



## Mi Piacere

Menu Prices — August 22, 2026

### Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Most Ordered

| ITEM                                                                                                                                                                                | PRICE          |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Focaccia Bread</b></div> <div>Fougasse moelleuse accompagnée d'une généreuse touche d'huile d'olive et d'un trait de vinaigre balsamique.</div>                             | <b>\$5.00</b>  |
| <div><b>Fettuccine Alfredo Tartufo</b></div> <div>Fresh handmade egg fettuccine in a Parmigiano, garlic and shallot white wine cream sauce topped with sliced black truffl...</div> | <b>\$29.00</b> |
| <div><b>Pappardalle Bolognese</b></div> <div>Natural skirt steak, seasoned pancetta, ground dried porcini mushroom, vegetable mirepoix, touch of cream.</div>                       | <b>\$34.00</b> |
| <div><b>Insalata di Cesare</b></div> <div>Feuilles de laitue Baby Gem nappées de notre vinaigrette César maison, rehaussées d'oignons rouges marinés, Parmigiano r...</div>         | <b>\$17.50</b> |
| <div><b>Lasagna di Carne</b></div> <div>Des pâtes faites maison superposées avec du bœuf, de la pancetta, des herbes fraîches, de la ricotta et de la mozzarella...</div>           | <b>\$28.00</b> |
| <div><b>Spaghetti con Polpette</b></div> <div>Faux-filet de viande hachée accompagné de spaghetti, enrobé d'une sauce à base de tomates San Marzano, le tout parsemé d...</div>     | <b>\$29.50</b> |
| <div><b>Insalata Mi Piace</b></div> <div>Romaine, iceberg, Campari tomatoes, heirloom carrots, Fennel, watermelon radish, pepperoncini, kalamata olives, red oni...</div>           | <b>\$14.50</b> |
| <div><b>Penne Arrabbiata</b></div> <div>Penne with fresh garlic and crushed red pepper tossed in a spicy marinara sauce.</div>                                                      | <b>\$24.00</b> |
| <div><b>Classica</b></div> <div>Traditional thin crust pizza with fresh basil, oregano, mozzarella and house made pizza sauce.</div>                                                | <b>\$20.00</b> |
| <div><b>Minestrone Soup</b></div> <div>Northern Italian style vegetable soup with elbow pasta, kidney beans, Roma tomatoes, grated Parmigiano.</div>                                | <b>\$11.00</b> |
| <div><b>Spaghetti Aglio e Olio</b></div> <div>Spaghetti envelopé d'ail écrasé, d'échalotes parfumées et de flocons de piment rouge. Rehaussé de persil italien et d'un...</div>     | <b>\$21.00</b> |
| <div><b>Linguine Pesto</b></div> <div>Linguine tossed with broccoli and sun dried tomatoes in a creamy pine nut pesto sauce.</div>                                                  | <b>\$25.50</b> |

Panino (Available only from 11AM-4PM)

| ITEM                                                                                                                                                                                   | PRICE          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Panino con Pollo (Lunch Only)</b></div> <div>marinated chicken breast with sautéed mushrooms, caramelized onions, red and green bell peppers, topped with lettuce, to...</div> | <b>\$19.00</b> |
| <div><b>Panino con Polpette (Lunch Only)</b></div> <div>handmade mini meatballs and marinara, topped with mozzarella, arugula, Italian dressing and cherry tomatoes</div>              | <b>\$20.00</b> |
| <div><b>Panino con Pastrami (Lunch Only)</b></div> <div>New York style pastrami, Swiss cheese and a whole grain mustard horseradish mayonnaise</div>                                   | <b>\$19.00</b> |
| <div><b>Panino Caprese (Lunch only)</b></div> <div>fresh Buffalo Mozzarella, sliced tomato and basil with an olive oil tapenade, balsamic reduction and honey mustard</div>            | <b>\$17.00</b> |

Pizze

| ITEM                                                                                                                                                               | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <div><b>Margherita</b></div> <div>Fontina, mozzarella and creamy stracciatella cheese with fresh oregano, basil leaves, marinara and chili flakes.</div>           | <b>\$22.50</b> |
| <div><b>Classica (Pizze)</b></div> <div>Traditional thin crust pizza with fresh basil, oregano, mozzarella and house made pizza sauce.</div>                       | <b>\$20.00</b> |
| <div><b>Mamma Mia</b></div> <div>Sopressata, spicy Calabrese, peppered Coppa, caramelized red onions, Calabrian chili, Pernod marinated fennel, Saffron h...</div> | <b>\$27.00</b> |

| ITEM                                                                                                                                                                           | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <div>Wild Mushroom</div> <div>sautéed Shiitake, Cremini and Portabello mushrooms, topped with Fontina, Parmigiano, fluer de sel and a touch of truffle...</div>                | \$24.00 |
| <div>Old Town Special</div> <div>Sliced tomatoes, feta cheese, pepperoni, sausage, meatballs, mushrooms, grilled eggplant, olives, sweet onion and bell p...</div>             | \$24.00 |
| Primi Piatti                                                                                                                                                                   |         |
| ITEM                                                                                                                                                                           | PRICE   |
| <div>Focaccia Bread (Primi Piatti)</div> <div>Un pain focaccia délicatement arrosé d'huile d'olive et accompagné de vinaigre balsamique.</div>                                 | \$5.00  |
| <div>Caprese Burrata</div> <div>Organic heirloom tomatoes, fresh Burrata cheese served with fresh basil chiffonade and balsamic reduction.</div>                               | \$19.00 |
| <div>Brussels Sprouts</div> <div>Un petit plat de choux de Bruxelles dorés à la poêle, parfumés à l'ail et au thym, enrichis de beurre et agrémentés de d...</div>             | \$17.00 |
| <div>Grigliata di Vegetali</div> <div>Légumes grillés marinés accompagnés d'une vinaigrette à la moutarde à l'ancienne et au balsamique, parsemés d'ail rôti.</div>            | \$23.00 |
| <div>Patate Fritte</div> <div>French Fries Served spicy or plain (salt only)</div>                                                                                             | \$10.00 |
| <div>Cozze con Chorizo</div> <div>Steamed Prince Edward Island black mussels tossed with Pamplona Spanish chorizo, cherry tomatoes and lobster cream sauce...</div>            | \$29.00 |
| <div>Grilled Fresh Water Prawns</div> <div>Prawns d'eau douce grillés rehaussés de beurre à l'ail, échalotes et persil agrémenté d'une touche de Pernod.</div>                 | \$29.00 |
| <div>Torre di Tonno</div> <div>sashimi grade Ahi Tuna with sesame oil, sake soy sauce, fresh cilantro, cucumber, avocado and red onion served with cris...</div>               | \$28.50 |
| <div>Calamari Fritti</div> <div>Morceaux de calamars croustillants accompagnés d'une sauce maison au citron vert, coriandre et jalapeño.</div>                                 | \$18.50 |
| <div>Bruschetta</div> <div>Diced organic tomatoes and avocado tossed with extra virgin olive oil, lime juice and fresh basil served over toasted ci...</div>                   | \$17.50 |
| Zuppe                                                                                                                                                                          |         |
| ITEM                                                                                                                                                                           | PRICE   |
| <div>Minestrone Soup (Zuppe)</div> <div>Northern Italian style vegetable soup with elbow pasta, kidney beans, Roma tomatoes, grated Parmigiano.</div>                          | \$11.00 |
| <div>Lobster Chowder</div> <div>Meridian Lobster with carrots, potatoes, corn, cayenne pepper, curry and cream.</div>                                                          | \$17.00 |
| Insalate                                                                                                                                                                       |         |
| ITEM                                                                                                                                                                           | PRICE   |
| <div>Insalata di Cesare (Insalate)</div> <div>Baby Gem lettuce with our house made Caesar dressing, pickled red onions, grated Parmigiano and crumbled Brioche Gremol...</div> | \$17.50 |
| <div>Insalata Mi Piace (Insalate)</div> <div>Romaine, iceberg, Campari tomatoes, heirloom carrots, Fennel, watermelon radish, pepperoncini, kalamata olives, red oni...</div>  | \$14.50 |
| <div>Classic Chop Salad</div> <div>House marinated chickpeas, sundried tomatoes, baby artichokes, Salami, organic heirloom tomatoes, iceberg, Romaine, aged...</div>           | \$20.00 |
| <div>Taos Salad</div> <div>Our Signature salad with organic baby greens, grilled free range chicken breast, avocado, diced tomatoes, black beans, g...</div>                   | \$21.00 |

| ITEM                                                                                                                                             | PRICE   |
|--------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Greca Salad</b><br>Une salade vibrante composée de tomates anciennes tricolores biologiques, poivrons croquants, concombres frais, oignons... | \$17.00 |

|                                                                                                                             |                |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Italian Wedge Salad</b>                                                                                                  | <b>\$24.00</b> |
| Chilled iceberg, Soppressata salami, organic heirloom cherry tomatoes, pickled sweet Peppadew peppers, Spanish green and... |                |

## Pasta

| ITEM                                                                                                                                                                     | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Pappardalle Bolognese (Pasta)</b><br>Natural skirt steak, seasoned pancetta, ground dried porcini mushroom, vegetable mirepoix, touch of cream.                       | <b>\$34.00</b> |
| <b>Fettuccine Alfredo Tartufo (Pasta)</b><br>Fresh handmade egg fettuccine in a Parmigiano, garlic and shallot white wine cream sauce topped with sliced black truffl... | <b>\$29.00</b> |
| <b>Spaghetti con Polpette (Pasta)</b><br>Spaghetti with hand rolled mini meatballs tossed in our classic San Marzano tomato sauce finished with Parmigiano and fr...     | <b>\$29.50</b> |
| <b>Linguine Pesto (Pasta)</b><br>Linguine tossed with broccoli and sun dried tomatoes in a creamy pine nut pesto sauce.                                                  | <b>\$25.50</b> |
| <b>Penne Arrabbiata (Pasta)</b><br>Penne with fresh garlic and crushed red pepper tossed in a spicy marinara sauce.                                                      | <b>\$24.00</b> |
| <b>Rigatoni con Salsiccia</b><br>Rigatoni tossed with sauteed mild Italian sausage, wilted broccolini, sun dried tomatoes, sliced garlic and white wine f...             | <b>\$28.50</b> |
| <b>Bucatini Pomodoro</b><br>Certified San Marzano tomatoes, extra virgin olive oil, Porcini mushroom, garlic, shallots, fresh basil and Reggiano Par...                  | <b>\$30.00</b> |
| <b>Spaghetti alla Carbonara</b><br>Spaghetti with pancetta and baby peas in an organic egg cream sauce.                                                                  | <b>\$30.00</b> |
| <b>Gnocchi</b><br>Fresh handmade potato, spinach and goat cheese gnocchi with roasted ricotta in a caramelized garlic and basil marinara s...                            | <b>\$28.00</b> |
| <b>Ravioli di Costine</b><br>Ravioli maison, garnis de côtes courtes braisées effilochées, accompagnés de dés de légumes, zeste d'orange et nappés d'...                 | <b>\$27.00</b> |
| <b>Ravioli al Burro</b><br>Raviolis faits maison, remplis de courge musquée et ricotta, nappés de beurre noisette infusé à la sauge, garnis de Parm...                   | <b>\$21.00</b> |
| <b>Five-Herb Ravioli</b><br>Fresh handmade ravioli filled with ricotta, mascarpone, parmesan, tarragon, parsley, chervil, dill, chives, Basil oil, r...                  | <b>\$25.00</b> |
| <b>Farfalle Salmone Vodka</b><br>Bow tie pasta tossed with smoked salmon in a vodka pink sauce.                                                                          | <b>\$29.00</b> |
| <b>Spaghetti Aglio e Olio (Pasta)</b><br>Spaghetti with crushed garlic, shallots, red pepper flakes, Italian parsley, extra virgin olive oil, sliced lemon and fr...     | <b>\$21.00</b> |

## Dal Forno

| ITEM                                                                                                                                                               | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Lasagna di Carne (Dal Forno)</b><br>Hand made fresh pasta layered with beef, pancetta, fresh herbs, ricotta and mozzarella topped with our San Marzano marin... | <b>\$28.00</b> |
| <b>Lasagna di Pollo</b><br>Hand made fresh pasta layered with chicken, cilantro and ricotta cheese topped with our roasted red bell pepper fresh di...             | <b>\$27.00</b> |

## Pesce

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                             |                |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Filetto di Salmone</b>                                                                                                   | <b>\$36.00</b> |
| Pan Seared Salmon Filet topped with lemon caper cream sauce and served with fresh vegetables and mashed potatoes            |                |
| <b>Spaghetti Aragosta</b>                                                                                                   | <b>\$38.00</b> |
| Faux filet de homard du Maine avec julienne de carotte, asperge et céleri, enrobé d'une sauce crémeuse aux tomates San M... |                |
| <b>Fra Diavolo</b>                                                                                                          | <b>\$31.00</b> |
| Sauteed calamari and jumbo shrimp with garlic, basil, oregano and spicy marinara sauce tossed with linguine.                |                |
| <b>Tagliatelle con Gamberi</b>                                                                                              | <b>\$36.00</b> |
| Tagliatelles aux épinards accompagnées de crevettes grillées et de gambas géantes, le tout enrobé d'une sauce crémeuse a... |                |
| <b>Pescatore</b>                                                                                                            | <b>\$41.50</b> |
| Un ragoût de fruits de mer comprenant calamars, crevettes, pétoncles, palourdes, gambas, moules de l'Île-du-Prince-Édoua... |                |
| <b>Seared Rainbow Trout</b>                                                                                                 | <b>\$32.00</b> |
| Fausses choux de Bruxelles poêlés, carottes anciennes colorées, bok choy tendre, enrobé d'une sauce crémeuse aux champig... |                |
| <b>Vongole Veraci</b>                                                                                                       | <b>\$30.00</b> |
| Linguini classique mélangé avec des palourdes de Manille, relevé d'ail et de flocons de piment. Arrosé de vin blanc et d... |                |
| <b>Scampi Prosecco</b>                                                                                                      | <b>\$36.00</b> |
| Sautéed jumbo prawns, Prosecco, garlic lemon butter, parsley, paprika, Basil oil, spiraled spring vegetables and spaghet... |                |

Carne e Pollo

| ITEM                                                                                                                        | PRICE          |
|-----------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Veal Milanese</b>                                                                                                        | <b>\$64.00</b> |
| Breaded, pounded, sauteed 16 oz. veal chop with a demi glaze lemon parsley sauce and arugula salad with Buffalo mozzarel... |                |
| <b>Prezzemolo</b>                                                                                                           | <b>\$36.50</b> |
| Mary's Free Range Organic grilled half chicken stuffed with fresh herbs in caramelized garlic parsley lemon butter sauce... |                |
| <b>Mi Piac Signature Black Label Burger</b>                                                                                 | <b>\$24.00</b> |
| Exclusive prime rib eye and brisket mix topped with tillamook cheddar, raw vidalia onion, house made thousand island, or... |                |
| <b>Bistecca</b>                                                                                                             | <b>\$39.00</b> |
| Grilled marinated Prime center cut skirt steak, brushed with a spicy chipotle rub, served with French fries.                |                |
| <b>Pollo Mi Piac</b>                                                                                                        | <b>\$24.00</b> |
| Morceaux de poulet sautés, accompagnés de champignons et de poivrons rouges grillés, le tout nappé d'une sauce au vin bl... |                |
| <b>Pollo al Sesamo</b>                                                                                                      | <b>\$28.00</b> |
| Sesame crusted chicken breast with a white wine, lemon and scallion sauce, served with a side of Spaghetti and fresh veg... |                |
| <b>Piccata di Pollo</b>                                                                                                     | <b>\$29.50</b> |
| Fines tranches de poulet sautées, accompagnées de jeunes cœurs d'artichauts et de câpres, nappées d'une sauce onctueuse...  |                |

Signature Cuts

| ITEM                                                                                       | PRICE          |
|--------------------------------------------------------------------------------------------|----------------|
| <b>Grilled Double Lamb Chops</b>                                                           | <b>\$48.00</b> |
| Port wine demi glaze served with herbed potatoes and roasted baby carrots                  |                |
| <b>Slow Braised Short Ribs</b>                                                             | <b>\$52.00</b> |
| Cabernet demi glaze – vegetable mirepoix – organic tricolor baby carrots – mashed potatoes |                |
| <b>Osso Buco</b>                                                                           | <b>\$66.00</b> |
| Slow braised veal shank served with mushroom risotto                                       |                |
| <b>Prime Filet Mignon</b>                                                                  | <b>\$59.00</b> |
| Cognac black pepper cream sauce (steak only - please order additional sides if desired)    |                |

Dessert

| ITEM | PRICE |
|------|-------|
|------|-------|

|                                                                                                                   |                |
|-------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Midnight Fantasy</b><br>Chocolate cake - Swiss chocolate fudge - orange zest                                   | <b>\$14.50</b> |
| <b>Creme Brulee Cheesecake</b><br>Madagascar vanilla cheesecake - butter graham cracker crust - crème brulee top  | <b>\$14.50</b> |
| <b>Lemon Meringue Tart</b><br>Lemon curd - vanilla cream - shortbread shell - torched meringue                    | <b>\$14.50</b> |
| <b>New York Cheesecake</b><br>Graham cracker crusted creamy cheesecake - fresh Strawberries - Whipped cream       | <b>\$14.50</b> |
| <b>Velvet Ganache</b><br>Chocolate cake, layered raspberry jam and ganache, raspberry chocolate glaze             | <b>\$14.50</b> |
| <b>Signature Tiramisu</b><br>Espresso and Kahlua dipped ladyfinger cookies layered with sweet Mascarpone cream    | <b>\$14.50</b> |
| <b>Chocolate Trio</b><br>Dark chocolate Ganache base - bittersweet milk chocolate mousse - white chocolate mousse | <b>\$14.50</b> |

Beverages

| ITEM                                                                                                                                                             | PRICE          |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>San Pellegrino Limonata</b><br>Boisson pétillante italienne au citron en bouteille de 200 ml.                                                                 | <b>\$7.25</b>  |
| <b>Large Sparkling Water</b><br>A crisp and refreshing carbonated beverage, typically includes natural minerals for a clean taste.                               | <b>\$12.25</b> |
| <b>Root Beer "Henry Weinhard's"</b><br>Henry Weinhard's premium bottled root beer, known for its traditional hand-crafted americana flavor.                      | <b>\$7.25</b>  |
| <b>Large Natural Spring Water</b><br>Pure and refreshing natural spring water, sourced for its clean and crisp hydration. Ideal for quenching thirst and revi... | <b>\$12.25</b> |
| <b>San Pellegrino Aranciata</b><br>Faux                                                                                                                          | <b>\$7.25</b>  |

Salad/ Pasta Additions

| ITEM                                                                                                                     | PRICE          |
|--------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Salmon (Baked)</b><br>Grilled                                                                                         | <b>\$14.00</b> |
| <b>Shrimp (4)</b><br>Four shrimp, typically grilled or sautéed, served as an addition to enhance salads or pasta dishes. | <b>\$8.00</b>  |
| <b>Salmon (Sauteed)</b><br>Sauteed                                                                                       | <b>\$14.00</b> |
| <b>Chicken Breast (Grilled)</b><br>Grilled                                                                               | <b>\$7.00</b>  |
| <b>Chicken Breast (Sauteed)</b><br>Sauteed                                                                               | <b>\$7.00</b>  |