

# Paul Mineo's Trattoria Dinner Menu

For divided checks, please let your server know upon ordering

## Antipasti (Appetizers)

<b>Toasted Ravioli</b> - With meat sauce for dipping	\$9
<b>Lobster Ravioli</b> - Saffron, sherry cream Sauce	\$13
<b>Calamari Fritti</b> - Fried, with spicy dipping sauce	\$11
<b>Calamari Diablo</b> - Sautéed in a spicy tomato sauce	\$12
<b>Green shell Mussels</b> - In a sherry spicy marinara	\$13
<b>Artichokes</b> - Breaded with prosciutto and melted cheese	\$9
<b>Shrimp Marinara</b> - Sautéed in sherry & garlic wine	\$13
<b>Shrimp Fantasia</b> - Battered, fried w/lemon white wine	\$13
<b>Italian Meatballs</b> - Topped w/ homemade meat sauce	\$9
<b>Martini Shrimp Cocktail</b> - with cocktail sauce	\$9
<b>Soup of the Day</b> - Announced by server	

## 10" Thin Crust Pizza

<b>Pizza Bruschetta</b> - Pesto, tomato, garlic, basil & cheese	\$11
<b>Cheese Pizza</b> - Pizza sauce and a blend of cheeses	\$9
<b>Meat Lovers</b> - Pepperoni, sausage, hamburger & cheese	\$12
<b>Additional Toppings \$1</b>	
Red onion, green peppers, bacon, pepperoni, chicken, anchovies, mushrooms, artichokes, black olives	

## Pesce (Seafood)

Served with vegetable of the day

<b>Salmon</b> - saffron sherry sauce topped w/ crabmeat	\$30
<b>Tilapia</b> lemon olive oil and garlic sauce	\$25
<b>Shrimp Scampi</b> lemon olive oil and garlic sauce w/ risotto side	\$35

## Veal & Beef

Served with vegetable of the day

<b>Veal Sicilian</b> - lightly breaded in Italian bread crumbs in olive oil, lemon & garlic	\$25
<b>Veal Carcioffi Piccata</b> cutlet w/ mushrooms & artichoke hearts in a white wine lemon sauce	\$25
<b>Veal Spiedini</b> - Tenderized cutlet, rolled in Italian breadcrumbs & bacon in a marinara Marsala mushroom sauce w/ rosemary	\$26
<b>Veal Gourmet</b> - cutlet w/ crab meat & shrimp, in a lemon cream sauce	\$27
<b>Veal Di Saltimbocca</b> - cutlet w/ prosciutto & cheese in a Marsala sage sauce and a hint of rosemary	\$26
<b>Filetto Trifolato</b> - Breaded beef medallions w/ portabella mushrooms in a cabernet wine garlic sauce	\$31
<b>Filet Mignon</b> - 8 oz. cut cooked to temperature	\$31
<b>Siciliano New York Strip</b> - Italian bread crumbs with lemon garlic sauce	\$31

## Insalate (Salads)

<b>House Salad</b> - Mixed greens in a balsamic vinaigrette dressing	\$7
<b>Caesar</b> - Traditional with homemade croutons	\$8
<b>Mineo Special Salad</b> - Salami, cheese, tomato & onion	\$9
<b>Pomodoro</b> - Tomato, onion, anchovies and fresh mozzarella	\$9

## Red Pasta

<b>Mom's Lasagna</b> - meat sauce w/ Italian cheese	\$22
<b>Cannelloni</b> - meat stuffed noodle in a pink sauce	\$19
<b>Eggplant Parmigiana</b> w/ marinara pasta	\$18
<b>Penne All'Arrabbiata</b> - eggplant, tomato, capers & black olives in a spicy marinara sauce (vegetarian)	\$20

## White Pasta

<b>Fettuccini Quattro Formaggia</b> - four cheeses to make a creamy Alfredo sauce (vegetarian)	\$20
<b>Cavetelli Con Broccoli</b> - shell noodles in our broccoli cream sauce w/ mushrooms (vegetarian)	\$19
<b>Brigitte Pasta</b> - Mixed vegetables in a spicy Cajon cream sauce w/ mushrooms (vegetarian)	\$20
<b>Tortellini Alla Panna</b> - Meat stuffed dumpling w/ mushrooms in a sherry sauce	\$20

## Seafood Pasta

<b>Linguini Mare e Monti</b> - shrimp, clams, mussels & scallops in a garlic butter wine sauce w/ mushrooms	\$25
<b>Fettuccine Pomodoro</b> - shrimp in a pink marina sauce with mascarpone cheese	\$21

## Italian Rice

<b>Risotto Pescatore</b> - shrimp & clams in a spicy tomato sauce w/ mushrooms	\$21
<b>Risotto Milanese</b> - peas, mushrooms & cheese in a beef base	\$19

## Pollo (chicken)

Served with vegetable of the day

<b>Spiedini</b> - Tenderized breast rolled in Italian breadcrumbs & bacon in a marinara Marsala mushroom sauce w/ rosemary	\$22
<b>Pollo Marsala</b> - mushrooms & green peppers in a Marsala wine sauce	\$21
<b>Pollo Parmigiana</b> - sautéed & breaded with marinara, basil & melted cheese	\$21
<b>Pollo Picatta</b> - mushrooms in a white wine lemon sauce	\$21
<b>Pollo Michael Angelo</b> - Marsala and tomato sauce topped w/ prosciutto and cheese	\$21

Corkage fee \$20; Split entrée order \$5