

LUNCH 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 CACIATORE

baked mussels in a tomato artichoke stew

CRUDO HAMACHI

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

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 CAVOLFIORI E MENTA

marinated cauliflower & mint salad with frisee & garlic vinaigrette

INSALATA BIETOLA

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

PANINI FATTA IN CASA

a panino is an italian pressed sandwich served on house made focaccia bread with our crispy potato chips & a spicy pickle

PANINO CON POLLO

marinated grilled chicken breast with fresh herbs, olive oil, garlic, caramelized onions & fontina cheese

PANINO POLPETTINA

house made meatballs, fontina cheese & spicy basil marinara sauce

PANINO AL PROSCIUTTO

thinly sliced prosciutto di parma with fresh mozzarella & arugula

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



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12

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11

12

16

18

market

16

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

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

www.mipiacci-dallas.com

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ENTRATE DI INSALATE

entrée salads

CARPACCIO CON PARMIGIANO

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

INSALATA LOMBATA OLIVA

mint marinated lamb chops with purple potato, hardboiled egg, black olives & green beans in a mint vinaigrette

INSALATA CON TONNO

seared yellow fin tuna with baby spinach, roma tomato, olives, capers & lemon vinaigrette

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

SPAGHETTINI VONGOLE

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

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

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

SCALOPPINI DI VITELLO PICCATA

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

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

TONNO AL FORNO

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

CAPELANTE SALTATE

pan seared diver scallops with toasted gnocchi & shaved parmesan cheese

PESCE BRANZINO

lemon glazed chilean sea bass with basil risotto

BISTECCA ALLA PIZZIAOLA

herb marinated butcher steak with fontina polenta, roasted pearl onions & maitaki mushrooms



12

15

16

PIATTI UNICI

side items served family style

14

FUNGHI AL

FORNO

9

oven roasted wild mushrooms

14

GNOCCHI

9

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

15

POLPETTINI

9

housemade meatball in a rich tomato sauce

16

PATATA FRITTI

10

crispy potato fries, parmesan cheese & black truffle

16

CARCIOFI ROMANA

10

oven roasted artichoke hearts

20

DOLCE

dessert

11

PIATTO DI BISCOTTI

4

selection of house made cookies & biscotti

12

GELATI O SORBETTI

6

ask about our daily assortment of gelato & sorbets

13

TORTA DI LIMONE

6

lemon tart with pistachio & fresh berries

13

TIRAMISU

7

the italian classic with espresso & mascarpone

14

CREMA ITALIANA

7

maple flavored custard with fresh berries

15

TORTA DI

CIOCCOLATA

7

dark & white chocolate cake with hazelnut gelato & fresh raspberry

17

PANNA COTTA

8

soft custard with raspberry sorbetto

17

MACEDONIA DI

FRUTTA

8

seasonal berries with housemade zabaglione

18

GELATI E SORBETTI

10

a sampling of six housemade gelato & sorbets

19

20

20

22

24