

Welcome to



LUNCH MENU

Proudly Serving Hamden for More Than 10 Years

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www.MickeysGroup.com



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APPETIZERS

“FIRECRACKER” POINT JUDITH CALAMARI \$10

Flash Fried Calamari Tossed with Roma Tomatoes, Kalamata Olives, Capers, Onions & Hot Cherry Peppers (Available Mild)

P.E.I. MUSSELS OR LITTLE NECK CLAMS \$10

Chorizo, Black Beans, Cilantro, Garlic, Zesty White Wine Tomato Broth & a Garlic Crostini

EGGPLANT ROLLATINI \$10

Four Cheese Blend, Marinara

INSALATA CAPRESE \$10

Vine Ripe Tomato, Fresh Mozzarella & Roasted Peppers

HUMMUS MASABACHA \$10

House Made Hummus, Spiced Ground Beef & Chick Peas Served With Grilled Flat Bread

DALIAS TRIO \$10

House-Made Hummus, Baba Ghanoush, Israeli Salad, Falafel & Grilled Flat Bread

CRAB AND SALMON CAKES \$10

Jumbo Lump Crab Meat, Salmon Multi-Colored Peppers, Lemon & Caper Aioli

BROCCOLI RABE AND SAUSAGE \$10

Fresh Broccoli Rabe, Garlic, Olive Oil & Hot Pepper Flakes

Clams Casino \$9

Clams, Bell Peppers & Bacon

SOUPS

PASTA e FAGIOLI \$6

Classic Bean & Pasta Soup

BLACK BEAN SOUP \$6

Red & Green Peppers, Cilantro & Chipotle

SPINACH SOUP \$6

Garlic Fused Spinach & Tomato Broth (Try Portuguese Style with Floating Poached Egg \$7)

FRENCH ONION SOUP \$8

The Classic

SALADS

MORGAN \$8

Baby Arugula, Belgian Endive, Strawberries, Candied Walnuts, Crumbled Blue Cheese, Balsamic Honey Vinaigrette

MIXED GREENS \$8

Fresh Field Greens, Cucumbers, Tomatoes, Red Onions, & Peppers Tossed in Lemon Balsamic Vinaigrette

BABY SPINACH \$8

Baby Spinach Leaves, Applewood Smoked Bacon, Roasted Beets, Crumbled Goat Cheese, Toasted Almonds, Raspberry Dijon Vinaigrette

CAESAR \$8

Crisp Romaine Lettuce, Garlic Croutons, Shaved Pecorino Romano Cheese & House-Made Dressing

CHOPPED MEDITERRANEAN SALAD \$9

Cherry Tomatoes, Red Onion, Cucumbers, Multi-Colored Peppers, Kalamata Olives, Feta, Crisp Romaine Lettuce & Red Wine Vinaigrette

MICKEY’S COBB \$10

Romaine & Boston Bibb Lettuce, Crumbled Bacon, Avocados, Tomatoes, Red Onion, a Hard-Boiled Egg & Applewood Smoked Bacon-Onion Vinaigrette

TUSCAN PANZANELLA \$9

Fresh Mozzarella, Vine Ripened Tomatoes, Cucumbers, Multi-Colored Bell Peppers, Red Onion, Kalamata Olives, Capers, Fresh Basil & Tuscan Bread

LATIN PANZANELLA \$9

Queso Fresco, Avocado, Black Beans, Vine Ripened Tomatoes, Multi-Colored Peppers, Red Onion, Tortillas & Lime Cilantro Dressing

CRAB SALAD \$16

Jumbo Lump Crab Meat, Cherry Tomatoes, Mango, Avocado, Red Onions, Layered in Boston Bibb Lettuce with Raspberry Dijon Vinaigrette

TRICOLOR SALAD \$8

Arugula, Radicchio, Belgian Endive, Lemon Balsamic Vinaigrette & Shaved Pecorino Romano

ADD TO ANY SALAD

Grilled or Blackened Chicken \$6
Grilled or Blackened New York Strip \$9

Grilled or Blackened Salmon \$9
Grilled or Blackened Shrimp \$9

**THOROUGHLY COOKING MEAT, POULTRY OR FISH
GREATLY REDUCES THE RISK OF FOOD BORN ILLNESS**

ANY PARTIES OF 8 OR MORE WILL HAVE GRATUITY ADDED AUTOMATICALLY

SANDWICHES

BUILD YOUR OWN BURGER 8oz CERTIFIED ANGUS BEEF \$10

Additional Items \$.75 Each: Sautéed Onions, Sautéed Mushrooms, Hot Peppers, Roasted Peppers, American Cheese, Swiss, Cheddar, Provolone, Gorgonzola, Applewood Smoked Bacon

Additional Items \$1.00: Fried Egg, Avocado, Guacamole, Fresh Mozzarella

PHILLY CHEESE STEAK \$13

Thinly Sliced Ribeye, Peppers, Onions, Mushrooms & Provolone Cheese on a Sub Roll

MEDITERRANEAN LAMB BURGER WRAP \$12

Lamb Burger, Tzatziki, Tomatoes, Peppers, Onions, Cucumbers, Feta & Romaine

FALAFEL WRAP \$9

House-Made Falafel, Tahini, Tomatoes, Cucumber, Red Onion, Multi-Colored Peppers & Crispy Romaine

GRILLED CHICKEN SANDWICH \$10

Arugula, Roasted Peppers, Shitake Mushrooms & a Warm Balsamic Herb Dressing on Ciabatta

CHICKEN MILANESE \$10

Breaded Chicken Cutlet, White Wine, Lemon & Thyme, Topped with Arugula, Roasted Peppers, Tomatoes, Red Onion, & Provolone on Ciabatta

MEDITERRANEAN VEGGIE BOMB \$10

Grilled Portabella Mushroom Topped with Grilled Onions, Feta, Baby Arugula, Olive Tapenade & Tzatziki

SALMON BURGER \$14

House-Made Salmon Burger, Red Onion, Spicy Cucumber & Radish Slaw & Dill Caper Aioli on a Brioche Bun

CHICKEN CAESAR WRAP \$10

Grilled Chicken, House-Made Caesar Dressing, Crispy Romaine & Pecorino Romano Cheese

THE TUSCAN \$10

Prosciutto Di Parma, Fresh Mozzarella, Roasted Peppers, Arugula & Pesto on Rosemary Focaccia

BLTC \$10

Bacon, Provolone Cheese, Arugula, Tomato, Red Onions, Pesto Mayo on Rosemary Focaccia

FLAT BREAD PERSONAL PIZZA (Gluten-Free Add \$2)

PIZZA MARGHERITA \$13

Fresh & Shredded Mozzarella, Pesto, Tomatoes, Fresh Basil & Reggiano Parmigiana

CLAMS CASINO \$14

Clams, Peppers, Applewood Smoked Bacon, Garlic & Mozzarella

FORRESTIERRA PIZZA \$13

Wild Mushroom, Applewood Smoked Bacon, Onions, Mozzarella & Asiago

JOHNNY D'S PIZZA \$15

Shrimp, Spinach, Garlic, Smoked Paprika, Mozzarella, Provolone, & Ricotta Salata

PEAR PIZZA \$14

Fresh Sliced Pears, Prosciutto Di Parma, Caramelized Onions, & Goat Cheese, Fresh Baby Arugula

DELUXE MEAT PIZZA \$14

Sausage, Applewood Smoked Bacon & Meatball with Marinara & Mozzarella

PIZZA MIA \$11

Traditional Cheese Pizza

FRESH TACOS

Corn Tortillas, Saffron Rice, Guacamole & Pico Di Gallo

Blackened Mahi Mahi \$15
Blackened or Grilled Chicken \$14

Pulled Pork \$14
Grilled Hanger Steak \$16
Blackened or Grilled Shrimp \$15

ENTREES

CHICKEN PARMIGIANA \$15

Served Over Linguine

CHICKEN SALTIMBOCCA \$15

Prosciutto, Fontina Cheese White Wine & Sage, Spinach Sauté

CHICKEN GIAMBOTTA \$15

Pan Roasted Chicken Breast, Hot Cherry Peppers, Fried Potatoes, Onions, Sausage & Red Wine Vinegar Reduction

GRILLED PORK CHOP \$15

Bone-In, Center Cut Pork Chop, Sautéed Spinach & Roasted Potatoes

SALMON MARRAKESH \$15

Pan Roasted, Seven Spice Rubbed Filet, Toasted Israeli Cous Cous, Chopped Salad

COD LIVORNESE \$14

Alaskan Cod, Peppers, Onions, Capers & Kalamata Olives with a Touch Of Tomato

PENNE MAMA MIA \$14

Grilled Diced Eggplant, Roasted Peppers, Mushrooms, Tomatoes & a Touch of Bolognese Sauce

TORTELLINI BOLOGNESE \$14

Four Cheese Tortellini, All Beef Meat Sauce, Peas, Carrots & a Touch of Cream

SPAGHETTI & MEATBALLS \$15

The Traditional Way

LINGUINE PESCATORE \$16

Shrimp, Clams, & Calamari in a Red or White Sauce over Linguine

MICKEY'S HAPPY HOUR

Monday – Saturday

3:30-6:30

\$1 off Drinks

Food Specials

MUSSELS OR LITTLE NECKS \$8

Chorizo, Black Beans, Tomatoes, Cilantro & White Wine

GRILLED SHRIMP \$8

Cannellini Beans, Pancetta, Cherry Tomatoes, Radicchio & Garlic Crustini

DALIAS TRIO \$8

House Made Hummus, Baba Ghanoush, Israeli Salad, Falafel & Grilled Flat Bread

MEATBALL SLIDERS \$8

All Beef Meatballs, Marinara & Mozzarella

PULLED PORK SLIDERS \$8

BBQ Sauce, Coleslaw & Pickles

WINGS 75 CENTS A PIECE

Pomegranate Chili, Buffalo or Naked

“FIRECRACKER” POINT JUDITH CALAMARI \$8

Fried Calamari, Olives, Capers, Peppers, Tomatoes & Hot Cherry Peppers (Mild Available)

FRIED OYSTERS \$7

With Chipotle Remoulade

EGGPLANT ROLLATINI \$7

Marinara & Mozzarella

CHICKEN SKEWERS \$7

Seasoned Grilled Chicken Breast & Chimichurri

BROCCOLI RABE & SAUSAGE \$8

Garlic, Olive Oil & Hot Pepper Flakes

CRAB& SALMON CAKES \$8

Lump Crab Meat & Salmon, Multi-Colored Peppers & Lemon Caper Aioli

Bar & Lounge Only