



PRIMO 6

Italian Greens

tender rapini, extra virgin olive oil, roasted garlic, pepper flakes and Asiago cheese

Black Sicilian Mussels

with oven roasted tomatoes, hearts of artichokes, baby spinach and your choice: San Marzano Red or Traditional White

Calamari Seviche

citrus marinade with Italian style spring greens and beefsteak tomatoes

Vidalia Onion Gratinee

with parmesan flatbread

Stuffed Poblano Peppers

with artichokes, asiago, Italian sausage, sauce marinara

Fresh Tomato Pepperonata

roasted red bell peppers, fried green peppers, capers, beefsteak tomatoes, kalamata olives, black balsamic, extra virgin olive oil and shaved parmesan

GRILLED PIZZETTE APPETIZERS 6

Classic Pepperoni

house made san marzano pizza sauce and margherita pepperoni

Margherita

fresh mozzarella, extra virgin olive oil, san marzano, basil and garlic

"Sicilian" with Chicken

extra virgin olive oil, garlic, baby spinach, oven roasted tomatoes, artichoke hearts, and mozzarella topped with marinated chicken

Pizza Rustica

margherita pepperoni, Italian sweet sausage, roasted red bell peppers

Pizza MI Scuzi

Italian greens, reggiano parmesan, bianco sauce, sautéed garlic, red pepper flakes

Caramelized Pear and Onion

with gorgonzola and mozzarella cheeses

ZUPPA 3

Italian Wedding Soup

with parmesan crispelle

Old Fashioned Pasta Fagioli

homemade pasta

Tuscan White Beans

baby and littleneck clams

INSALATE 4

Stacked Tomato One Stick

vine ripe beefsteak tomatoes, fresh basil, house-made fresh mozzarella, drizzled with balsamic glaze and basil flavored virgin oil

Classic Caesar

with roasted garlic croutons and grana padano cheese: half or full order

Insalata Mista

mixed greens, marinated vegetables, Italian cheeses, with tomato parmesan vinaigrette and toasted breadstick

House Salad

mixed greens, balsamic vinaigrette

MI SCUZI FAVORITI 5

Mar Spigola con Balsamico

fresh Chilean sea bass, scallion and parmesan risotto, julienne vegetables, aged balsamic and anisette cream

Pollo alla Vodka

breaded chicken breasts, Asiago-stuffed gnocchi, vodka sauce with a touch of cream, finished with fresh basil

Bistecca Marsala

gorgonzola crusted filet mignon, roasted garlic mashed potatoes, julienne vegetables, and Marsala mushroom sauce

Ravioli "Grande"

jumbo handcrafted ravioli, filled with Asiago, ricotta and Romano cheeses, house marinara

Pollo Scarpiello

house-made Italian sweet sausage, red and green bell peppers, kalamata olives, pepperoncini, onion, garlic, balsamic, and extra virgin olive oil
with choice of pasta or starch

CLASSICS 4

Piccata

with white wine, lemon, capers and butter (chicken or veal)

Marsala

fresh cutlet with mushrooms, marsala wine and demi glace (chicken or veal)

Francese

egg battered with parmesan cheese, white wine and lemon sauce (chicken or veal)

Saltimbocca

prosciutto de parma, baby spinach, mozzarella and red wine sauce (chicken or veal)

PASTA 5

MI Scuzi Linguini and Clams

in a garlic wine broth with extra virgin olive oil Traditional White or San Marzano Red Sauce

Rigatoni

with house made sausage and artichokes, roasted tomatoes and fresh baby spinach

Carbonara

linguine, prosciutto de parma, garlic, sweet field peas, cream and reggiano parmesan

Angel Hair

with sauteed Italian greens with roasted garlic, extra virgin olive oil, San Marzano tomato sauce or alfredo style (add chicken or shrimp)

Spaghettini

with pesto infused veal meatballs and fresh marinara sauce

PIATTI 6

Cioppino

littleneck clams, black Sicilian mussels, shrimp and calamari in a fresh tomato and garlic sauce over linguine

Luganaga Sausage

house-made thin-casing Italian sausage filled with fresh basil and reggiano parmesan cheese, served with Italian greens and potato gnocchi

Shrimp Fra Diavolo

spicy marinara sauce served over angel hair pasta

Shrimp Scampi

seasoned garlic butter served over angel hair pasta

Fresh Fettucine Alfredo

Just pasta, With chicken, With shrimp

Parmesan

side of pasta, Four cheese eggplant, Chicken, Veal

DOLCI E CAFFE 7

Amaretto Mascarpone "Canalone"

crisp pastry dusted in cinnamon sugar, filled with sweet mascarpone served on a caramel zabaglione

Ghirardelli Chocolate

Extreme house made chocolate layer cake with Italian chocolate, chocolate and chocolate

Raspberry Limoncello Torte

citrus, berry, and pleasure

Tiramisu

served with coffee liqueur

Cannoli

with chocolate chips

Peanut Butter Pie

Spumoni

cherry, chocolate, and pistachio

RED WINES 17

Fuedo Zirtari Rosso (IGT)

full-flavored, fresh red fruits, spiciness

Firriato Etna Rosso (DOC)

intense bouquet, dry, velvety and smooth red flavors

Aska Bolgheri Rosso (DOC)

red berries, blueberries and plum jam, hints of tobacco and licorice

Villa Pozzi Merlot (IGT)

ripe cherry, dark chocolate and wild plum, integrated tannins

Collegiata Montepulciano d'Abruzzo (DOC)

aromas of ripe red cherries and almonds, soft and pleasant with a clean finish

Tavernello Montepulciano d'Abruzzo (DOC)

ripe cherry with vibrant red fruit

Carpineto Dogojolo (IGT)

very fruity and intense with hints of cherry, coffee, vanilla and spice

Villa Rosa Barolo (DOCG)

aromas of violet, rose, dogwood and hints of leather and spice

Bellafina Rosso Dolce Sweet Red (IGT)

delicately sweet, fruity and fresh

Bocelli Sangiovese Rosso di Toscana (DOC)

ripe and smoky with notes of marasca cherry, granite and rhubarb

Donna Laura Alteo Chianti (DOCG)

black currant, sour black cherry, red berries and soft tannins

Cavaliere d'Oro Chianti Classico (DOCG)

strawberries, citrus, earthy and spicy notes, firm tannins

Lamole di Lamole Chianti Riserva (DOCG)

fruity red, cherry and lemon aromas and flavors, light tannins

Piccini Poggio Alto (IGT)

soft and round consistency, pleasant fruit driven palate, sweet tannins

Due Torri Pinot Noir (IGT)

rich bouquet of fruits and berries with balanced fruit flavors on the palate

Allegrini Valpolicella (DOC)

ripe berry fruit flavors with a hint of roasted nuts

Cesari Valpolicella Amarone (DOCG)

4 years of careful aging resulting in wine with sheer power and ripe softness

DOC, DOCG AND IGT WINES 3

DOC Wines

DOC stands for Denominazione di Origine Contollata (DOC) means wines that are regarded as quality wines by European wine law

DOCG Wines

DOCG stands for Denominazione di Origine Controllata e Garantita (DOCG), means wines that are regarded as the highest quality wines by European Wine Law

IGT Wines

IGT stands for Indicazione Geografica Tipica. A wine law created in 1992, as a local table wine similar to Vin De Pay in France

MI SCUZI MARTINIS 6

Lemondrop Martini

Appletini

French Martini

Chocolate Martini

Sicilian Martini

Orangecello Martini

BOTTLED BEERS 17

Miller Lite

Coors Lite

Budweiser

Bud Lite

Michelob Ultra

Sam Adams Lager

Sam Adams Cherry Wheat

Dark House Black Ale

Blue Moon

Goose Island Sofie

Goose Island Pepe Nero

Stella Artois

Peroni

Moretti

Labatt Blue

Labatt Blue Light

Corona

MI SCUZI SPECIALTIES 3

Sangria

Orangecello

Limoncello