MIA'S EVENT MENUS

++22% service fee and all applicable state & local tax

BRUNCH

Served Buffet* or Family Style: $26++ per guest

CHOOSE ANY 6 ITEMS from the dine-in brunch menu online; refilled as needed
*buffets offered for private events; not available for table reservations

PRIX FIXE LUNCH

Choose 2 Courses $22++ per guest
Choose 3 Courses $27++ per guest

STARTER
CHOOSE 1 TO SHARE from the dine-in menu online (not including soup or salumi & formaggi board)

ENTREÉS
CHOOSE ANY COMBINATION OF 4 half Sandwiches or Pizza,
and either Sunday or Caesar Salad for all guests

DESSERT
CHOOSE 1 for all guests from the dine-in menu online

PRIX FIXE DINNER

Choose 3 Courses $38++ per guest
Choose 4 Courses $45++ per guest

STARTER
CHOOSE 1 TO SHARE from the dine-in menu online (not including soup or salumi & formaggi board)

SALAD
CHOOSE SUNDAY OR CAESAR SALAD for all guests

ENTREÉS
CHOOSE 2 PASTAS AND 2 SPECIALTY ITEMS from the dine-in menu online
+$12 to add Veal Chop as entree option

DESSERT
CHOOSE 1 for all guests from the dine-in menu online

BUFFET MENU

$55++ per guest

STARTER
CHOOSE 2 from the dine-in menu online (not including soup or salumi & formaggi board)

SALAD
CHOOSE SUNDAY OR CAESAR SALAD

ENTREÉS
CHOOSE 3 PASTAS OR SPECIALTY ITEMS from the dine-in menu online;
all Specialties will come with the sides they are served with on the à la carte menu

DESSERT
CHOOSE 1 from the dine-in menu online

COCKTAIL PARTY

2 hours - $40pp (++) | 3 hours - $50pp (++) | Available for upstairs or full restaurant buyouts.
Choose a total of (6) items from the list below; Served buffet-style

Shared Bites

MINI MEATBALLS CLASSIC BRUSCHETTA V
tomato, mozzarella, onions, basil, balsamic

BEEF CARPACCIO BRUSCHETTA
rustic crostini, sliced rare beef, giardiniera, calabrese aioli, arugula

CAPRESE BRUSCHETTA V
rustic crostini, fresh mozzarella, tomato-olive chutney, basil

ZUCCHINI FRIES V
parmesan battered zucchini, charred lemon aioli

Mia's Pizza

NONNA'S V
mozzarella, hand crushed san Marzano tomatoes, garlic, red pepper akes, oregano

FUNGHI E TARTUFO V
roasted mushrooms, mozzarella, con t garlic, black tru e-buttermilk crema, herbs

DIAVOLA
hot soppressata, calabrese chiles, mozzarella, san marzano tomato sauce, basil, calabrese chili honey

PEPPERONI
san marzano tomato sauce, mozzarella, hand cut pepperoni, oregano

MEDITERRANEAN
roasted garlic, mozzarella, cherry tomato confit, mixed olives, shaved red onions, feta

Dessert

APPLE-RICOTTA DONUTS V cinnamon sugar dusted donuts, zabaglione

MINI CANNOLI sweet amaretto-candied orange peel-ricotta filling, chocolate chips

TIRAMISU ladyfingers, espresso, marsala, mascarpone, cocoa, lemon

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V = Vegetarian, may include egg or dairy products | GF = Gluten Free

PARTY PLATTERS

Platters include approximately 25 pieces and/or serve about 25 guests

Appetizers

ZUCCHINI FRIES V parmesan-battered zucchini, charred lemon aioli $95

CLASSIC BRUSCHETTA tomato, mozzarella, onions, basil, balsamic $75

MIA'S MINI MEATBALLS san marzano marinara, basil $90

PECORINO & PROSCIUTTO BRUSCHETTA $120

MIA'S MINI ITALIAN HOAGIE pepperoni, prosciutto di cotto, salami, fontina,
calabrese aioli, shredded lettuce, italian roll $100

CHICKEN PARMIGIANA SLIDER crispy fried chicken breast, san marzano marinara, mozzarella, italian roll $110

MEAT & CHEESE BOARD $250
HALF MEAT & CHEESE BOARD $125

CAPRESE SKEWERS fior di latte, confit cherry tomatoes, basil, extra virgin olive oil $60

PROSCIUTTO & FONTINA FRITTERS calabrese hot honey $65

MEATBALL SLIDER $115

MORTADELLA BRUSCHETTA V grilled Italian mortadella, romesco, pickled onions, shaved parmigiano, herbs $70

BEEF CARPACCIO thinly sliced rare beef, giardiniera, calabrese pepper aioli,
capers, crispy parmigiana reggiano, olive oil, arugula

SUPPLI DI TELEFONO V herbs & mozzarella stuffed crispy risotto fritters, san marzano marinara $75

FONTINA EN CARROZZA Italian bread stuffed with fontina and fried pomodoro (half sandwiches) $65

Desserts

APPLE-RICOTTA DONUTS cinnamon sugar dusted donuts, zabaglione $60

MINI CANNOLI sweet amaretto-candied orange peel-ricotta filling, chocolate chips $50

TIRAMISU ladyfingers, espresso, marsala, mascarpone, cocoa, lemon $80

FRUIT PLATTER $90
HALF FRUIT PLATTER $45

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