

# DINNER MENU

## ANTIPASTI

*appetizer*

### BRUSCHETTA AL POMODORO

grilled house made italian bread with basil pesto, roma tomatoes & extra virgin olive oil

### CALAMARI FRITTI

crispy calamari with cherry peppers & spicy marinara sauce

### ARANCINI AURORA

breaded risotto croquettes stuffed with italian sausage & scamorza cheese

### CAPRESE CLASSICA

imported bufala mozzarella with sweet vine ripened tomatoes & basil pesto

### AFFETTATI MISTI

assorted house cured meats & crostini

### FUNGHI E PANCETTA

assorted exotic mushrooms seared with pancetta broth on a crispy polenta cake

### COZZE ALLA CACCIATORE

baked mussels in a tomato artichoke stew

### CRUDO HAMACHI

citrus cooked tuna, blood oranges, fresno chiles & kalamata olives

## PIATTO DI FORMAGGI MISTI

a selection of farmhouse cheeses with house made crostini, cured olives & dried fruit

CHOICE OF 3 CHEESES	12
CHOICE OF 4 CHEESES	16
CHOICE OF 5 CHEESES	20

## ZUPPE / INSALATE

*soup / salad*

### ZUPPA FUNGHI

a tuscan style wild mushroom soup with mushroom ragu & parmesan cheese

### ZUPPA ARAGOSTA

adriatic style lobster bisque topped with a homemade lobster fritter

### INSALATA DI CESARE

heart of romaine salad with classic caesar dressing, garlic croutons & spiced pumpkin seeds

### INSALATA TRICOLORE

assorted greens with house made pancetta, gorgonzola cheese, pine nuts, extra virgin olive oil & balsamic vinegar

### INSALATA DI SPINACI

baby spinach salad with fresh pear, fennel, shaved parmesan, lemon & white truffle essence

### INSALATA DI CAVOLFIOR E MENTA

marinated cauliflower & mint salad with frisee in garlic vinaigrette

### INSALATA BIETOLA

roasted heirloom beets with micro greens, goat cheese & honey lemon vinaigrette

### CARPACCIO CON PARMIGIANO

thinly sliced angus beef, arugula, shaved parmigiano reggiano cheese with lemon & extra virgin olive oil

## RISOTTO E GNOCCHI

*stove top stirred arborio rice prepared to order, please allow twenty-five minutes to prepare*

### RISOTTO CON SALSICCIA

italian rice with housemade sausage, broccolini & potato

### RISOTTO CON PORCINI E ASPARAGI

italian rice with porcini mushrooms & fresh asparagus

### RISOTTO DI GIORNO

italian rice with chef's special daily preparation

### GNOCCHI

potato dumplings with crispy pancetta & spicy broccoli rabe

**HOST YOUR NEXT SPECIAL EVENT IN ONE OF OUR LUXURIOUS PRIVATE DINING ROOMS... ASK YOUR SERVER FOR DETAILS.**

[www.mipiacci-dallas.com](http://www.mipiacci-dallas.com)

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## COCKTAILS

BELLINI CLASSICO	8
white peach puree, prosecco	
LIMONFRESCO	8
lemoncello, cranberry & soda	
SGROPPINO	9
prosecco, vodka, lemon sorbet & mint	
MI PIACI PUNCH	9
pomegranate juice, vodka & limonata	
ESPRESSO MARTINI	9
vodka, kahula, espresso	
MI PIACI SPRITZER	9
aperol, white wine & soda	
CHOCOLATINI	10
vodka, godiva chocolate, white creme de cacao	

## PIZZA FATTA IN CASA

*we make our own dough fresh daily from the finest durham flour. this traditional thin crust pizza is a perfect appetizer or entrée*

AGLIO E OLIO	10
olive oil, toasted garlic & arugula with a lemon vinaigrette	
MARGHERITA	11
marinated roma tomatoes, basil & fresh mozzarella	
QUATTRO FUNGHI	12
mixed oven roasted wild mushrooms with alfredo sauce	
SALSICCIA E PEPPERONI	14
house made sweet italian sausage & house cured pepperoni with basil tomato sauce	
TALEGGIO E FINOCCHIO	14
soft italian taleggio cheese with oven roasted fennel	

## PASTA FATTA IN CASA

*Mi Piaci makes its own pasta fresh daily from the finest grade of durham flour, farm fresh eggs, and virgin olive oil. Primi portions are available as appetizers.*

### FETTUCCINE AL PROSCIUTTO

wide, flat noodles in a light parmesan cream sauce with prosciutto & peas

### PAPPARDELLE CON POLLO

wide noodles with rosemary marinated chicken, crimini mushrooms, spinach & slow roasted tomato sauce

### RAVIOLI AI FUNGHI

house made pasta pillows stuffed with italian mushrooms, tomatoes, asparagus, shitake mushrooms & white truffle oil

### TAGLIATELLE ALLA BOLOGNESE

thin, flat pasta with a traditional bolognese style meat sauce

### SPAGHETTINI NERI

housemade black spaghetti with butter poached blue crab & chili butter

### MALFATTA CON CINGHIALE

hand torn house made flat pasta with braised wild boar ragu

### FAZZOLETTI DI MARE

handkerchief of herbed pasta with scallops, shrimp, calamari, sea bass, white wine & lemon

### FONDUTA DI TORTELLONI CON GRANCHINO

fontina cheese filled tortelloni with king crab, mushrooms, roma tomatoes & asparagus in a white wine truffle butter sauce

## PASTA IMPORTATA

*Mi Piaci's imported pasta is made without eggs, and then dried. Italians consider it different from, but as wonderful as, the housemade variety. Primi portions are available as appetizers.*

### SPAGHETTINI AL POMODORO

thin spaghetti pasta with roma tomatoes, extra virgin olive oil, garlic & basil

### PENNE ALL' ARRABBIATA

ribbed, quill-shaped pasta with spicy tomato sauce, pancetta, vodka, basil & pecorino cheese

### LINGUINI CARBONARA

long, thin shaped pasta with pancetta, caramelized onions, alfredo sauce & fresh egg

### BUCATINI ALL' AMATRICIANA

long hollow tube pasta with pancetta, red onions, pecorino & spicy basil tomato sauce

### RIGATONI CON SALSICCIA

tube-shaped pasta with house made italian sausage, sweet peppers & oregano

### SPAGHETTINI VONGOLE

thin spaghetti pasta with manilla clams, garlic, basil & pancetta in white wine broth

### STRANGOZZI ALLA PIRATE

long, rough cut, spaghetti pasta with clams, shrimp, calamari & bay scallops in a spicy tomato seafood sauce

## PIATTA CALDI

*main course*

### POLLO ALLA MELEGRANA

oven roasted chicken with a red wine pomegranate reduction, crispy cauliflower & fingerling potatoes

### MAIALE AL FORNO

spice rubbed pork tenderloin with parmesan polenta & a black berry demi glace

### SALMONE FIORENTINA CON PESELLI

pan roasted atlantic salmon with poached baby artichokes, peruvian potatoes & english pea puree

### SCALOPPINI DI VITELLO PICCATA

veal scaloppini with zucchini pasta, oven-dried cherry tomatoes with lemon caper butter sauce

### TONNO AL FORNO

thyme & cumin rubbed ahi tuna roasted baby carrots with a garlic & mint agrodolce

### PESCE BRANZINO

lemon glazed chilean sea bass with basil risotto

### CAPELANTE SALTATE

pan seared diver scallops with toasted gnocchi & shaved parmesan cheese

### AGNELLO ALLA PANZANELLA

corriander encrusted rack of lamb with marinated tomatoes, baby squash & foccacia croutons

### BISTECCA ALLA PIZZIAOLA

herb marinated butcher steak with mediterranean cous cous with charred red pepper demi

### OSSO BUCO ALLA MILANESE

braised veal shank with traditional sweet pea & saffron risotto

### BRACIOLA DI VITELLO ALLA GRIGLIA

prime veal chop with yukon gold puree, fava bean, pearl onion & maitaki ragout with aged balsamic & manchego oil



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## PIATTI UNICI

*side items served family style*

### FUNGHI AL

### FORNO

oven roasted wild mushrooms 9

### GNOCCHI

house made potato dumplings with crispy pancetta in a light herb butter 9

### POLPETTINI

housemade meatball in a rich tomato sauce 9

### PATATA FRITTI

crispy potato fries, parmesan cheese & black truffle 10

### CARCIOFI ROMANA

oven roasted artichoke hearts 10

## DOLCE

*dessert*

### PIATTO DI BISCOTTI

selection of house made cookies & biscotti 4

### GELATI O SORBETTI

ask about our daily assortment of gelato & sorbets 6

### TORTA DI LIMONE

lemon tart with pistachio & fresh berries 6

### TIRAMISU

the italian classic with espresso & mascarpone 7

### CREMA ITALIANA

maple flavored custard with fresh berries 7

### TORTA DI

### CIOCCOLATA

dark & white chocolate cake with hazelnut gelato & fresh raspberry 7

### PANNA COTTA

soft custard with raspberry sorbetto 8

### MACEDONIA DI

### FRUTTA

seasonal berries with housemade zabaglione 8

### GELATI E SORBETTI

a sampling of six housemade gelato & sorbets 10

### SOUFFLE CIOCCOLATA

dark chocolate souffle with orange liqueur & vanilla bean creme anglaise (serves 2) 20