

# Pizza Napoletana

Individual (10") \$12

Medium (14") \$16

Large (16") \$19

## Arbereshe

Grilled chicken, artichoke hearts, pesto Genovese and mozzarella cheese

## Old Man and the Sea

RioMare marinated tuna, baby shrimp, sliced fresh garlic, capers, black olives, pepperoncini, Sicilian oregano and mozzarella cheese.

## 5 Formaggi

Mozzarella Grande, Pecorino Romano, Gorgonzola Dolce, Brie, Ricotta and Italian herbs

## Florentina

Mushrooms, spinach, red onions and tomatoes

## Margherita

Tomato, fresh basil, Ovolini young mozzarella and ricotta (no red tomato based sauce)

## Capriciosa

Prosciutto cotto, mushrooms, bell peppers, basil, gorgonzola dolce and mozzarella cheese.

## 4 Stagioni

Pepperoni, prosciutto crudo, anchovies, mushrooms, artichokes, olives, onions, mozzarella cheese.

## Calzone Ripieno \$9

Folded pizza dough stuffed with pepperoni, sausage, mushrooms, olives, mozzarella cheese and Marinara sauce on the side.

## Build Your Own

(comes with cheese)

Individual (10") \$9

Medium (14") \$12

Large (16") \$14

### \* Add traditional toppings \$1

Pepperoni, Hamburger, Sausage, Bell Peppers, Onions, Mushrooms, Tomato, Basil, Fresh Garlic, Black and Green Olives, Spinach, Eggplant, Pineapple, Jalapeño

### \* Add special toppings \$2

Italian Sausage, Anchovies, Grilled Chicken, Artichokes, Shrimp, Calamari, Meat balls.

## Panini Subs

(With a side of pasta salad)

## Muffuletta Sandwich \$10

Mortadella, salami, ham, provolone cheese, olive and roasted peppers tapenade

## Meat Ball Sub \$10

Meatballs, marinara sauce, and sliced mozzarella cheese

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## Lunch Specials

Mon - Fri 11am - 3pm

Add a cup of soup, a salad, a soft drink, OR an iced tea to any meal for an additional \$1 each

### Lunch Entrée Salads

comes with homemade garlic rolls

\$8

**Chef Salad** Greens, Italian cold cuts and cheese (GF)

**Chicken Caesar Salad** Romaine lettuce, croutons, parmesan, Caesar dressing and grilled chicken breast

**Panzanella Salad with Grilled Chicken** Lettuce-less salad with grilled breast of chicken on top

### Build Your Own Pasta

comes with a tossed house salad & garlic rolls

\$8

#### Step 1. Choose your Pasta

• Spaghetti • Penne • Linguini • Bowtie • Capellini • Fettuccine

#### Step 2. Choose your Sauce

• Marinara (V) • Meat balls • Meat sauce • Olive oil, garlic, red pepper flakes, basil and fresh tomatoes (low cal, V) • Sausage, peppers, and mushrooms • Creamy Alfredo sauce (V, add \$1)

### From the Oven

comes with a tossed house salad & garlic rolls

\$8

#### Choose one of the following:

• Lasagna • Baked Ziti (V) • Cheese Ravioli (V) • Pasta Trio

### Pizza & Calzones

comes with a tossed house salad

\$8

**Individual 10" One topping pizza** (each additional topping .50c)

**Calzone** Mozzarella and Ricotta cheese with your choice of sausage OR pepperoni OR spinach

### Sandwiches

comes with a side of pasta salad

\$8

#### Choose one of the following:

• Meat Ball • Sausage and Pepper • Chicken Parmigiano • Muffuletta (House Favorite)

### Lunch Entrées

\$10

All entrées come with side of penne pasta and homemade garlic rolls

**Chicken Parmesan** Breaded chicken breast with Mozzarella cheese and Marinara sauce

**Chicken Marsala** Sautéed chicken breast with fresh mushrooms in Marsala wine sauce

**Chicken Piccata** Sautéed chicken breast with capers in white wine lemon butter sauce

**Grilled Chicken Breast** Marinated, grilled chicken breast served with vegetable medley instead of pasta - LOW FAT (GF)

**Capelli Pomodori** Grilled chicken breast over a bed of angel hair pasta sautéed with fresh basil, tomatoes, and mushrooms in garlic white wine sauce - LOW FAT

**Chicken Pesto Penne** Penne pasta and chopped chicken breast in pesto cream sauce

**Eggplant Parmigiano** Breaded eggplant slices topped with marinara and mozzarella cheese (V)

## Desserts

(Proudly Homemade)

Tiramisu \$6

Italian Cream Cake \$6

Crème Blûlée \$6

Chocolate Mousse \$6

Cappuccino Pie \$6

Cannoli Pastry \$6

Spumoni Ice Cream Pie \$6

Cheesecake plain or chocolate \$6

MIO  
by Amore

### ADDRESS

6505 W Park Blvd, Plano TX, 75093  
(972) 781-0310

(1 mile West of the Tollway on Park Blvd)

### WORKING HOURS

11:00 am to 10:00 pm on Weekdays

12:00 pm to 10:00 pm on Saturday

11:00 am to 9:00 pm on Sunday

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# Appetizers

**Mussels & Clams \$13**  
Sautéed with butter, Italian sausage, roasted bell peppers, garlic, basil and white wine

**Mozzarella and Tomato ala Caprese \$10**  
(BEST IN TOWN) **(V,GF)**  
Stacks of fresh tomato, basil, fresh mozzarella, and red onions served with EVOO and cracked pepper. We refuse to call it a salad.

**Frito Misto di Mare \$13**  
Farina dusted calamari, baby shrimp and green long peppers served with garlic aioli and spicy marinara

**Formaggio al Forno \$11**  
Oven baked goat and feta cheese and dry pepperoni with cherry tomatoes, Kalamata olives, pepperoncini, capers, oregano, EVOO and Sambuca liquor served with twice baked crunchy rolls.

(V)=Vegetarian (S)=Spicy (GF)=Gluten Free



## Crostini & Flats

- Flank Steak, Gorgonzola and Onion Jam Crostini \$13
- Roasted Garlic, tomato, basil, parmesan cheese Bruschetta (V) \$10
- Marinated oven Roma tomatoes & Pesto Crostini (V) \$10

# Insalate

**Panzanella di Campagna (V) \$10**  
NO lettuce salad, ripe Roma tomatoes, Ciabatta toasted bread chunks, red onions, black Kalamata olives, cucumbers, roasted bell peppers, artichoke hearts, feta cheese, basil and parsley leaves tossed in lemon juice, oregano, parsley, crushed pepper and EVOO dressing.

**MIO's Chef Salad (GF) \$10**  
Mixed greens with crumbled blue cheese, hard boiled eggs, mushrooms, tomatoes, black olives, ham, salami, provolone and mozzarella cheese and your choice of dressing.

**Caesar Salad (V) Small \$5/Big \$9**  
Crisp romaine lettuce with Pecorino cheese, homemade creamy Caesar dressing and croutons.

**Tossed House Salad (V, GF) \$4**  
Mixed greens, tomatoes, pepperoncini peppers, shredded carrots and mozzarella cheese

**Minestrone del Giorno \$6**  
Original Italian soups prepared fresh daily



## Primi Piatti (Pasta and Oven Baked)

**Spaghetti like Nonna made it**  
Marinara (V) \$10, Meat Ball \$12, Bolognese (Meat Sauce) \$12, Italian Sausage, Bell Peppers & Mushrooms \$13

**Linguine White Clams \$15**  
Fresh clams, garlic, herbs and white wine

**Capelli ala Pomodori (Grilled Chicken / Shrimp) \$16**  
Grilled chicken breast OR 3 grilled shrimp over a bed of angel hair pasta sautéed with fresh basil, tomatoes, and mushrooms in garlic white wine sauce with a touch of Marinara sauce (low fat)

**Fettuccini Alfredo**  
Plain (V) \$12, Grilled Chicken \$15, Shrimp \$16  
Pesto Genovese & Chicken \$15

**Farfalle Modo Mio \$14**  
Bowtie pasta sautéed with Pancetta, garlic, mushrooms, and artichoke hearts in a creamy Vodka sauce with a touch of Marinara

**Chicken & Sausage Giambotta \$15**  
Chopped breast of chicken, Italian sausage, onions and bell peppers over penne pasta with white wine and a bit of Marinara sauce. (Try it a bit spicy upon request, add red pepper flakes (S))

**Linguini Frutti di Mare \$19**  
Clams, mussels, calamari and shrimp in Marinara and white wine broth

**Decadent Ravioli Aragosta \$14**  
4 Lobster raviolis in a rich sauce with leeks, crab meat, baby shrimp, and brandy-cream

**Traditional Lasagna \$13**  
Stacked fresh pasta sheets, Bolognese sauce, Parmesan and Ricotta cheese

**The Baked Ziti aka Fancy Italian Mac'n'Cheese \$12**  
Baked Ziti pasta with Mozzarella, Ricotta, and Parmesan Cheese in Alfredo and Marinara sauce drizzled with black truffle oil and herbed, crispy bread crumbs and crispy Pancetta.

**Eggplant Parmesan ala Fiorentina (V) \$13**  
Elevated traditional Eggplant Parmesan with spinach, Ricotta cheese and Marinara. Served with a side of Penne pasta.

**Linguine al Olio, Aglio e Peperoncino (V) \$12**  
Linguine pasta with EVOO, garlic, red pepper flakes, basil and cherry tomatoes (Low Cal)



## I Secondi (Dinner Entrées)

**Italian Dinner Staples** Your choice of **Chicken (\$15)** or **Veal (\$18)**  
Served with a side of pasta

- **Piccata** (Capers in a white wine lemon butter sauce)
- **Marsala** (Sautéed fresh mushrooms in Marsala wine and a touch of Marinara)
- **Parmesan** (Breaded scaloppini topped with Mozzarella cheese and Marinara)
- **Scampi** --- **Shrimp (\$19)** OR **Veal (\$18)** Sautéed in white wine, fresh garlic and basil

**Chicken Cacciatore \$15**  
Sautéed chicken breast mushrooms, pepperoncino & bell peppers, shallots, artichoke hearts, red wine and a touch of Marinara (S)

**Chicken Carciofo \$15**  
Sautéed chicken breast, artichoke hearts and fresh garlic in vodka Panna sauce

**Veal Florentine \$18**  
Sautéed veal scaloppini, fresh mushrooms, spinach in a white wine cream sauce

**Tenderloin Medallions \$29**  
Grilled petite filet mignon, fresh mushrooms and shallots in Port wine

**Sole and Shrimp fra Diavolo \$23**  
Fillet of sole and 2 jumbo shrimp, capers, garlic, black olives and spicy Marinara (S)

**Chicken and Shrimp Dama Bianca \$21**  
Sautéed chicken breast & 2 jumbo shrimp, fresh mushrooms, green onions, sun dried tomatoes in a brandy cream sauce

**Salmon Beurre Blanc \$20**  
Blackened fresh Atlantic salmon, reduced spiked white wine, cream and butter sauce

**Veal or Lamb Osso Buco \$25**  
Slow cooked lamb OR veal shank, mirepoix, herbs, red wine over a bed of penne pasta

**Cioppino \$25**  
Our version of the famous seafood stew: Scallops, clams, mussels and shrimp in garlic, butter and white wine broth served with garlic bread crostini

**Porchetta (GF) \$19**  
Rolled pork belly, sage, rosemary, garlic, parsley, basil and pistachio, pesto potato gnocchi, roasted Cipollini onions, asparagus