

Old Trieste Restaurant

Appetizers

Scampi Trieste

Sautéed shrimp with fresh herbs, garlic, lemon, butter and white wine...\$12.95

Chicken Cannelloni

Hand-prepared fresh crepes filled with chicken, prosciutto, mozzarella cheese, sautéed mushrooms and onions, fresh herbs and seasonings, topped with a sherry cream sauce...\$9.95

Calamari Marinara

Calamari cooked in squid ink and a spicy tomato sauce with a splash of white wine...\$9.95

Chicken Livers

Perfectly sautéed chicken livers with mushrooms, peas, caramelized onions and white wine...\$9.95

Prosciutto and Melon

Freshly sliced cantaloupe wrapped in thinly sliced prosciutto...\$9.95

Calamari Fritti

Lightly breaded tender pieces of fried calamari served with marinara sauce and fresh lemon...\$11.95

A La Carte

Soups

Escarole Soup

Sautéed escarole, finely chopped pieces of prosciutto and egg drop in a hearty homemade chicken broth...\$4.75

Lentil Soup

Lentils, chopped prosciutto, freshly diced carrots and onions, herbs and spices, infused with ham hawks in a flavorful homemade chicken broth...\$4.75

Salads

Your choice of dressings: Signature Italian, Homemade Blue Cheese, Ranch, Thousand Island or Oil and Vinegar,

Fresh Mixed Greens

Crisp iceberg lettuce, tossed in your choice of dressing with freshly steamed sliced carrots...\$4.75

Hearts of Lettuce

Crisp iceberg wedge drizzled with your choice of dressing...\$4.75

Pastas

Fresh pasta of the day with your choice of sauce

Marinara Sauce

Freshly diced tomatoes simmered with onion, garlic, parsley and Italian seasonings...\$12.95

Meat Sauce

Hearty ground beef sautéed with onions, carrots and celery, simmered with tomatoes and Italian spices...\$12.95

Alfredo Sauce

White cream sauce mixed with Parmesan and Pecorino Romano cheese sprinkled with a parsley garnish...\$12.95

Garlic and Oil Sauce

For garlic lovers – pasta cooked to perfection with sautéed garlic, oil and parsley...\$12.95 add mushrooms...\$14.95

Marinara Mushroom Sauce

Marinara sauce topped with freshly seasoned sautéed mushrooms...\$14.95

White Scampi Sauce

Sautéed shrimp served on top of pasta with fresh herbs, garlic, lemon, butter and white wine...\$16.95

Prosciutto and Cream Sauce

Thin pieces of freshly chopped prosciutto mixed with homemade sherry white cream sauce topped with parsley...\$16.95

Red Scampi Sauce

Sautéed shrimp served on top of pasta with a tomato and white wine sauce...\$16.95

Vegetables**Steamed Zucchini**

Lightly seasoned to perfection...\$4.75

Escarole

Fresh escarole sautéed with olive oil and garlic...\$4.75

Peas

Steamed peas lightly tossed in butter and seasonings...\$4.75

Mushrooms

Sautéed with fresh garlic, caramelized onion, seasonings and a touch of red pepper flakes...\$5.75

Entrees

All entrees include signature fried zucchini, freshly baked bread, soup or salad and pasta

Italian Specialties**Veal Scallopine Marsala**

Seasoned pieces of milk fed veal sautéed with mushrooms and onions in a marsala wine sauce...\$28.95

Veal Scallopine Fiorentina

Tender pieces of milk fed veal dipped in a light egg batter then sautéed in a lemon herb white wine sauce...\$28.95

Veal Parmigiana

Succulent milk fed veal cutlet, lightly breaded and baked with marinara sauce and freshly grated mozzarella cheese...\$24.95

Filet Mignon Parmigiana

A generous portion of filet mignon cutlet, lightly breaded and topped with marinara sauce and freshly grated mozzarella cheese...\$24.95

Medaglione Ramano

Tender medallions of filet mignon topped with sautéed mushrooms, caramelized onion and white wine...\$34.95

Chicken Livers Triestina

Perfectly sautéed chicken livers with mushrooms, peas, caramelized onions and white wine...\$24.95

Chicken Cannelloni

Two hand-prepared fresh crepes filled with chicken, prosciutto, mozzarella cheese, sautéed mushrooms and onions, fresh herbs and seasonings, topped with a sherry cream sauce...\$24.95

Filet Mignon Marsala

Juicy medallions of sautéed filet mignon in a sauce of mushrooms, onions, garlic and marsala wine...\$25.95

Filet Mignon Cacciatore

Tender medallions of sautéed filet mignon with mushrooms, carrots, bell peppers and a tomato and white wine sauce...\$25.95

House Special

A combination of Chicken Cannelloni and Medaglione Romano...\$31.95

Miro's Special

Veal scallopine stuffed with fresh mozzarella cheese wrapped in thinly sliced prosciutto topped with a white wine and sherry cream sauce...\$31.95

Fish and Seafood

Lobster Fra Diavolo

Maine lobster tails sautéed with our brandy marinara sauce and red pepper chili flakes...\$44.95

Broiled Lobster Maine lobster tails cooked to perfection, served with melted butter and lemon wedges...\$44.95

Shrimp Marinara

Butterflied shrimp sautéed with garlic, herbs and a white wine tomato sauce...\$31.95

Shrimp Fritti

Lightly breaded fried shrimp served with cocktail and tartar sauces...\$31.95

Scampi Trieste

Sautéed shrimp with garlic, fresh herbs, lemon and a white wine sauce...\$31.95

Calamari Marinara

Calamari sautéed in squid ink with a splash of white wine in a spicy tomato sauce...\$24.95

Calamari Fritti

Lightly breaded tender pieces of fried calamari served with marinara sauce and fresh lemon...\$24.95

Fish Marinara

Fresh catch of the day sautéed with tomato, basil, garlic and fresh herbs with a splash of white wine...\$31.95

Fish of the Day

Fresh fish of the day dipped in a light egg batter, then sautéed in lemon, butter, fresh herbs and white wine...\$31.95

From the Broiler**Filet Mignon**

Succulent piece of broiled filet mignon, seasoned to perfection with olive oil and spices...\$34.95

Half Spring Chicken

Freshly baked chicken seasoned with fresh rosemary, herbs and spices...\$24.95

Filet Mignon and Lobster

Combination of succulent filet mignon with a Maine lobster tail with butter and lemon wedges...\$44.95

Desserts

Tiramisu from Italy

Delicious layers of soft sponge cake soaked in espresso coffee, layered with mascarpone cream and dusted with cocoa powder - imported from Italy...\$6.00

Cheesecake

New York style cheesecake made with premium cream cheese and a delicious graham cracker crust...\$6.00

Walnut Cake

A family recipe for over 80 years - this flourless cake uses freshly chopped walnuts, egg yolks and spices topped with a delectable almond frosting...\$6.00

Chocolate Cake

Chef's selection of the day...\$6.00

Spumoni

A wonderful blend of chocolate, strawberry and pistachio ice creams mixed with assorted nuts and Marciano cherries...\$5.00

Ice Creams and Sorbets

Chef's selection of the day...\$5.00

Beverages

Lemonade...\$3.00

Iced Tea...\$3.00

Arnold Palmer...\$3.00

Pellegrino...\$3.00

Soda...\$3.00

Juice...\$3.00

Hot Tea...\$2.00

Coffee...\$2.00

Espresso...\$4.50

Assorted Beer | Wine | Full Bar