

# MIA'S

## — ■ APPETIZER ■ —

### **MIA'S COLD ANTIPASTI . . . . . 14.95**

prosciutto, salami, soppressata, olives, mozzarella, provolone, sundried tomato, balsamic glazed onion, fresh tomato, pickled vegetables

### **FRIED ZUCCHINI . . . . . 10.95**

deep fried shredded zucchini served with marinara sauce

### **SHRIMP COCKTAIL . . . . . 12.95**

served with cocktail sauce

### **SHRIMP CASINO . . . . . 14.95**

jumbo shrimp wrapped in bacon, served with olive oil, white wine, garlic & pimento sauce

### **CLAM COCKTAILS . . . . . 8.95**

½ dozen raw middle neck clams

### **BAKED CLAMS OREGANATA . . . . . 9.95**

½ dozen middle-neck clams topped with seasoned breadcrumbs and baked

### **CLAMS CASINO . . . . . 11.95**

bacon, olive oil, white wine, garlic & pimento sauce

### **CLAMS POSSILIPO . . . . . 11.95**

steamed clams with tomato or white wine sauce, garlic

### **ZUPPA DI COZZE . . . . . 10.95**

mussels marinara

### **FRIED CALAMARI . . . . . 10.95**

batter-coated, deep fried calamari with your choice of marinara or arrabbiata sauce

### **GRILLED CALAMARI . . . . . 10.95**

olive oil, garlic, lemon juice, herbs

### **SEAFOOD FRITTO MISTO . . . . . 14.95**

batter-coated and deep fried shrimp, scallop and calamari with marinara or arrabbiata sauce

## — ■ SOUP ■ —

### **MINISTRONE SOUP . . . . . 6.95**

traditional italian vegetable soup

### **SOUP OF THE DAY . . . . . 6.95**

## — ■ SALAD ■ —

### **MIA'S SALAD . . . . . 10.95**

roasted beets, olives, raisins, almonds, goat cheese, orange dressing

### **SPINACH SALAD . . . . . 9.95**

warm spinach salad with crispy bacon and mushroom

### **ARUGULA AND PARMIGIANO . . . . . 9.95**

baby arugula with shredded parmigiano reggiano cheese

### **GORGONZOLA SALAD . . . . . 9.95**

mesclun salad, tomato, onion, gorgonzola cheese with honey vinaigrette

### **TRE COLORI SALAD . . . . . 9.95**

endive, radicchio, arugula

### **HEARTS OF ROMAINE . . . . . 9.95**

romaine lettuce, apples, raisins, walnuts with raspberry vinaigrette

### **COLD SEAFOOD SALAD . . . . . 14.95**

shrimp, calamari, mussels, clams marinated in olive oil, garlic vinaigrette, served with onion and red pepper

### **CAPRESE SALAD . . . . . 9.95**

fresh mozzarella, tomatoes, fresh basil, roasted peppers and olives

### **CAESAR SALAD . . . . . 9.95**

romaine lettuce and croutons dressed with our homemade dressing

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## — PASTA —

**PENNE FILETTO DI POMODORO** . . . . . 15.95  
prosciutto, onions, basil, tomato sauce

**FETTUCCINE ALFREDO** . . . . . 15.95  
heavy cream, butter and parmesan cheese

**RIGATONI ORTOLANA** . . . . . 15.95  
tomato, eggplant, ricotta cheese, basil

**FETTUCCINE PRIMAVERA** . . . . . 15.95  
fresh vegetables, red or white sauce

**CAVATELLI ST. LUCIA** . . . . . 16.95  
sausage, mushroom, green peas, pink sauce

**SPAGHETTI CARBONARA** . . . . . 15.95  
prosciutto, onion, egg and cream  
— add melted mozzarella for \$1

**HOMEMADE PAPPARDELLE AL PESTO** 16.95  
pesto made with basil, olive oil, pine nuts and  
parmigiano reggiano

**PORTOBELLO MUSHROOM RAVIOLI** . . 16.95  
ravioli stuffed with mushroom, served with brown sauce

**LINGUINI ALLA VONGOLE** . . . . . 16.95  
white or red clam sauce

**SPAGHETTI BOLOGNESE** . . . . . 15.95  
the traditonal italian meatsauce

**LINGUINI FRUTTI DI MARE** . . . . . 23.95  
shrimp, scallop, calamari, clams, mussels

**PENNE VODKA** . . . . . 15.95  
pink creamy sauce

**CAPPELLINI PUTTANESCA** . . . . . 15.95  
tomato, basil, garlic, olive oil, olives, capers and anchovies

**GNOCCHI SORRENTINO** . . . . . 15.95  
potato gnocchi with tomato, mozzarella cheese,  
basil

**BAKED RAVIOLI** . . . . . 15.95  
baked cheese ravioli served with tomato sauce and  
mozzarella cheese

**EGGPLANT PARMIGIANA** . . . . . 15.95  
eggplant layered with cheese and tomato sauce

## — EXTRAS —

**WHOLE WHEAT & GLUTEN FREE PASTA AVAILABLE**

**ADD GRILLED CHICKEN BREAST** . . . . . 4.95

**ADD GRILLED SHRIMP** . . . . . 6.95

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## — " ENTRÉE " —

served with vegetables & potato or your choice of spaghetti, penne, linguini

### — " CHICKEN " —

**CHICKEN CAPRESE** . . . . . 18.95  
breaded chicken breast over caprese salad

**CHICKEN FRANCESE** . . . . . 18.95  
egg-dipped chicken breast sautéed in tangy  
lemon-butter sauce

**CHICKEN SALTIMBOCCA** . . . . . 18.95  
chicken breast, sage, prosciutto, melted  
mozzarella in white wine sauce

**CHICKEN SCARPARELLO** . . . . . 20.95  
chicken on the bone with garlic, lemon, olive oil,  
sausage, potatoes and herbs

**CHICKEN MARSALA** . . . . . 18.95  
chicken breast sautéed in marsala wine and mushroom

**CHICKEN PARMIGIANA** . . . . . 18.95  
breaded chicken breast topped with tomato sauce  
and mozzarella

**CHICKEN MIA'S** . . . . . 20.95  
chicken breast with jumbo shrimp & artichoke  
hearts sautéed in a marsala wine sauce

**CHICKEN SORRENTINO** . . . . . 18.95  
chicken breast with prosciutto, eggplant, melted  
mozzarella in a brown gravy sauce

### — " VEAL " —

**VEAL MILANESE CAPRICCIOSA** . . . . . 21.95  
breaded veal cutlet topped with a salad of tomato,  
red onions, oil and balsamic vinegar

**VEAL PARMIGIANA** . . . . . 21.95  
breaded veal scaloppini topped with tomato sauce  
and mozzarella

**VEAL PICATTA** . . . . . 21.95  
veal scaloppini sautéed in lemon-butter sauce with  
capers

**VEAL MARSALA** . . . . . 21.95  
veal scaloppini sautéed in marsala wine and  
mushroom

**VEAL PIZZAIOLA** . . . . . 21.95  
sautéed veal scaloppini in a light marinara sauce  
with a touch of oregano

**VEAL SALTIMBOCCA** . . . . . 21.95  
veal scaloppini, sage, prosciutto, melted  
mozzarella in white wine sauce

### — " SEAFOOD " —

**MIA'S - ZUPPE DI PESCE** . . . . . 26.95  
linguini, scallops, mussels, clams, calamari,  
shrimp, basa fish

**FILET OF SOLE OREGANATA** . . . . . 22.95  
sautéed sole filet topped with seasoned breadcrumbs

**SHRIMP SCAMPI** . . . . . 22.95  
jumbo shrimp sautéed in white wine sauce with rice

**SHRIMP MAXIMA** . . . . . 22.95  
breaded shrimp with mushroom & marsala sauce,  
topped with melted mozzarella

**SHRIMP FRANCESE** . . . . . 22.95  
egg-dipped shrimp sautéed in lemon-butter sauce

**SHRIMP FRA DIABLO** . . . . . 22.95  
jumbo shrimp sautéed in spicy marinara sauce  
with spaghetti

**SHRIMP PARMIGIANA** . . . . . 22.95  
breaded shrimp topped with marinara sauce and  
mozzarella

**RED SNAPPER LIVORNESE** . . . . . 24.95  
sautéed red snapper fillet served with olives,  
capers, garlic and tomato sauce

**SALMON MUNIER** . . . . . 21.95  
broiled salmon fillet with white wine, lemon and  
butter sauce

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## — FROM THE GRILL —

**GRILLED CHICKEN BREAST** . . . . . 18.95  
over sautéed escarole and beans

**GRILLED FILLET OF SALMON** . . . . . 21.95  
flame grilled fillet of salmon served with grilled vegetables

**GRILLED SHRIMP** . . . . . 20.95  
grilled jumbo shrimp served with grilled vegetables

**GRILLED VEAL CHOP** . . . . . 33.95  
flame grilled veal center cut veal chop with sautéed onion, mushroom, pepper, served with potato and vegetables

**18 OZ. RIB EYE STEAK** . . . . . 33.95  
served with potato and vegetables

**GRILLED PORK CHOP** . . . . . 21.95  
with caramelized onions, mushroom & peppers, served with potato and vegetables

**NEW ZEALAND BABY LAMB CHOPS** . . . 33.95  
with barolo sauce over spinach

**LOBSTER TAIL - ADD ON** . . . . . 12.95  
add a 4oz broiled lobster tail to any dish

## — SIDES —

**BROCCOLI RABE** . . . . . 4.95

**SAUTÉED SPINACH** . . . . . 4.95

**LINGUINI ALLA VONGOLE** . . . . . 5.95  
white or red sauce

**BROCCOLI** . . . . . 4.95

**SAUTÉED MUSHROOM** . . . . . 4.95

**HOMEMADE PAPPARDELLE AL PESTO** . . 4.95

## — PIZZA —

(S=10" / M=14" / L=18")

**CHEESE PIZZA** . . . . . 10 / 14 / 17  
topped with tomato sauce and cheese

**PIZZA AI PROSCIUTTO** . . . . . 12 / 15 / 18  
topped with tomato sauce, prosciutto, cheese

**PIZZA AI PEPPERONI** . . . . . 11 / 15 / 18  
topped with tomato sauce, pepperoni, cheese

**PIZZA PRIMAVERA** . . . . . 12 / 16 / 19  
topped with tomato sauce, vegetables and cheese

**PIZZA AI FUNGHI** . . . . . 11 / 15 / 18  
topped with tomato sauce, sautéed mushroom, cheese