

ANTIPASTI

 **EGGPLANT STACK** homemade mozzarella, tomato, basil, balsamic reduction \$13.95

EGGPLANT ROTOLO thin eggplant rolled and stuffed with hand dipped ricotta cheese and prosciutto, topped with gravy \$11.95

  **FRIED GALAMAD** calamari, calabrian peppers, gravy \$12.95

SAUSAGE & PEPPERS sweet ITALIAN sausage, cipollini onions \$11.95

 **FRESH HOMEMADE MOZZARELLA** fresh curd, salt, imported extra virgin olive oil \$11.95

FRESH HOMEMADE FRIED MOZZARELLA fresh curd, homemade gravy \$12.95

 **STUFFED BANANA PEPPER** ground veal, onion, melted mozzarella, gravy \$12.95

BAKED CLAMS white wine, garlic, garlic breadcumbs (1/2 dozen) \$8.95 (dozen) \$16.95

GRILLED OCTOPUS white wine, butter sauce, spinach, cannellini beans, grape tomatoes \$16.95

MUSSELS traditional red or white wine, garlic \$11.95

SALADS

PASSIONE SALAD romaine, red onion, cucumber, grape tomatoes, & Pecorino Romano \$9.95

 **SALLY YOUNG'S MEATBALL SALAD** passione salad, homemade meatball, hand dipped ricotta \$14.95

SEAFOOD SALAD octopus, calamari, shrimp, lemon vinaigrette \$15.95

CAPRESE SALAD homemade mozzarella, tomato, basil, imported extra virgin olive oil \$11.95

CAESAR SALAD heart of romaine, homemade dressing, parmesan crisps, grilled crostini \$10.95

BRICK OVEN PIZZA

  **SAN GENNARO** sweet ITALIAN sausage, calabrian peppers, cipollini onions \$14.95

POMODORO tomatoes, mozzarella, Pecorino Romano, garlic, basil \$13.95

CHARRED PEPPERONI gravy, homemade mozzarella, fresh oregano \$14.95

POLPETTONE meatballs, gravy, spinach, Pecorino Romano, basil \$14.95

MIALE prosciutto, arugula, fresh basil, hand dipped ricotta \$16.95

SPICY

 HOUSE SPECIALTY

GLUTEN SENSITIVE

We try our best to serve you gluten free items. However, our kitchen is not gluten free certified. Please ask your server for details.

 **Mia Passione**, we put family first. It's in our roots, after all. Great food isn't great because of flavor alone. Food is great when it brings people together and inspires community. In this way, a meal is more important than just a meal. It is a time of bonding, an event to be enjoyed and shared. Trust us when we say Mia Passione is about family. It always has been and always will be.

We invite you to become part of ours.

PASTA

Gluten free pasta available upon request. Add \$2

LINGUINE choice of garlic white wine sauce or house gravy, vongole clams \$24.95

BUCATINI homemade gravy, Sally Young's meatball, hand dipped ricotta \$17.95

 **FETTUCCINE** parmesan cream sauce, white wine, chicken, Pecorino Romano \$15.95

RIGATONI vodka cream sauce, Pecorino Romano \$13.95

PENNE arrabiata, calabrian peppers \$13.95

GNOCCHI pesto, sicilian tomatoes \$13.95

RAVIOLI

LOBSTER RAVIOLI white wine garlic sauce, basil, Pecorino Romano \$27.95

 **SHRIMP RAVIOLI** spicy arrabiata sauce \$27.95

PORTOBELLO MUSHROOM RAVIOLI roasted cremini mushrooms, parmesan cream \$22.95

BUTTERNUT SQUASH RAVIOLI goat cheese cream sauce \$22.95

FOUR CHEESE RAVIOLI Vodka cream sauce, Pecorino Romano \$14.95

ENTREES

Each entree comes with a choice of rigatoni with gravy, parmesan crusted potatoes, or garlic spinach

 **16 OZ BONE-IN PORKCHOP** caramelized peppers, roasted cipollini onions, cottage potatoes \$27.95

CHICKEN MARSALA all-natural chicken, marsala wine reduction, cremini mushrooms \$17.95

 **CHICKEN FRANCESE** all-natural chicken, lemon butter sauce, caper berries \$17.95

CHICKEN PARMIGIANA homemade mozzarella, gravy, basil \$17.95

EGGPLANT PARMIGIANA homemade mozzarella, gravy, basil \$17.95

14 OZ PRIME VEAL CHOP grilled with marsala wine reduction, cremini mushrooms or 14 oz prime veal chop pounded thin and lightly breaded, topped with arugula salad \$47.95

VEAL MARSALA marsala wine reduction, cremini mushrooms \$24.95

VEAL FRANCESE lemon butter sauce \$24.95

 **VEAL PARMIGIANA** homemade mozzarella, gravy, basil \$24.95

FRESH FISH OF THE DAY

 **SEABASS FRANCESE** lemon butter sauce, caper berries, asparagus \$35.95

SCALLOPS & SHRIMP lemon butter, fresh herbs, sautéed garlic spinach \$33.95

SALMON wild caught, herb lemon butter, cherry tomatoes, arugula \$22.95

TILAPIA parmesan crust, sautéed garlic spinach, oregano, roasted potatoes \$18.95

GROUPER garlic crusted, sautéed spinach \$34.95

ZUPPA DI PESCE shrimps, mussels, calamari, clams \$38.95

FRUTTI DEL MARE linguine, shrimps, scallops, mussels, calamari, lobster **Market Price**

 SPICY

 HOUSE SPECIALTY