

MIA'S

— ■ APPETIZER ■ —

MIA'S COLD ANTIPASTI 15

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

FRIED ZUCCHINI 11

deep fried shredded zucchini served with marinara sauce

SHRIMP COCKTAIL 13

jumbo shrimp served with cocktail sauce

SHRIMP CASINO 15

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

CLAM COCKTAILS 11

½ dozen raw middle neck clams

BAKED CLAMS OREGANATA 11

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

CLAMS CASINO 12

middle-neck clams, crispy bacon, olive oil, white wine, garlic & pimento sauce

CLAMS POSSILIPO 12

steamed middle-neck clams with tomato or white wine sauce, garlic

ZUPPA DI COZZE 12

mussels marinara

FRIED CALAMARI 13

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

GRILLED CALAMARI 12

olive oil, garlic, lemon juice, herbs

SEAFOOD FRITTO MISTO 15

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

— ■ SOUP ■ —

MINISTRONE SOUP 7

traditional italian vegetable soup

SOUP OF THE DAY 7

— ■ SALAD ■ —

MIA'S SALAD 12

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

SPINACH SALAD 11

warm spinach salad with crispy bacon and mushroom

ARUGULA AND PARMIGIANO 10

baby arugula with shredded parmigiano reggiano cheese

GORGONZOLA SALAD 11

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

TRE COLORI SALAD 10

endive, radicchio, arugula

HEARTS OF ROMAINE 10

romaine lettuce, apples, raisins, walnuts with raspberry vinaigrette

COLD SEAFOOD SALAD 16

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

CAPRESE SALAD 11

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

CAESAR SALAD 10

romaine lettuce and croutons dressed with our homemade dressing

MIA'S

— ■ PASTA ■ —

PENNE FILETTO DI POMODORO 16
prosciutto, onions, basil, tomato sauce

FETTUCCINE ALFREDO 16
heavy cream, butter and parmesan cheese

RIGATONI ORTOLANA 16
tomato, eggplant, ricotta cheese, basil

FETTUCCINE PRIMAVERA 16
fresh vegetables, red or white sauce

CAVATELLI ST. LUCIA 18
sausage, mushroom, green peas, pink sauce

SPAGHETTI CARBONARA 16
prosciutto, onion, egg and cream
+ add melted mozzarella for \$1

HOMEMADE PAPPARDELLE AL PESTO 18
pesto made with basil, olive oil, pine nuts and
parmigiano reggiano

PORTOBELLO MUSHROOM RAVIOLI 17
ravioli stuffed with mushroom, served with brown sauce

LINGUINI ALLA VONGOLE 18
white or red clam sauce

SPAGHETTI BOLOGNESE 16
the traditional italian meatsauce

LINGUINI FRUTTI DI MARE 26
shrimp, scallop, calamari, clams, mussels

PENNE VODKA 16
pink creamy sauce

CAPPELLINI PUTTANESCA 16
tomato, basil, garlic, olive oil, olives, capers and anchovies

GNOCCHI SORRENTINO 16
potato gnocchi with tomato, mozzarella
cheese, basil

BAKED RAVIOLI 16
baked cheese ravioli served with tomato sauce
and mozzarella cheese

EGGPLANT PARMIGIANA 17
eggplant layered with cheese and tomato sauce

— ■ EXTRAS ■ —

NEW LOW CARB HEALTHY CHOICE: KEEP THE SAUCE, CHANGE THE PASTA TO ZUCCHINI NOODLES

WHOLE WHEAT & GLUTEN FREE PASTA AVAILABLE

ADD GRILLED CHICKEN BREAST 5

ADD GRILLED SHRIMP 8

MIA'S

— ■ ENTRÉE ■ —

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

— ■ CHICKEN ■ —

CHICKEN CAPRESE 19

breaded chicken breast over caprese salad

CHICKEN FRANCESE 19

egg-dipped chicken breast sautéed in tangy lemon-butter sauce

CHICKEN SALTIMBOCCA 19

chicken breast, sage, prosciutto, melted mozzarella in white wine sauce

CHICKEN SCARPARELLO 22

chicken on the bone with garlic, lemon, olive oil, sausage, potatoes and herbs

CHICKEN MARSALA 19

chicken breast sautéed in marsala wine and mushroom

CHICKEN PARMIGIANA 19

breaded chicken breast topped with tomato sauce and mozzarella

CHICKEN MIA'S 22

chicken breast with jumbo shrimp & artichoke hearts sautéed in a marsala wine sauce

CHICKEN SORRENTINO 19

chicken breast with prosciutto, eggplant, melted mozzarella in a brown gravy sauce

— ■ VEAL ■ —

VEAL MILANESE CAPRICCIOSA 23

breaded veal cutlet topped with a salad of tomato, red onions, oil and balsamic vinegar

VEAL PARMIGIANA 23

breaded veal scalloppini topped with tomato sauce and mozzarella

VEAL PICATTA 23

veal scalloppini sautéed in lemon-butter sauce with capers

VEAL MARSALA 23

veal scalloppini sautéed in marsala wine and mushroom

VEAL PIZZAIOLA 23

sautéed veal scalloppini in a light marinara sauce with a touch of oregano

VEAL SALTIMBOCCA 23

veal scalloppini, sage, prosciutto, melted mozzarella in white wine sauce

— ■ SEAFOOD ■ —

MIA'S - ZUPPE DI PESCE 29

linguini, scallops, mussels, clams, calamari, shrimp, basa fish fillet

FILET OF SOLE OREGANATA 23

sautéed sole filet topped with seasoned breadcrumbs

SHRIMP MAXIMA 23

breaded jumbo shrimp with mushroom & marsala sauce, topped with melted mozzarella

SHRIMP SCAMPI 23

jumbo shrimp sautéed in white wine sauce with rice

SHRIMP FRANCESE 23

egg-dipped jumbo shrimp sautéed in lemon-butter sauce

SHRIMP FRA DIABLO 23

jumbo shrimp sautéed in spicy marinara sauce with spaghetti

SHRIMP PARMIGIANA 23

breaded jumbo shrimp topped with marinara sauce and mozzarella

RED SNAPPER LIVORNESE 25

sautéed red snapper fillet served with olives, capers, garlic and tomato sauce

SALMON MUNIER 23

broiled salmon fillet with white wine, lemon and butter sauce

MIA'S

— ■ FROM THE GRILL ■ —

GRILLED CHICKEN BREAST 19 over sautéed escarole and beans	18 OZ. RIB EYE STEAK 34 served with potato and vegetables
GRILLED FILLET OF SALMON 23 flame grilled fillet of salmon served with grilled vegetables	GRILLED PORK CHOP 24 with caramelized onions, mushroom & peppers, served with potato and vegetables
GRILLED SHRIMP 22 grilled jumbo shrimp served with mixed grilled vegetables	NEW ZEALAND BABY LAMB CHOPS 34 with barolo sauce over spinach
GRILLED VEAL CHOP 35 flame grilled veal center cut veal chop with sautéed onion, mushroom, pepper, served with potato and vegetables	LOBSTER TAIL - ADD ON 13 add a 4oz broiled lobster tail to any dish

— ■ SIDES ■ —

BROCCOLI RABE 6	BROCCOLI 6
SAUTÉED SPINACH 6	SAUTÉED MUSHROOM 6
ZUCCHINI NOODLES 6	HOMEMADE PAPPARDELLE AL PESTO . . . 6
LINGUINI ALLA VONGOLE 7 white or red sauce	FRENCH FRIES 5

— ■ PIZZA ■ —

(Small = 11" / Large = 16")

CHEESE PIZZA 10 / 17 topped with tomato sauce and cheese	
PIZZA AI PROSCIUTTO 12 / 18 topped with tomato sauce, prosciutto, cheese	
PIZZA AI PEPPERONI 12 / 18 topped with tomato sauce, pepperoni, cheese	
PIZZA PRIMAVERA 12 / 18 topped with tomato sauce, vegetables and cheese	
PIZZA AI FUNGHI 12 / 18 topped with tomato sauce, sautéed mushroom, cheese	