

RESTAURANT WEEK

DINNER MENU

\$26.95

~ APPETIZERS - CHOOSE 1 ~

"FIRECRACKER" POINT JUDITH CALAMARI

FLASH FRIED CALAMARI TOSSED WITH ROMA TOMATOES, KALAMATA OLIVES, CAPERS, ONIONS & HOT CHERRY PEPPERS (AVAILABLE MILD)

HUMMUS MASABACHA

HOUSE MADE HUMMUS, CHICKPEAS & SPICED GROUND BEEF SERVED WITH FLAT BREAD

SPANISH OCTOPUS

GRILLED OCTUPOS, POTATO, PEPPERS, ONIONS, SMOKED PAPRIKA

P.E.I. MUSSELS

CHORIZO, BLACK BEANS, CILANTRO, GARLIC, ZESTY WHITE WINE TOMATO BROTH

INSALATA CAPRESE

BURRATA SLICED TOMATOES, BASIL & BALSAMIC GLAZE

CRAB & SALMON CAKES

LUMP CRAB MEAT, SALMON, MULTI-COLORED PEPPERS, LEMON CAPER AIOLI

GRILLED SHRIMP

CANNELLINI BEANS, PANCETTA, CHERRY TOMATOES, GARLIC & WHITE WINE, GARLIC CROSTINI

EGGPLANT ROLLATINI

FOUR CHEESE STUFFED EGGPLANT

~ SOUP & SALAD - CHOOSE 1 ~

BLACK BEAN SOUP

RED AND GREEN BELL PEPPERS, CILANTRO, CHIPOTLE

BUTTERNUT SQUASH BISQUE

ROASTED BUTTERNUT SQUASH, PUMPKIN SPICE & SAGE

BABY SPINACH SALAD

BABY SPINACH LEAVES, APPLE WOOD SMOKED BACON, ROASTED BEETS, CRUMBLLED GOAT CHEESE, TOASTED ALMONDS, RASPBERRY DIJON VINAIGRETTE

CAESAR SALAD

BABY ROMAINE LETTUCE, HOUSE MADE GARLIC CROUTONS & CAESAR DRESSING, SHAVED PECORINO ROMANO CHEESE

CHOPPED MEDITERRANEAN SALAD

VINE RIPE TOMATOES, RED ONIONS, CUCUMBERS, MULTI-COLORED PEPPERS, KALAMATA OLIVES, CRISP ROMAINE HEARTS, FETA CHEESE, RED WINE VINAIGRETTE

MIXED GREENS

FRESH FIELD GREENS, CUCUMBERS, TOMATOES, RED ONIONS, & PEPPERS TOSSED IN LEMON BALSAMIC VINAIGRETTE

~ NO SUBSTITUTIONS PLEASE ~

Mickey's

restaurant & bar

~ ENTREES - CHOOSE 1 ~

ROASTED ROSEMARY CHICKEN

SEA SALT & ROSEMARY RUBBED SEMI-BONELESS CHICKEN,
CAST IRON CRISPED, SPINACH & ROASTED POTATOES

MEDITERRANEAN FISH & CHIPS

PANKO ENCRUSTED ALASKAN COD FISH STICKS WITH CHIMICHURRI
BABY ARUGULA & TOMATO SALAD & LEMON OREGANO FRIES

CHICKEN PARMIGIANA

SERVED OVER LINGUINI FINI

MEDALLIONS OF PORK TENDERLOIN FORESTIERRA

WILD MUSHROOM, APPLE WOOD SMOKED BACON, SHERRY & SAGE

LINGUINI PESCATORE

LITTLENECK CLAMS, MUSSELS, SHRIMP, FRESH TOMATOES, WHITE WINE & GARLIC

PORK CHOP MILANESE

BREADED CHOP PAN FRIED WITH WHITE WINE & SAGE, SERVED WITH SPINACH SAUTEE

PENNE MAMA MIA

GRILLED DICED EGGPLANT, WILD MUSHROOMS, TOMATOES, ROASTED PEPPERS & A TOUCH OF BOLOGNESE
(VEGETARIAN OPTION AVAILABLE)

TORTELLINI BOLOGNESE

CLASSIC ALL BEEF MEAT SAUCE, TOMATOES, PEAS & CARROTS WITH A TOUCH OF CREAM

WILD MUSHROOM RAVIOLI

WILD PORCINI BRANDY CREAM SAUCE & TRUFFLE OIL

PENNE AMATRICIANA

SMOKED PANCETTA, ONIONS, TOMATOES. WHITE WINE & RED PEPPER FLAKES

TILAPIA GRATINATO

WHITE BREAD ENCRUSTED FILET, PAN ROASTED WITH WHITE WINE, LEMON & THYME

PORK CHOP GIAMBOTTA

PAN ROASTED CENTER CUT CHOP, HOT PEPPERS, FRIED POTATOES,
ONIONS, SAUSAGE, RED WINE VINEGAR REDUCTION

POLLO GRANA

PARMIGIANA CHEESE ENCRUSTED BREAST OF CHICKEN, SAUTÉED IN A
WHITE WINE, LEMON THYME ESSENCE

COD

PAN ROASTED & SERVED OVER CANNELLINI BEANS, BROCCOLI RABE, WHITE WINE & GARLIC

CHICKEN SALTIMBOCCA

SPINACH, PROSCIUTTO, FONTINA, WHITE WINE AND SAGE

~ NO SUBSTITUTIONS PLEASE ~