STARTERS

Antipasto Platter 81 Assorted meats, cheeses and olives.

Garlic Bread 8

Cheesy Garlic Bread TO 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 12 Roma and sun-dried tomatoes, fresh and roasted garlic and fresh basil.

Fried Calamari 15 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 Sautéed in a wine, garlic and butter sauce.

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

Deep-Fried Artichokes 14 Artichoke hearts breaded and deep-fried served with pesto aioli.

SALADS

Choose an Add On Option:

> Chicken 5 Prawns 6 Scallops 7

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

Grilled Chicken Salad 17 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 15 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 12 Side 8

Mixed Baby Greens With sweet balsamic vinaigrette.

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

PASTAS & HOUSE SPECIALTIES

20

18

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 Our classic homemade

marinara, tossed with spaghetti.

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

Shellfish Pasta 2ISplit 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 20 Mushrooms and Italian sausage tossed with penne in a tomato cream sauce topped with melted cheese.

Artichoke Sage Tortellis 20 Artichoke stuffed pasta in a sage cream sauce with sun-dried tomatoes.

Gorgonzola Gnocchi 19 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 19 Homemade meat sauce and Italian sausage tossed with penne.

Linguine with Clams 2IChopped and fresh clams, garlic, diced tomatoes and leeks in a white wine sauce.

Fettuccine with Roasted Chicken 20 Pancetta and peas tossed with romano cheese in a cream sauce.

PASTAS & HOUSE SPECIALTIES

Fusilli Vegetale Arrosto 18 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 Tomatoes and fresh basil sautéed with garlic and olive oil.

> Add chicken 5 Add prawns 6 Add scallops 7

Penne Marsala 20 Chicken, portabella mushrooms, spinach, and diced tomatoes in a marsala cream sauce.

Cappellini Gamberoni 21 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.

19

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

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

Mio Cioppino 34 Calamari, mussels, crab legs, prawns, green peppers, fresh tomato in a red wine sauce on a bed of linguine.

Grilled Boneless Pork Chop

24 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 20 Tomatoes, kalamata olives, red onions, feta cheese and oregano.

Meat Combo 23 Sausage, linguica, salami, pepperoni, roasted red peppers, mushrooms and olives.

Garlic Roasted Chicken 22 Chicken, basil, tomatoes and red onions in a creamy garlic sauce.

Goat Cheese Pizza 19 Fresh basil, kalamata olives, pine nuts and olive oil.

Shrimp Pie 23 Prawns, sautéed shrimp, pesto and pine nuts.

Mushrooms

Eggplant Etc. 18 Roasted eggplant and roasted red peppers.

Pizza of Fire 19 Linguica, jalapeño peppers and garlic.

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

Margarita Pizza 17 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 Feta Roasted Eggplant Italian Sausage Roasted Garlic Jalapeños Roasted Peppers Kalamata Salami Linguica Sun-dried Tomatoes

Sauce Choices

Tomatoes

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

Bruschetta Chicken
Sandwich
Grilled chicken breast
topped with homemade
bruschetta and fresh
mozzarella.

Vegetale Italiano 15 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 15 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
Salami, pepperoni,
mortadella, provolone,
pepperocinis, tomato,
greens and sweet
balsamic vinaigrette.

15

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

Chicken Calzone 15 Salami, pepperoni, mortadella, provolone, pepperocinis, 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).



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.



Est. 1992

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