

**3 Course Lunch at Da Mimmo**

**Only \$21.95**

**Seven Days a Week**

**11:30 a.m. to 3:00 p.m.**

**Appetizer Choices:**

**Clams Casino**

**Oysters Portofino**

**Baby Arugula salad**

**Caesar Salad**

**Minestrone Soup**

**Arancini (Italian Rice Balls)**

**Entree Choices:**

**Penne Amatriciana: Al dente penne pasta is served in a light marinara sauce with fresh garlic, basil, prosciutto ham and onions.**

**Chicken Sorrentina: Boneless breast of chicken is sauteed in a brandy, lemon, butter, white wine sauce and topped with prosciutto ham and melted mozzarella cheese.**

**Orange Roughy Almondine: a mild fish from New Zealand lightly dusted with flour, sauteed in lemon, butter and white wine sauce enhanced with toasted almonds and grapes.**

**Veal Scaloppini Picatta: Medallions of veal sauteed in lemon, butter, and white wine with touch of capers.**

**Shrimp Scampi: Butterflied large shrimp sauteed in lemon, butter and white wine sauce.**

**Dessert Choices:**

**Cannol**

**or**

**Zabaglione**