

THE SCAMPI GRILL MENU

~ANTIPASTI~APPETIZERS~

COLD

INSALATA MISTA - BABY FIELD GREENS, SLICED RED ONION, HOUSE MADE CROUTONS, BALSAMIC VINAIGRETTE (*COMPLEMENTARY W/ DINNER ENTREE*)

BLUEBERRY & APPLE SALAD- BABY MIX GREENS W/ SUNDRIED BLUEBERRIES, FUJI APPLES, CANDIED WALNUTS, BLUE CHEESE, TOSSED IN A PEAR & CITRUS VINAIGRETTE \$4.5/ \$7

INSALATA DI SPINACI - TENDER BABY SPINACH, ROASTED SWEET PEARS, CANDIED WALNUTS, GORGONZOLA CHEESE, TOSSED IN OUR BALSAMIC VINAIGRETTE \$4.5/ \$7

CAESAR SALAD- HEARTS OF ROMAINE, IMPORTED PARMESAN CHEESE, GRILLED RED ONIONS, CROUTONS, TOSSED IN OUR HOUSE MADE CREAMY CAESAR \$4.5/ \$7

INSALATA CON PESTO- SOUTHERN BABY MIX BLEND W/ LEMON PESTO DRESSING, FETA CHEESE, CALAMATA OLIVES, ROASTED PEPPERS & ARTICHOKES \$4.5/ \$7

MOZZARELLA "CAPRESE" - SLICED VINE RIPENED TOMATO, FRESH HOUSE MADE MOZZARELLA, BASIL, EVOO, FINISHED IN A LIGHT SHALLOT INFUSED BALSAMIC REDUCTION \$4.5/ \$8.95

SCUNGILLI "SALAD" - SLICED SCUNGILLI MARINATED IN LIME JUICE, BERMUDA ONIONS, MEDITERRANEAN OLIVES, EVOO, AND FRESH HERBS OVER BABY GREENS \$10.95

HOT

BRUSCHETTA "TUSCANO"- HOUSE-MADE CROSTINI W/ MARINATED BASIL TOMATO & IMPORTED MOZZARELLA \$6.95

BABY ARTICHOKES "FRANCESE" - TENDER BABY ARTICHOKES, LIGHTLY EGG BATTERED WITH ITALIAN HERBS, FINISHED IN A LEMON CAPER BUTTER SAUCE \$8.95

CALAMARI FRADIIVOLO - TENDER CALAMARI SAUTÉED WITH ROASTED GARLIC, ITALIAN HERBS, INFUSED OLIVE OIL, TOSSED IN A SPICY MARINARA SAUCE. (WHITE OR RED SAUCE AVAILABLE) \$9.95

SHRIMP "SCAMPI" STYLE - PAN SEARED JUMBO SHRIMP, ROASTED GARLIC, FRESH HERBS, FINISHED IN A CHARDONNAY LEMON BUTTER SAUCE SERVED OVER BABY GREENS \$9.95

SCALLOPS ALA "GRIGLIATA" - GRILLED JUMBO SCALLOPS LIGHTLY BLACKENED, INFUSED OLIVE OIL, FINISHED IN A BALSAMIC & LEMON REDUCTION OVER BABY GREENS \$10.95

RHODE ISLAND CLAMS - RHODE ISLAND LITTLE NECK CLAMS SAUTÉED WITH ROASTED GARLIC, FRESH HERBS, INFUSED OLIVE OIL, FINISHED IN CHARDONNAY BUTTER SAUCE \$9.95

NEW ZEALAND MUSSELS - PAN SEARED NEW ZEALAND MUSSELS SAUTÉED WITH EVOO, ROASTED GARLIC, ITALIAN HERBS, FINISHED IN A LIGHT CHARDONNAY BUTTER SAUCE (RED OR FRADIIVOLO AVAILABLE) \$9.95

ZUPPA DEL GIORNO - SOUP OF THE DAY \$5

~PRIMI~

PENNE MARINARA - RIPE PLUM TOMATOES, ROASTED GARLIC, FRESH BASIL, EVOO
\$15.95

ANGEL HAIR PUTTANESCA ARRABIATA - CALAMATA OLIVES, ROASTED GARLIC,
INFUSED OLIVE OIL, RED PEPPER FLAKES, CAPERS, ROMA TOMATOES, (SLIGHTLY SPICY) \$15.95
ADD CHICKEN \$5 ADD SHRIMP \$8

MELANZANE AL "FORNO" - EGGPLANT STUFFED WITH IMPORTED RICOTTA CHEESE,
ROMANO CHEESE, FRESH SPINACH, ITALIAN HERBS, BAKED WITH FRESH MOZZARELLA CHEESE
AND PLUM TOMATO SAUCE SERVED WITH ANGEL HAIR \$17.95

MIMMO'S "ULTIMATE VONGOLE" - RHODE ISLAND LITTLE NECK CLAMS, SAUTÉED WITH
EVOO, ITALIAN HERBS, ROASTED GARLIC, FINISHED IN YOUR CHOICE OF WHITE WINE , PLUM
TOMATO OR FRADIAVOLO SAUCE SERVED OVER LINGUINE \$18.95

PENNE & SHRIMP "ALA VODKA" - FRESH SWEET PEAS, ROMA TOMATO, ROASTED GARLIC,
PECORINO ROMANO CHEESE, VIDALIA ONIONS, CRACKED BLACK PEPPERCORN, FINISHED IN A
LIGHT VODKA CREAM SAUCE \$19.95

PENNE BOLOGNESE - FRESHLY GROUND VEAL, PORK, AND BEEF SAUTÉED WITH EVOO,
ROASTED PANCETTA HAM, TOSSED IN A TOMATO RAGU AND FINISHED WITH IMPORTED ROMANO
CHEESE AND PENNE PASTA \$18.95

~SECONDI PIATTI~

(CHICKEN \$17.95 OR VEAL \$19.95)

FRANCESE - SAUTÉED WITH EVOO, FRESH HERBS, FINISHED IN A WHITE WINE LEMON
BUTTER SAUCE AND SERVED WITH PENNE PASTA

PICCATA - SAUTÉED WITH EVOO, FRESH MUSHROOMS, CAPERS, ITALIAN HERBS, FINISHED IN
A CITRUS BUTTER SAUCE SERVED WITH PENNE PASTA

MIMMO'S SIGNATURE ENTREES

CHICKEN "MEDITERRANEAN" - PAN ROASTED CHICKEN WITH TRI-COLOR PEPPERS,
VIDALIA ONIONS, MEDITERRANEAN OLIVES, ROMA TOMATO, AROMATIC OLIVE OIL, FINISHED IN A
LIGHT PLUM TOMATO SAUCE WITH LINGUINE PASTA \$19.95

CHICKEN "LIMÓN" - PAN SEARED CHICKEN TOPPED WITH LUMP CRAB MEAT, ROASTED
GARLIC, EVOO, FRESH BASIL, FINISHED IN A CHARDONNAY LEMON CREAM SAUCE SERVED WITH
ANGEL HAIR PASTA \$19.95

VEAL & SHRIMP "ALA SCAMPI" - VEAL SCALOPPINI WITH JUMBO SHRIMP, ITALIAN HERBS,
CAPERS, PINE NUTS, ROASTED GARLIC, VIDALIA ONIONS, ROASTED RED BELL PEPPERS,
FINISHED IN A CITRUS BUTTER SAUCE AND SERVED WITH ANGEL HAIR PASTA \$20.95

VEAL "CRANCHIO" - VEAL SCALOPPINI WITH AROMATIC OLIVE OIL, FRESH SPINACH, LUMP CRAB MEAT, ROASTED GARLIC, AND FRESH HERBS IN A LIGHT BASIL CREAM SAUCE WITH ANGEL HAIR PASTA \$20.95

VEAL "PIZZIOLA" - PAN SEARED VEAL SCALOPPINI TOPPED WITH FRESH MOZZARELLA, ROMA TOMATO, BASIL, FINISHED IN A PLUM TOMATO SAUCE AND SERVED WITH PENNE PASTA \$20.95

SHRIMP SCAMPI - PAN SEARED JUMBO SHRIMP, INFUSED OLIVE OIL, ROASTED GARLIC, FRESH HERBS, FINISHED IN A LIGHT CITRUS BUTTER SAUCE AND SERVED OVER LINGUINE PASTA \$20.95

SHRIMP "CON BROCCOLI" - PAN SEARED JUMBO SHRIMP, EVOO, ROASTED GARLIC, BROCCOLI FLORETS, IMPORTED SHEEP'S MILK CHEESE, CHARDONNAY WINE \$20.95

SHRIMP "AL FUNGHETTO" - PAN SEARED JUMBO SHRIMP WITH WILD MUSHROOMS, VIDALIA ONIONS, ROMA TOMATO, FRESH BASIL, FINISHED IN A LIGHT PLUM TOMATO SAUCE SERVED OVER LINGUINE PASTA \$20.95

CATCH OF THE DAY "VENETO" - FRESH FILET PAN SEARED WITH BABY ARTICHOKE, PINE NUTS, SUN-DRIED TOMATO, FRESH BASIL, FINISHED IN A CHARDONNAY LEMON BUTTER SAUCE SERVED WITH ANGEL HAIR MKPR

SEAFOOD MIX - JUMBO SHRIMP, SCALLOPS, LITTLE NECK CLAMS, CALAMARI, MUSSELS, LUMP CRAB MEAT, AND GROUPER PAN SEARED WITH INFUSED OLIVE OIL, FRESH HERBS FINISHED IN A RED, WHITE, OR FRADIAVOLO SAUCE SERVED OVER LINGUINE PASTA \$26.95

SHRIMP & SCALLOPS "IMPERIAL" - PAN SEARED JUMBO SHRIMP, SCALLOPS SAUTÉED WITH AROMATIC OLIVE OIL, ITALIAN HERBS, AND ROASTED GARLIC TOPPED WITH LUMP CRAB MEAT, FRESH SPINACH, ROMANO CHEESE, FINISHED IN A BASIL CREAM SAUCE AND SERVED WITH ANGEL HAIR PASTA \$21.95

"TRIO" SPECIAL - PAN SEARED JUMBO SHRIMP, SCALLOPS, AND LUMP CRAB MEAT SAUTÉED WITH INFUSED OLIVE OIL, ROASTED GARLIC, FINISHED IN A CHARDONNAY LEMON CREAM SAUCE SERVED WITH ANGEL HAIR PASTA \$21.95

GROUPER "CALABRIA" - PAN SEARED GROUPER, LIGHTLY EGG-BATTERED WITH ITALIAN HERBS, TOPPED WITH LUMP CRAB MEAT, FINISHED IN A CITRUS BUTTER SAUCE WITH ANGEL HAIR PASTA \$25.95

CONTORI (SIDES)

ROASTED GARLIC SPINACH	\$2
BROCCOLI FLORETS	\$2
PASTA MARINARA	\$4
PASTA AIOLI	\$4
PASTA ALFREDO	\$4
PENNE BOLOGNESE	\$6
BLUE CHEESE	\$2
ANCHOVIES	\$2
SPLIT CHARGE	\$5