### STARTERS

Antipasto Platter 19 Assorted meats, cheeses and olives.

Garlic Bread 9

Cheesy Garlic Bread TT Served with warm marinara sauce.

**Pesto Chips** Pizza bread with garlic butter, mozzarella cheese, and a pesto drizzle.

Soup of the Day Cup 5 Bowl 8

Bruschetta 13 Roma and sun-dried tomatoes, fresh and roasted garlic and fresh basil.

Fried Calamari 16 Served with lemon aioli and cocktail sauce.

**Crispy Polenta** Deep-fried polenta diamonds with sautéed wild mushrooms in a marsala cream sauce topped with mascarpone cheese.

Sautéed Mussels or Clams 2ISautéed in a wine, garlic and butter sauce.

Eggplant Appetizer 13 Breaded eggplant tower deep-fried with marinara sauce and melted mozzarella.

Deep-Fried Artichokes 15 Artichoke hearts breaded and deep-fried served with pesto aioli.

### SALADS

### Choose an Add On Option:

Chicken 5 Prawns 6 Scallops 7

Caprese Salad 13 Garden tomatoes, thicksliced mozzarella, green and kalamata olives, olive oil and fresh basil.

Grilled Chicken Salad 18 Grilled chicken breast on a bed of pesto cappellini pasta and mixed greens with sundried and fresh tomatoes, snow peas and sweet balsamic vinaigrette.

Greek Salad 16 Roasted eggplant, marinated red onions, sun-dried and fresh tomatoes, pepperocinis, cucumber, kalamata and green olives, feta and fresh mint on a bed of baby greens.

Grilled Scallop Salad Grilled scallops, spinach, sweet balsamic vinaigrette. sweet corn and tomatoes.

Shrimp Caesar Salad Our large Caesar topped with sautéed shrimp, roasted red peppers, leeks, basil, toasted pine nuts and croutons.

Classic Caesar Salad Romaine lettuce tossed in creamy Caesar dressing, with parmesan cheese and croutons.

> Entree 13 Side 9

Mixed Baby Greens

With sweet balsamic vinaigrette.

Entree 12 8 Side Add bleu cheese or walnuts for .75

# PASTAS & HOUSE SPECIALTIES

19

22

**Penne with Chicken** Broccoli, tomatoes and a dash of chili flakes tossed in a browned garlic sauce, sprinkled with pecorino romano.

Greek Fusilli Kalamata and green olives, capers, roasted red peppers, artichoke hearts and feta cheese in a lemon-oregano sauce.

> Add chicken 5 Add prawns 6

Portabella Fusilli

Portabella and crimini mushrooms, spinach, sun-dried tomatoes and sweet corn tossed in a roasted garlic marsala sauce with a touch of cream. Add chicken 5 Add prawns

Spaghetti Marinara 15 Our classic homemade marinara, tossed with spaghetti.

Add meatball, sausage, meat sauce or substitute tortellini or gnocchi for 3.00

Shellfish Pasta

Split prawns, shrimp and fresh clams tossed in a tomato-basil sauce, a dash of chili flakes, on a bed of fettuccine.

**Baked Penne with** Italian Sausage 2IMushrooms and Italian sausage tossed with penne in a tomato cream sauce

topped with melted cheese.

Artichoke Sage **Tortellis** Artichoke stuffed pasta in a sage cream sauce with sun-dried tomatoes.

Gorgonzola Gnocchi 20 Tossed in a a Gorgonzola cream sauce with spinach, radicchio and walnuts.

Chicken Cannelloni Fresh homemade pasta filled with chicken, mushrooms. spinach, quattro formaggi and oregano, in a marsala cream sauce baked with mozzarella and topped with toasted pine nuts.

Lasagne Homemade with mushrooms. ground beef, pork, and three cheeses, served with sautéed vegetables.

Penne Bolognese 20 Homemade meat sauce and Italian sausage tossed with penne.

**Linguine with Clams** 22 Chopped and fresh clams, garlic, diced tomatoes and leeks in a white wine sauce.

Fettuccine with Roasted Chicken

2I

Pancetta and peas tossed with romano cheese in a cream sauce.

# PASTAS & HOUSE SPECIALTIES

Fusilli Vegetale Arrosto 19 Roasted eggplant, mushrooms, leeks, roasted red peppers, fresh and sun-dried tomatoes, tossed in garlic and olive oil. Add chicken 5

Add prawns 6

Cappellini Pomodoro 17 Tomatoes and fresh basil sautéed with garlic and olive oil.

> Add chicken 5 Add prawns 6 Add scallops 7

Penne Marsala 21 Chicken, portabella mushrooms, spinach, and diced tomatoes in a marsala cream sauce.

Cappellini Gamberoni 22 Prawns, black olives and sun-dried tomatoes with angel hair pasta in a pesto sauce.

Ravioli Trio Homemade raviolis of cheese. meat and spinach in a tomato cream sauce.

Spaghetti Putanesca Kalamata, black and green olives, capers, tomatoes and anchovy.

Linguine Primavera Fresh carrots, broccoli, roma tomatoes, zucchini, yellow squash and peas tossed with fresh herbs, garlic and olive oil, topped with feta cheese.

Add chicken 5 Add prawns 6

Cheese Tortellini with Chicken

Tortellini tossed with chicken, spinach and tomatoes in a sage lemon butter sauce.

20

Chicken Parmesan 23 Breaded chicken breast in marinara sauce with fresh basil and parmesan, served with spaghetti marinara and sautéed vegetables.

Eggplant Parmesan 22 Breaded sliced eggplant in marinara sauce with fresh basil and parmesan, served with spaghetti marinara and sautéed vegetables.

Mio Cioppino 35 Calamari, mussels, crab legs, prawns, green peppers, fresh tomato in a red wine sauce on a bed of linguine.

**Grilled Boneless** Pork Chop

Topped with leeks, golden raisins and pine nuts, served with garlic mashed potatoes and sautéed spinach.

Book our private room for parties of up to 35 guests. Rehearsal dinners, Birthdays and Corporate Offsites

408.241.9414

### PIZZA

# Greek Pizza 2 Tomatoes, kalamata olives, red onions, feta cheese and oregano.

Meat Combo 2 Sausage, linguica, salami, pepperoni, roasted red peppers, mushrooms and olives.

Garlic Roasted Chicken 23 Chicken, basil, tomatoes and red onions in a creamy garlic sauce.

Goat Cheese Pizza 20 Fresh basil, kalamata olives, pine nuts and olive oil.

Shrimp Pie Prawns, sautéed shrimp, pesto and pine nuts. Eggplant Etc. 20 Roasted eggplant and roasted red peppers.

**Pizza of Fire** 21 Linguica, jalapeño peppers and garlic.

Portabella Pizza 21 Roasted garlic, sage, fresh tomatoes and portabella mushrooms.

Margarita Pizza 18 Fresh tomatoes and basil. ❖

Vegetable Pizza 18 Mushrooms, red onions, tomato, artichoke hearts, black olives and pesto.

Cheese Pizza 16
Fresh tomatoes, marinara
sauce, mozzarella cheese and
basil.

### Extra Toppings

1.00 each

Anchovies Olives Artichoke Hearts Onions Basil Pesto Pepperoni Black Olives Prosciutto Roasted Eggplant Feta Italian Sausage Roasted Garlic Jalapeños Roasted Peppers Kalamata Salami Linguica **Sun-dried Tomatoes** Mushrooms Tomatoes

### **Sauce Choices**

Marinara, Creamy Garlic, Pesto

www.mio-vicino.com Phone: 408.241.9414 Fax: 408-241-1153

### SANDWICHES

### Served During Lunch, Monday-Friday 11:30-2pm

With choice of cup of soup, mixed greens or Caesar salad

16

16

### Bruschetta Chicken Sandwich

Grilled chicken breast topped with homemade bruschetta and fresh mozzarella.

Vegetale Italiano 16 Served warm with eggplant, roasted peppers, tomato, zucchini, pesto and cheese.

Sausage Sandwich Roasted red peppers, caramelized onions and marinara sauce.

Chicken Parmagian
Sandwich
Breaded and baked with
marinara and mozzarella.

Vicino Panino 16 Salami, mortadella, roasted peppers, pesto, quattro formaggi, baked in pizza dough.

Meatball Sandwich With melted cheese and marinara, a true classic.

Calamari Steak
Sandwich
With roma tomatoes and lemon-caper aioli.

Roast Pork Sandwich
Thinly sliced pork loin
roasted with pancetta,
served with lettuce, tomato

and garlic aioli

Vicino Sub Salami, pepperoni, mortadella, provolone, pepperocinis, tomato, greens and sweet balsamic vinaigrette. 16

Chicken Calzone
Pesto, chicken, mushrooms,
fresh tomatoes, cheeses
and pine nuts baked in
pizza dough.

Portabella Burger
No meat, all mushroom!
Grilled portabella cap with a sun-dried tomato pesto, greens, roma tomatoes and marinated red onions on a roll.

Grilled Chicken
Sandwich
Grilled chicken, melted
mozzarella, pancetta, lettuce,
tomato and dijonaise spread.

Reservations accepted for parties of 6 or more (call ahead to be put on our waiting list).

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PASTA & PIZZERIA CAFE

Est. 1992

**Or order online** for corporate at waiter.com or home delivery at doordash.com

We deliver for large party orders. Call us for details.

Phone: 408.241.9414 1290 Benton Street Santa Clara, CA 95050 www.mio-vicino.com







# Mio's Take Out Menu

Mio Vicino was established in 1992 and still remains a local tradition. Whether you're here for the first time ever or for the third time this week, you will always find amazing food, friendly service and a buzzing atmosphere that will keep you coming back to visit your favorite Italian neighbor.



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