

Mimmo Ferraro's

HO USE SPECIALTY

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🍷 Suggested Wines 🍷

★ Mimmo's Favorites ★

"Capocuoco – Mimmo Ferraro"

ANTI PASTI

Gamberoni Marechiaro 🍷 CHARDONNAY	18
<i>3 Colossal Shrimp, Garlic, Olive Oil & White Wine.</i>	
Gamberoni Lessi Freddi 🍷 PINOT GRIGIO	18
<i>3 Colossal Shrimp Cocktail.</i>	
Vongole In Brodetto con Zafferano 🍷 PINOT GRIGIO	16
<i>Little Neck Clams in a Light Broth with Saffron.</i>	
★★Timballo Sardo 🍷 ROSSO di MONTEPULCIANO - CHIANTI	14
<i>Caponata w/Goat Cheese. A sautéed medley of Eggplant, sun dried Tomatoes, Celery, Pine Nuts & Raisins, topped w/nut encrusted fried Goat Cheese. <u>A MUST!!!</u></i>	
Carpaccio Torcello 🍷 CHIANTI – DOLCETTO	14
<i>Thinly sliced Beef, Arugola Salad, shaved Parmigiano, Truffle Oil.</i>	
Asparagi Prosciutto Mozzarella 🍷 TROUSANNE-SAUVIGNON BLANC	12
<i>Grilled Asparagus wrapped with Prosciutto topped with melted Fresh Mozzarella.</i>	
Antipasto Misto 🍷 MERLOT – PINOT NOIR	14
<i>Traditional Italian Antipasto. Prosciutto, Salami, Roasted Peppers, Italian Cheeses, Marinated Artichokes & Olives.</i>	
Calamari Fritti 🍷 PINOT GRIGIO	11
<i>Deep fried Squid with a side of Tangy Marinara Sauce.</i>	

IN SALATE & ZUPPE

★★Cappuccina con Gorgonzola 🍷 SAUVIGNON BLANC.....	9
<i>Butter Lettuce topped with toasted Almonds, Blue Cheese, fresh Tomatoes, Ranch and Balsamic Dressing.</i>	
★Spazzatura 🍷 SAUVIGNON BLANC.....	9
<i>Chicago Style Chopped Salad – IT'S IN HERE!!!</i>	
Spinaci Nani 🍷 SAUVIGNON BLANC	8
<i>Baby Spinach, roasted Pine Nuts and Raisins tossed in Raspberry Vinaigrette.</i>	
Napoletana 🍷 SAUVIGNON BLANC	8
<i>Arugola, sliced Beefsteak Tomatoes, sliced Bermuda Onions, Anchovies, topped with a 25 year old Balsamic Vinegar and Extra Virgin Olive Oil.</i>	
Cesare – "Classic Caesar Salad" 🍷 SAUVIGNON BLANC	8
Ferraro Salad 🍷 SAUVIGNON BLANC.....	7
<i>Tossed mixed greens with Balsamic Vinaigrette.</i>	
Pasta & Fagioli	8
<i>Beans and Pasta Soup.</i>	
Zuppa del Giorno	8
<i>Soup of the Day –Your Server will inform you.</i>	

I CONTORNI

Salsiccia Calabrese	8	Polpette	8
<i>Gino's Famous Grilled Homemade Spicy Italian Sausage.</i>		<i>Gino's Famous Homemade Italian Meatballs in Sauce.</i>	

"We put great effort to create recipes to compliment great palates. If you see an ingredient that you don't care for, please go to the next dish. Again, please do not alter our recipes"
GRAZIE!!!

LE SPECIA LITA' DELLA CASA

★★★★	Osso Buco “Our signature Dish”	41
	<i>AMARONE-VALPOLICELLA-BAROLO-CABERNET SAUVIGNON</i> Award Wining 24oz. Veal Shank simmered in Barolo & Veal Sauce served with a side of Farro with the same sauce.	
	Lombata alla Griglia	39
	<i>AGLIANICO-AMARONE-NERO d'AVOLA</i> Wisconsin Veal Chop Grilled and served with Grilled Eggplant.	
	Lombata Milanese	39
	<i>MERLOT-PINOT NOIR-CHIANTI-BRUNELLO</i> Wisconsin Veal Chop pounded, breaded with Italian seasonings topped with baby Arugola, diced Tomatoes, Shaved Goat Cheese and Truffle Oil.	
	★★★Costolette d’Agnello	48
	<i>AGLIANICO-AMARONE-NERO d'AVOLA</i> 3 Double Cut Colorado Lamb Chops, marinated overnight in Balsamic Vinegar, Virgin Oil, fresh Basil, Rosemary, Garlic, Grilled to your liking served on a bed of Multi-Colored Bell Peppers.	
	Costata di Manzo All’Osso	42
	<i>CABERNET SAUVIGNON-BAROLO-AGLIANICO</i> 18oz. Prime Bone-In Ribeye, Grilled to your taste and served with sautéed greens and beans.	
	Tagliata di Contro-Filetto	48
	<i>DOLCETTO-BARBADESCO-BAROLO</i> 12oz. Prime Sirloin, Grilled Medium-Rare. Sliced and placed on top of Lemon and Truffle oil Arugola, topped with Shaved Parmigiano Reggiano and Shaved Summer Truffles – Highly Recommended!!	
	Filetto di Manzo	38
	<i>BAROLO-BARBADESCO-AGLIANICO-BIG CABERNET SAUVIGNON</i> 10oz. Prime Filet Mignon topped with Seasonal Exotic Mushrooms, Chianti Wine and Demiglace Reduction.	
	Coda di Aragosta alla Toscana	68
	<i>ROUSANNE-SAUVIGNON BLANC</i> 12oz. Australian Cold Water Lobster Tail baked and served on a bed of Farro Salad.	
	Pescata del Giorno	M/P
	Your Server will inform you of our Fresh Fish of the Day.	

LA PASTA & RISOTTO

Please note that all of our Pasta is made on Premises

★	Spaghettini al Scoglio	39
	<i>SAUVIGNON BLANC-CHARDONNAY-PINOT NOIR</i> Jumbo Shrimp, Sea Scallops, Clams, Lobster Meat, Calamari in a Tangy Tomato Sauce.	
	Pappardelle alla Mimmo	38
	<i>ITALIAN PINOT GRIGIO-CHABLIS</i> Homemade Long, Wide Pasta with Lobster, Scallops, Asparagus, Black Truffle in a Sage and Butter Sauce.	
	Gemelli con Gamberoni Calabrese	29
	<i>PINOT NERO-SHIRAZ</i> Twisted Pasta with Colossal Shrimp, Fresh Tomatoes, Peas & Red Pepper Flakes.	
	Agnolotti	26
	<i>SAUVIGNON BLANC-CHARDONNAY-PINOT NOIR</i> Homemade Jumbo Ravioli filled with Fresh Spinach, Ricotta, Mascarpone Cheese and Mortadella Topped with Tear Drop Tomatoes, Garlic & Virgin Olive Oil.	
	Ravioli di Funghi alla Panna	28
	<i>CHARDONNAY-PINOT NOIR</i> Homemade Jumbo Ravioli filled with Exotic Mushrooms, Ricotta, Parmigiano Cheese in a Creamy Sauce.	
	★Gnocchi con Salsa Rosa alla Grappa	18
	<i>BARBERA – CHIANTI RISERVA -VALPOLICELLA</i> Homemade Potato Dumplings in Pink Grappa Sauce (Note: Our Gnocchi are light and soft as they should be!)	
	Spaghettini Pomodoro	18
	<i>BARBERA-CHIANTI RISERVA-VALPOLICELLA</i> Thin Spaghetti with fresh Tomatoes, Fresh Basil, Garlic and Extra Virgin Olive Oil.	
	Spaghettini Carbonara	26
	<i>SAUVIGNON BLANC-CHARDONNAY</i> Thin Spaghetti with Eggs, Pancetta, Romano and Parmigiano Cheese.	
	Gemelli con Pollo al Pesto	28
	<i>CABERNET SAUVIGNON-BARBADESCO</i> Twisted Pasta with Chicken Breast in a Pesto Sauce.	
	Risotto Al Bosco	38
	<i>SAUVIGNON BLANC-CHARDONNAY-PINOT NOIR</i> Italian Short Grain Arborio Rice with Mixed Exotic Mushrooms.	
	Risotto Aragosta & Tartufo Nero	44
	<i>CORTESE di GAVI- BIG CHARDONNAY</i> Italian Short Grain Arborio Rice with Lobster Meat and Seasonal Truffles.	

I SE CONDI

Vitello Piemontese	<i>CHIANTI RISERVA-BAROLO-BARBADESCO</i> Veal Loin Medallions, Black Truffles, Gorgonzola Cheese in a Reduced Brandy Demi glace Sauce.	32
Vitello Saltimbocca alla Romana	<i>PINOT NOIR-BARBADESCO-MERLOT</i> Veal Medallions, Prosciutto, topped with Grande Mozzarella and Sherry Demi glace Sauce.	30
Vitello–o- Pollo Sorrento	<i>CHARDONNAY-GERMAN RIESLING-SAUVIGNON BLANC</i> Veal Medallions or Chicken Breast with Sliced Eggplant, Mozzarella Cheese in a Light Tomato Sauce.	28 / 24
Vitello –o- Pollo Piccata	<i>CHARDONNAY-GERMAN RIESLING-SAUVIGNON BLANC</i> Veal Medallions or Chicken Breast simmered in Lemon, Butter, Capers & White wine.	28 / 24
Vitello –o- Pollo Boscaiola	<i>CHIANTI-MERLOT-PINOT NOIR</i> Veal Medallions or Chicken Breast topped with Mushrooms and Truffle Oil.	28 / 24

♦ 18% Gratuity on Parties of 8 or more ♦ Split Dishes \$8.75