

## **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 FRADIIVOLO 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