

Mingalone

ITALIAN BAR & GRILL

est. 1997

Green Plates

Classic Caesar
Caesar Salad 7.00
with Grilled Breast of Chicken . . . 11.50

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

Pasta
Penne pasta tossed with fresh mozzarella,
cherry tomatoes, black olives
and basil vinaigrette 9.50

Primavera
Baby greens, long stemmed artichokes,
eggplant, roasted peppers
and balsamic vinaigrette 8.50
with Grilled Jumbo Shrimp . . . 14.50

Tuna
Grilled Yellow Fin Tuna served with
cucumber and teardrop tomato salad,
Pantelleria capers
and citrus vinaigrette 13.50

Steak
Mixed greens, Roma tomatoes,
red and yellow bell peppers with
Cremona mustard vinaigrette
14.50

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

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

Prosciutto
San Daniele with melon 8.50

Antipasto Misto
Italian meats, cheeses
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 8.50

Fettuccine Alfredo
Fettuccine Alfredo 9.50
with Grilled Breast of Chicken 12.50
with Grilled Jumbo Shrimp 18.50

Mezzelune
Half moon shaped pasta stuffed with
mushrooms in a zesty marinara sauce 9.50

Penne
Homemade sausage
and spicy marinara 10.00

Casarecce
With fresh imported ricotta
in a light tomato sauce 10.00

Tagliatelle Bolognese
Homemade pasta with
classic meat sauce 10.50

Lasagne
Meat, ricotta, mozzarella
and tomato sauce 11.50

Ravioli
Stuffed with roasted butternut squash
and tossed in a sage butter sauce 12.50

Gnocchi
Potato dumplings tossed with saffron
and San Daniele prosciutto in
a light Scamorza smoked
cream sauce 13.50

Pizzas

Margherita
Roma tomatoes and basil 11.00

Modo Mio
Choice of any 3:
pepperoni, sausage,
prosciutto, black olives,
mushrooms, artichokes,
onions or roasted peppers
14.00

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 16.50

Pollo Pugliese
Breast of chicken with Cerignola olives,
sun dried tomatoes served over Italian
style smashed potatoes 13.50

Pollo Boscaiolo
Breast of chicken sautéed
with mushrooms and Marsala sauce
served with roasted potatoes
14.50

Scaloppine Milanese
Lightly breaded with seasoned
breadcrumbs served with
arugula and shaved parmesan
16.50

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

Filet
Grilled 8oz beef filet with a Nero D' Avola
reduction served with risotto
and vegetable of the day 34.50

Mingalone Fast Lunch

\$11.95

All Entrees served with
a cup of soup
or mista salad

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