.50

Fettuccine Alfredo
Fettuccine Alfredo 9.50
with Grilled Breast of Chicken . . . 13.50
with Grilled Jumbo Shrimp . . . 18.50

Mezzelune
Half moon shaped pasta stuffed
with mushrooms in a zesty
marinara sauce 10.50

Penne
Homemade sausage
and spicy marinara 11.00

Casarecce
With fresh imported ricotta
in a light tomato sauce 11.50

Tagliatelle Bolognese
Pasta with classic meat sauce 12.00

Lasagne
Meat, ricotta, mozzarella
and tomato sauce 12.50

Ravioli
Stuffed with roasted butternut squash
and tossed in a sage butter sauce 13.00

Gnocchi
Potato dumplings tossed with saffron
and San Daniele prosciutto in
a light Scamorza smoked
cream sauce 14.00

Pizzas

Margherita
Roma tomatoes and basil 12.50

Modo Mio
Choice of any 3:
pepperoni, sausage, prosciutto,
black olives, mushrooms, artichokes,
onions or roasted peppers 15.00

Main Dishes

**Simply Grilled Fish
of the Day**
With Sicilian sea salt
Market Price

Salmon
Grilled salmon with asparagus
and fennel drizzled with
mint Salmoriglio 22.50

Tuna
Grilled Yellow Fin Tuna served
with cucumber and teardrop tomato salad,
Pantelleria capers
and citrus vinaigrette 24.50

Pollo Pugliese
Breast of chicken with Cerignola olives,
sun dried tomatoes served over
Italian style smashed potatoes 14.50

Pollo Boscaiolo
Breast of chicken sautéed with
mushrooms and Marsala sauce served
with roasted potatoes 15.50

Pork Chop
Grilled White Marble Farms center cut bone-in with Granny
Smith apples,
house roasted peppers
and Pinot Grigio sauce served with
polenta 24.50

Scaloppine Milanese
Lightly breaded with seasoned
breadcrumbs served with arugula
and shaved Parmesan 22.50

Spezzatino
Slow cooked beef tenderloin
with a Chianti and rosemary
reduction over Farro grain 26.50

Filet
Grilled 8oz beef filet with a
Nero D' Avola reduction served with
risotto and vegetable of the day
38.50

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Reservations Recommended

*Inquire about having your next private party at our restaurant
Ask your server about purchasing a Mingalone gift certificate*