

APPETIZERS

Crab Cakes

Lump crab meat, seasoned bread crumbs bound lightly with egg then pan seared golden brown, served with spicy aioli sauce. 8.95

Calamari

Lightly breaded and fried to perfection, served with lemon garlic aioli and spicy marinara sauce. 8.50 Add shrimp for an additional 2.00

Spinach & Artichoke Dip

A house specialty our creamy spinach dip with delicious artichokes served with sourdough toast points. 7.95

Italian Green Beans

Lightly battered and fried with a spicy marinara sauce and parmesan peppercorn dressing. 6.50

Bruschetta

Fresh garlic tomatoes, basil and onions served with sourdough toast points. 7.25 Crab Bruschetta 10.25

Beef Carpaccio

Thinly sliced beef tenderloin topped with red onions, capers and a lemon garlic aioli, served with sourdough toast points. 8.95

Fried Zucchini

Thinly sliced then deep fried, served with a spicy marinara and parmesan peppercorn dressing. 5.95

Blackened Shrimp

Tender shrimp served on a bed of fresh polenta topped with blackened cream sauce. 9.95

Eggplant Parmesan

Italian breaded eggplant topped with fresh marinara sauce and a blend of cheese. 7.25

SOUPS & SALADS

Add Chicken 2.49 Steak 3.50 or Salmon for 4.99 to any of our delicious salads.

Fresh Mozzarella & Tomatoes

Fresh mozzarella and vine ripened tomatoes topped with extra virgin olive oil and a balsamic glaze. 8.95

Mia Chopped Salad

Cucumbers, tomatoes, black olives and red onion lightly tossed with our house Italian dressing finished with feta cheese. 2.95/5.95

Wedge

A cool crisp wedge of iceberg lettuce with pancetta, crumbled bleu cheese, diced tomato and green onion. Served with a zesty bleu cheese dressing. 5.95

Italian Wedding Soup

Grammy's special recipe. Hearty chicken broth with spinach, orzo and Italian mini meatballs. 2.95/4.95

Field Greens

Baby greens mixed with candied walnuts, dried cranberries, grapes, feta cheese and tomatoes with a balsamic vinaigrette dressing. 7.50

Caesar Salad

Romaine lettuce and fresh parmesan cheese topped with a tangy Caesar dressing. 2.95/5.95

Salmon Salad

Crisp iceberg lettuce and romaine with cucumbers, tomatoes, jicama and asparagus tossed with our zesty house Italian dressing and topped with Honey Dijon salmon. 10.95

Soup du Jour

Soup prepared daily. Ask your server for details. 2.95/4.95

ENTREES

All Mia Cucina entrees include a Caesar, MIA chopped salad or cup of soup.

Grilled Chicken Marsala

Grilled chicken breast with mushrooms and a homemade marsala wine sauce. Served with garlic mashed potatoes. 15.95

Salmon Picatta

Pan fried salmon with capers, tomatoes, mushrooms and artichoke hearts. Served with angel hair pasta and lemon butter. 16.95

Pan Seared Sea Scallops

Our delicious plump scallops seared golden brown served with a lemon butter sauce. 18.95

Veal Marsala

Pan fried center cut veal topped with mushrooms and a homemade marsala wine sauce. Served with garlic mashed potatoes. 24.95

Stuffed Chicken

Pan fried chicken breast stuffed with spinach, asparagus, prosciutto, roma tomato and Provolone cheese. Topped with lemon butter sauce and served over angel hair. 17.95

Chicken Parmesan

This family favorite is served on a bed of angel hair with Mia Cucina's signature marinara. 15.95

Pesto Rubbed Mahi Mahi

Grilled Mahi Mahi fillet topped with a herbed butter sauce. Served on a bed of garlic mashed potatoes and sauteed spinach. 19.95

Flat Iron

12 ounces of char-grilled Certified Angus Beef ® Strip Steak. Served with our rich creamy fettuccini, breaded and flash fried. Topped with your choice or marinara or alfredo sauce. 19.95

Filet Mignon

Our hand cut 8 ounce Certified Angus Beef ® filet perfectly seasoned and grilled to your specifications. Served with rich, creamy fettuccini, breaded and flash fried. Topped with your choice of marinara or alfredo sauce. 28.95 Oscar option additional 4.00

PASTA

Angel Hair Pomodoro with Grilled Chicken

Grilled chicken, fresh garlic, basil and juicy tomatoes tossed with angel hair pasta. A very light healthy dish 12.95 Add Shrimp or Sausage 2.99

Linguini Bolognese

Linguini served with a hearty meat sauce and two meatballs. 12.95 Add sausage for an additional 2.00

Seafood Trio

A trio of shrimp, scallops and crab lightly tossed with fettuccini in our homemade alfredo sauce. 15.95

Lasagna Bolognese

Grammy's favorite. You won't leave hungry! 12.50

Six Cheese Ravioli

Fresh ravioli stuffed with a blend of six different speciality cheeses. Tossed in marinara topped with asiago cheese and pesto. 11.95

Vegetable Pasta

Fettuccini tossed with portabella mushroom, artichoke sun dried tomato, bell peppers and spinach in a lemon pepper infused roasted garlic oil. 13.95

Blackened Chicken Pasta

Blackened chicken, peppers and crescent pasta tossed with a blackened cream sauce. 12.95 Add Shrimp or Sausage 2.99

Tortellini Carbonara

Tri-colored cheese tortellini with pancetta, red and green onions in a rich asiago cream sauce. 11.95

Gnocchi

An old Italian favorite. Potato dumplings served in a red pesto sauce, hearty meat sauce or creamy bleu cheese sauce. 10.95

Pasta Diablo

Spicy tomato cream sauce lightly tossed with sauteed chicken, a bell pepper blend and tossed with penne pasta. 12.95 Add Shrimp or Sausage 2.99

PIZZA & FLATBREAD

Mia Cucina Pizza

Pepperoni, Italian Sausage, sliced homemade meatballs, banana pepper mushrooms and a blend of cheeses with a spicy red sauce. 10.95/12.95

Pancetta Pizza

Garlic oil, pancetta, caramelized onions, and tomatoes topped with a blend of cheeses. 9.95/11.95

Veggie Pizza

Zucchini, tomatoes, mushrooms, onions and bell peppers, topped with a blend of cheeses. 9.95/11.95

Margherita Pizza

Sliced tomatoes, topped with a blend of cheeses fresh sliced mozzarella and basil. An Italian classic. 9.95/11.95

Chicken Pesto Pizza

Grilled chicken with sliced tomatoes, topped with a blend of cheeses. 9.95/11.95

Chicken Alforno Flatbread

Light pizza sauce topped with sliced grilled chicken, bacon, green onions, feta cheese and pizza cheese topped with Parmesan dressing. 10.95

Sausage Pepperoni Flatbread

Our Diablo sauce topped with Italian sausage, pepperoni, ricotta cheese and a blend of cheeses. 10.95

Create Your Own Pizza

Choose two of the toppings below. 9.95/12.95 Each additional topping .75

Italian Sausage, Pepperoni, Mushrooms, Onions, Bell Peppers, Green Olives, Black Olives and Banana Peppers

MIA CUCINA
where everyone's italian

WHITE WINES

- Santa Julia**
Pinot Grigio, (Santa Rosa Valley) 5.50 / 19.00
- Campo Al Sole**
Pinot Grigio, (Italy) 6.50 / 20.00
- Kris**
Pinot Grigio, (Delle Venezie, Italy) 7.50 / 26.00
- Maso Canali**
Pinot Grigio, (Trentino, Italy) 7.50 / 25.00
- Mottura**
Orvieto, (Italy) 6.50 / 22.00
- Saint Clair**
Sauvignon Blanc, (Marlborough, New Zealand) 7.00 / 24.00
- Sycamore Lane**
Chardonnay, (California) 5.00 / 15.00
- Matchbook**
Chardonnay, (California) 6.50 / 25.00
- Veramonte**
Sauvignon Blanc, (Chile) 7.00 / 22.00
- X Winery**
Chardonnay Carneros, (Napa Valley, California) 8.25 / 33.00
- Sonoma Cutrer**
Chardonnay, (Sonoma, California) 10.50 / 42.00
- Kiona**
Riesling, (Columbia Valley, Washington) 6.00 / 19.00
- Clean Slate**
Riesling (Mosel , Germany) 6.50 / 22.00

SPARKLING WINES

- Mionetto**
Prosecco, (Veneto, Italy) 7.50 / 27.00
- Moet & Chandon**
Imperial, (Champagne, France) 95.00
- La Serra**
Moscato d' Asti, (Piedmont, Italy) 8.75 / 34.00

SPECIALITY DRINKS

- Mojito 6.95
Golden Margarita 6.95
Flirtini 6.95
The Hendricks Cucumber/Mint Mix-Up 7.95
Chambord Shaker 6.95
Momma Mia Lemonade 6.95
The Stoli "O" Creamcycle 7.50
Keylime Martini 7.95
Espresso Martini 7.95
Mia Frozen Bellini 6.95
Lemontini 7.95

BEERS

- | Domestic | Import |
|-----------------------------|-------------------|
| Budweiser 3.50 | Heineken 4.50 |
| Bud Light 3.50 | Amstel Light 4.50 |
| Bud Light Lime 3.75 | Guinness 5.00 |
| Miller Light 3.50 | New Castle 4.75 |
| Coors Light 3.50 | Corona 4.50 |
| Michelob Ultra 3.50 | |
| Sierra Nevada Pale Ale 4.25 | |
| Sam Adams Lager 4.25 | |
| Becks N.A. 4.00 | |

RED WINES

- Gerard Bertrand**
Pinot Noir, (Southern France) 7.00 / 27.00
- Foris Vineyards**
Pinot Noir, (Rogue Valley, Oregon) 8.25 / 34.00
- Sycamore Lane**
Merlot, (California) 5.00 / 15.00
- Canyon's Edge**
Merlot, (Columbia , Washington) 7.75 / 28.00
- Baroli**
Barbera, (Piedmont, Italy) 8.75 / 35.00
- Cetamura**
Chianti, (Classico, Italy) 7.00 / 22.00
- Renzo Masi**
Chianti Riserva, (Tuscany, Italy) 7.50 / 27.00
- Penfolds**
Cabernet Sauvignon, (South Australia) 7.00 / 22.00
- Lot 205 #1**
Cabernet Sauvignon, (California) 6.50 / 21.00
- Pavilion Crossing**
Cabernet Sauvignon Reserve, (Sonoma) 7.50 / 25.00
- Budini**
Malbec, (Mendoza, Argentina) 7.00 / 24.00
- St Christina Antinori**
Toscana Rosso, (Tuscan, Italy) 8.00 / 29.00
- Layer Cake**
Primitivo, Puglia 10.00 / 40.00
- Goulart**
Malbec Reserve, (Mendoza, Argentina) 8.50 / 34.00
- Grayson Cellars**
Zinfandel, (California) 6.00 / 19.00
- Villa Pozzi**
Nero d' Avola, (Sicily) 6.25 / 23.00
- Peter Lehmann**
Shiraz, (Barossa, South Australia) 8.75 / 34.00

Wines Available By Bottle Only:

- Benton Lane**
Pinot Noir, (Willamette, Oregon) 42.00
- Clos du Val**
Cabernet Sauvignon, (Napa Valley, California) 48.00
- Heitz**
Cabernet Sauvignon, (Napa Valley, California) 85.00
- White Oak**
Cabernet Sauvignon, (Napa Valley, California) 52.00
- XY 50 year**
Zinfandel, (Russian River Valley, California) 49.00
- Boroli**
Barolo Langhe, (Piedmont, Italy) 90.00
- Poliziano**
Vino Nobile di Montepulciano, (Tuscany, Italy) 60.00
- Ferrari-Carano**
Siena, (Sonoma, California) 45.00

BEVERAGES

- Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer,
Hi C Fruit Punch, Iced Tea, Coffee

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