

SMALL PLATES

ASPARAGUS GRATIN – 8

With garlic, mozzarella and parmesan cheeses

BABY LAMB CHOPS AL PISTACCHIO - 16

Two chops delicately grilled to medium rare and topped with our mint and pistachio pesto.

SHRIMP SCAMPI MEZZANOTTE - 13

Jumbo shrimp sautéed with garlic and red pepper flakes. Flambeed with brandy

ESCARGOT BOURGUIGNONNE - 9

Plump escargots sautéed with garlic and shallots, white wine and butter

FRITURA DI CALAMARI - 12

Tender squid coated in our secret batter and flash fried to perfection –with our sundried tomato aioli.

POLPETTE – 8

Ground sirloin, pork and veal meatballs cooked in our fabulous pomodoro sauce.

PORTOBELLO PERIGOURDINE - 9

Portobello mushrooms crusted in grated parmesan – flash fried and topped with veal and truffle butter sauce

GARLIC BREAD – 4

INSALATA / SALADS

INSALATA DELLA CASA - 5

Spring mix tossed with red wine vinaigrette.

INSALATA MEZZANOTTE - 8

Baby greens, green apple vinaigrette, green apple slices, gorgonzola cheese and walnuts.

INSALATA CESARE - 8

Heart of romaine lettuce chopped and topped with our Caesar dressing and Parmesan shavings.

WEDGE SALAD - 9

Iceberg lettuce wedge, cherry tomatoes, sliced red onion topped with gorgonzola cheese sauce and crispy pancetta bits.

BURRATA CAPRESE - 12

Roasted tomatoes served with Italian Burrata with our basil pesto and balsamic reduction



PASTA CLASSICA

FETTUCINE ALFREDO – 13

Pasta with creamy sauce

SPAGHETTI POMODORO – 13

Pasta with tomato sauce

LINGUINE CON SALSICCIA – 14

Pasta with spicy italian sausage and tomato sauce

CAPELLINI AL PESTO – 13

BURRATA RAVIOLI POMODORO – 13

Burrata cheese ravioli

SPINACH CHEESE RAVIOLI ALFREDO – 14

BEFF RAVIOLI POMODORO – 15

CHEESE TORTELLINI MEAT SAUCE – 16

Bolognese sauce made with veal, beef and pork

PUMPKIN RAVIOLI – 16

ravioli filled with pumpkin and topped with our amazing sage butter sauce and walnuts

GNOCCHI MEAT SAUCE – 16

Bolognese sauce made with veal, beef and pork

LASAGNA DELLA NONNA – 16

Oven baked thin pasta layered with béchamel and Bolognese meat ragú. Served over pink sauce

LASAGNA VEGETALE – 14

Vegetable version of our lasagna

CACIO E PEPE - 14

Black cracked pepper and Pecorino Romano cheese tossed with thin spaghetti

PENNE PUTANESCA – 17

Tomatoes, Capers, Anchovies, Olives, Basil

PENNE VODKA – 17

Bacon, Vodka, Pink Sauce

CAVATELLI ALLA SARDINIAN - 19

Cavatelli pasta tossed with sautéed slightly spicy crumbled Italian sausage, garlic, fresh mint, basil and saffron

PAPPARDELLE BOLOGNESE - 19

Our own, fresh, pappardelle pasta tossed with our light veal, pork and beef Bolognese sauce.

TORTELLINI TOSCANO - 16

Cheese tortellini sautéed with crushed tomatoes and spinach

RIGATTONI ALL' AMATRICIANA - 17

Toasted pieces of pancetta sautéed with garlic and sliced Calabrese (spicy) peppers. Tossed with our pomodoro sauce and fresh rigatoni pasta.

LINGUINE WITH MEATBALLS - 14

Linguini with meatballs and tomato sauce

LINGUINE PRIMAVERA - 14

Linguini with vegetables and tomato sauce

** Gluten Free Pasta substitution \$4

** Whole Wheat Pasta substitution \$3

ADDITIONS FOR SALAD & PASTA DISHES

Add Chicken (4oz) \$4

Add Shrimp (4) \$7

Add Meatballs \$4

Add Meat sauce \$4

Add Italian Sausage \$4

Add Salmon (4oz) \$10

MAIN DISHES

RISOTTO DIAVOLO - 24

Creamy risotto infused with lobster broth and accented with spicy calabrese peppers – baby scallops, clams and mussels

LINGUINI PESCATORE - 25

Shrimp, calamari, mussels and clams in a spicy tomato sauce. Served over linguini pasta.

LOBSTER RAVIOLI - 24

Delicate raviolis stuffed with lobster meat and topped with a creamy saffron sauce

SALMONE ALLA GRIGLIA - 28

Salmon fillet delicately grilled and topped with a balsamic reduction. Served with choice of Entrée side

SOLE PICATTA - 28

Seared filet of sole topped with a white wine lemon and capers sauce. Served with choice of Entrée side

PICATTA - CHICKEN - 20 / VEAL - 27

Seared chicken (or veal) scaloppini in a white wine, lemon and capers sauce. Served with choice of Entrée side

MARSALA - CHICKEN - 20 / VEAL - 27

Chicken (or veal) scaloppini delicately sautéed with wild mushrooms and topped with a Marsala wine sauce.

Served with choice of Entrée side

SPEZZATINO DI MAIALE - 25

Pork shoulder, carrots, celery, onions, all slowly braised in abundant red wine until the meat almost melts away.

Served over our fabulous polenta

THE HAMPTON - 31

In the loving memory of our dear friend John – Three baby lamb chops delicately grilled to medium rare and topped with our mint and pistachio pesto, served with our fabulous Wedge Salad on the same plate.

CHICKEN PARMIGIANA - 20

Baked breaded chicken scaloppini topped with mozzarella cheese and pomodoro sauce. Served over spaghetti.

EGGPLANT PARMIGIANA OPTION – 16

COSTATA DI VITELLO - 39

Sumptuous veal chop marinated in herbs and grilled to medium. Topped with Madeira wine and crimini mushrooms sauce. Choice of Entrée side

FILETO AU POIVRE - 37

8 Oz Angus filet mignon peppercorn crusted, pan seared, flambéed with brandy and topped with a butter brandy sauce. Choice of Entrée side

BISTECCA – 28

12 oz Angus certified ribeye steak grilled medium rare and prepared any of 3 ways:

- Simply SALT and PEPPER

- Rubbed with COFFE GRIND MIX

- Topped with GORGONZOLA SAUCE

Served with choice of Entrée side

OSSOBUCO - 37

Sumptuous veal shank braised for 6 hours in red wine and crushed tomatoes. Served over Risotto Milanese and topped with our gremolata (lemon peel shavings, garlic and parsley).

SELLA D' AGNELLO AL PISTACCHIO - 39

Rack of lamb roasted to medium rare topped with our fabulous mint pistachio pesto served with a choice of Entrée side

Contorni – Side Dishes

	Entrée Side	Side Only
PASTA ALFREDO		5
PASTA POMODORO		5
PASTA AGLIO OLIO		5
PASTA BUTTER		5
SAUTÉED VEGETABLES		5
MASHED POTATO	2	5
SAUTÉED SPINACH	2	5
POLENTA	3	5
CREAMY RISOTTO	6	8



PICK UP & DELIVERY

MENU

LUNCH HOURS

MONDAY – FRIDAY 11:00 – 1:30PM

DINNER HOURS

MONDAY – SATURDAY

4:00 – 8:30 PM

SUNDAY - CLOSED

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