



Antipasti

CALAMARI FRITTI

golden fried squid, housemade marinara/16.95

MUSSELS POSILLIPO

new zealand green-lipped mussels in a white wine tomato-garlic broth/15.95

FRIED GREEN TOMATOES

tabasco mayonnaise/13.95



MOZZARELLA CAPRESE

fresh mozzarella with vine-ripened tomatoes and basil/14.95

MIKE'S FAMOUS GARLIC FRIES

sinfully addictive, order a basket to share/14.95



Insalata e Zuppa

CAESAR SALAD 7.00/10.50

HOUSE SALAD 5.00/8.50

mixed greens, house balsamic dressing



CREMA DI FUNGHI 8.00

SPINACH AND PASTA IN BRODO 8.00

Add bleu cheese crumbles or anchovies/1.75 each

Add pignoli nuts/1.75

SALAD ADDITIONS

Grilled Chicken/5.00 **Grilled Salmon**/11.95 (3) **Grilled Colossal Shrimp**/13.95

Sliced Steak Carbonara/13.95

Guest Favorites

SPAGHETTI & MEATBALLS

mama josephine and papa joe's meatballs/20.95

add sausage/3.50

EGGPLANT PARMIGIANA

breaded and sautéed, baked with marinara and mozzarella with linguine/20.95



LASAGNA BOLOGNESE

layers of pasta, three cheeses and sausage topped with bolognese sauce/21.95

GNOCCHI ALLA ROMANO

soft potato pillows in alfredo with bacon, mushrooms and peas/24.95

TORTELLINI COMMARATO *

with filet mignon tips, prosciutto, mushrooms, mozzarella, hearty tomato sauce/29.95

Bistecca



FILETTO CON PEPE *

black pepper-crusted filet mignon with a cognac mustard cream sauce /38.95

NEW YORK STRIP STEAK CARBONARA *

"Coal Miners" steak, black like coal. Subtle hints of soy and teriyaki/39.95

FLAT IRON FETTUCCINE *

sliced steak carbonara over fettuccine alfredo/29.95

STEAK GIOVANNI *

flatiron steak, mushroom and chianti wine sauce with balsamic glaze/32.95

GARLIC ROASTED PRIME RIB au jus * 14oz Certified Angus Beef

horseradish cream. Available Friday and Saturday only

When it's gone, it's gone!/38.95



FILETTO DI LOMBARDIA *

filet mignon, artichoke hearts, sun-dried tomatoes, roasted garlic and a cabernet wine sauce/38.95

Vitello



VEAL PARMIGIANA

breaded and sautéed, baked with bolognese and mozzarella with linguine/32.95

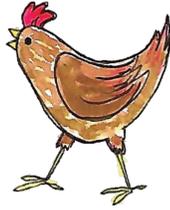
VEAL SCALOPPINE MARSALA

mushrooms and marsala wine/31.95

VEAL SCALOPPINE PICATTA

white wine, lemon and capers/31.95

* Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.



CHICKEN PARMIGIANA

breaded and sautéed, baked with marinara and mozzarella with linguine 22.95

CHICKEN MARSALA

mushrooms and marsala wine/23.95

CHICKEN PICATTA

white wine, lemon and caper butter sauce/22.95

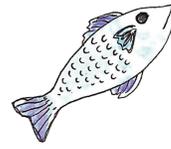
CHICKEN BALSAMICO

grilled chicken breast, artichoke hearts, capers, balsamic vinegar/23.95



CHICKEN FUNGHI E HERBE

mushroom medley, roasted garlic, fresh herbs/23.95



Pesce



SHRIMP SCAMPI

wild caught colossal shrimp, traditional white wine garlic butter sauce, over linguine/30.95

SHRIMP LAURINO

wild caught colossal shrimp with prosciutto, peas and and tomatoes in mustard-tarragon cream sauce/30.95

SALMON GIGI

wild caught salmon sautéed with tomatoes, mushrooms and basil in a chardonnay wine sauce/32.95

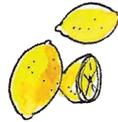


BRODETTO DI PESCE

the dish prepared by Mike on the COOKING CHANNEL and TRAVEL CHANNEL. shrimp, scallops, mussels, calamari and salmon in a tomato-garlic broth over linguine/38.95



Pollo



= Garlic Mike's Classics



Pasta

Pick a Pasta Shape

CAPELLINI

delicate angel hair



FETTUCCINE

small ribbons



LINGUINE

small tongues



PENNE

tubular pencil poin



gluten free/\$2.5

GF

Pick a Sauce/20.95

ALA VODKA

tomato sauce with vodka, cream and a hint of crushed red pepper

ALFREDO

all the "no-no's": butter, cream, eggs and cheese

BOLOGNESE

meat sauce, herbs and tomatoes simmered to perfection for hours

MARINARA

tomatoes, garlic, olive oil, basil and white wine

PESTO

fresh basil, garlic, pignoli nuts olive oil, and parmensan

PUTTANESCA

"whore's style": capers, olives, tomatoes and anchovies

Additions

SAUSAGE/3.50

(2) MEATBALLS/6

GRILLED CHICKEN/5

GRILLED SALMON/11.95

(3) GRILLED COLOSSAL, WILD CAUGHT SHRIMP/13.95

SLICED STEAK

CARBONARA/13.95