

# MIA'S

*Cent'anni* (☛Chent · AH · nee) ~ *Italian Toast* "Cheers to 100 Years of Good Health"

May your time at Mia's be filled with laughter, delectable dishes, and 100 more reasons to celebrate.  
Cheers to you, our cherished guests, and to a life well-lived!

## PIZZAS

<b>12 inch Gluten-Free Cauliflower Crust available for \$5 extra</b>		<b>12<sup>IN</sup>   18<sup>IN</sup></b>
<b>CHEESE</b>		16   22
<b>PEPPERONI</b>		19   26
<b>NEW YORKER</b>		23   32
mustard cream sauce, smoked gouda, pastrami, diced tomatoes and red onions, finished with a mustard drizzle		
<b>BIG LOUIE</b>		23   32
salami, italian sausage, red onions, oregano, calabrian chili and shaved parmesan		
<b>MIA'S CLASSIC COMBO</b>		24   33
salami, italian sausage, pepperoni, bell peppers, red onions, mushrooms and black olives		
<b>CHOLULA CHORIZO</b>		23   32
garlic cream sauce, pepperoni, italian sausage, spanish chorizo and green onions, finished with a cholula drizzle		
<b>POTESTO</b>		23   32
pesto, thin sliced potatoes, sundried tomatoes, whole roasted garlic, ricotta, fresh mozzarella and fried artichoke hearts (add italian sausage +3)		
<b>WILD MUSHROOM</b>		22   31
garlic cream sauce, wild mushroom blend, balsamic caramelized onions, green onions, gouda, fresh mozzarella, truffle oil and shaved parmesan		
<b>CHICKEN &amp; GARLIC</b>		23   32
garlic cream sauce, chicken, bacon, whole roasted garlic, tomatoes and green onions		
<b>MIA'S MARGHERITA</b>		22   31
olive oil, tomatoes, fresh mozzarella, basil, truffle oil, arugula and parmesan		
<b>THE VERDI</b>		22   31
pesto, spinach, artichoke hearts, bell peppers, black olives, mushrooms, red onions, tomatoes, lemon juice, feta and cilantro		
<b>CUBANO</b>		24   33
mustard cream sauce, oregano, pickled jalapeños, smoked gouda, mozzarella, sliced ham, pulled pork and topped with dill pickles and fresh cilantro, finished with an orange citrus drizzle		
<b>BARBEQUE CHICKEN</b>		23   32
BBQ sauce, mango barbeque shredded chicken, gouda, pizza cheese, pickled onions and jalapeños, finished with a BBQ drizzle		
<b>THE PROSPECTOR'S LORE</b>		MP
a seasonally changing pie sure to delight (based on availability)		

Please note that a 2.5% charge will be added to any payments made with a credit card  
20% gratuity added to parties of 6 or more

**Please Notify Your Server of Any Food Allergies**

**Ice Now Available for Purchase - 10lb Bags for \$8**

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## SMALL PLATES

**HOUSE FOCACCIA** (v) 12  
house-made focaccia with a seasonal rotation of farm fresh herbs and vegetables, served with Corto Olive Oil & balsamic

**BRUSSELS SPROUTS** (v/gf) 11  
crispy fried greens with a lemon aioli dipping sauce

**WINGS** 16  
fried and coated with your choice of garlic-parmesan or sweet chili sauce

**WILD MUSHROOM ARANCINI** 15  
Sicilian rice balls made with a mix of wild mushrooms and fried

**HOUSE-MADE CHIPS** or **FRENCH FRIES** (v/gf) 10

**GARLIC FRIES** (v/gf) 12

**ONION RINGS** (v) 12

## SOUPS & GREENS

**MINISTRONE** (v) cup 6 | bowl 9

**FRENCH ONION** bowl 10

**MIA'S MIXED GREENS** 8 | 12

**CAESAR** 12 | 15  
romaine, kalamata olives, pine nuts, parmesan and house-made croutons, tossed with a pesto caesar dressing (add grilled chopped chicken +3)

**POINT REYES APPLE WALNUT** 12 | 15  
mixed greens, house-made candied walnuts, red onions, granny smith apples and blue cheese, with a balsamic vinaigrette

**THE BEET GOES ON...** 15  
orange braised red and gold beets on a bed of whipped goat cheese and topped with microgreens and hazelnuts

**PEAR MANCHEGO** 12 | 15  
mixed greens, pear, manchego cheese and marcona almonds, with a lemon vinaigrette

## DESSERTS

Treat yourself to our variety of gelatos, decadent gluten-free options, along with house-made favorites, just \$9 each. Ask your server for today's dessert lineup!

## SANDWICHES

*Served with house-made chips or french fries.  
Upgrade to onion rings for \$2 more*

**THE BURGER** 22  
half pound Harris Ranch Angus beef patty with cheese, lettuce, tomato, onions, pickle and house sauce on a seeded brioche bun

**STEAK SANDWICH** 18  
thin sliced beef, pepper jack cheese, caramelized onions and a medley of peppers on a french roll

**PULLED PORK** 18  
signature pulled pork patty, BBQ sauce, gouda, spicy coleslaw and pickles on a brioche bun

## ENTRÉES

**FISH & CHIPS** FRIDAYS ONLY - ALL DAY 23  
wild-caught unicorn filefish, tempura beer-battered, with a lemon tartar sauce, house-made coleslaw and your choice of house-made chips or fries

**RIB BASKET** 25  
6-piece rack of st. louis ribs glazed in our house made BBQ sauce, served on a bed of onion rings

**STEAK FRITES** 45  
10oz new york strip, certified angus beef, served with an herbed compound butter, fries and a side salad

**SPAGHETTI BOLOGNESE** 25  
spaghetti in a hearty beef sauce, served with a side of garlic bread

**SALMON ORICHETTE** 35  
cherry tomatoes, spinach, and feta served with an 8oz fillet of farm-raised atlantic salmon

**CREAMY CHICKEN PICATTA** 30  
breaded chicken, mushrooms, capers, garlic, lemon and a white wine cream sauce, served with seasonal vegetables and roasted potatoes

## KIDS MENU

**MACARONI & CHEESE** 8

**SPAGHETTI** 8

**SPAGHETTI & MEATBALLS** 13

**CHICKEN STRIPS WITH FRIES** 10

**PIZZA - CHEESE OR PEPPERONI** 10

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