



MIA COCKTAILS

- KATE'S DIRTY SISTER 15 Gin, Passion Fruit, Black Raspberry, Citrus Blend
- SAPPHIRE 15 Vodka, Lime Juice, Pineapple Juice, Coconut Cream, Butterfly Pea Tea
- SMOKY SOUR 15 Whiskey, Lagavulin 8 Parfume, Citrus Blend, Smoked Lavender
- MARAVILLOSA 15 Tequila Blanco, Passion Fruit, Citrus Blend, Habanero
- EMERALDS 15 Gin, Fresh Basil, Melon, Lemon Juice
- ANTIOXIDANT 15 Gin, Ginger, Turmeric, Fresh Thyme, Lemongrass, Citrus Blend

BEERS BY THE BOTTLE

- Lagunitas IPA, India Pale Ale 7
- Blue Moon, Belgian White Wheat Ale 7
- Sierra Nevada, American Pale Ale 7
- Peroni, Italian Lager 7

APPETIZERS

- Steak Tartare Chopped Filet Mignon (raw), Capers, Mustard, Parsley, Parmesan, Olive Oil & Crostini 17
- Octopus Carpaccio Thin Slices of Octopus, Fried Capers, Radish, Crispy Onion Strings, & Lemon Oil 18
- Beef Polpette Roasted Cherry Tomato, Basil, Marinara Sauce, & Parmesan 12
- Calamari Artichoke Cocktail & Tartar Sauce 16
- Mac & Cheese Croquette Aioli, Marinara Sauce, Parmesan, & Scallions 15
- Steamed Mussels Fresno Chili, Garlic, Shallots, Cherry Tomatoes, White Wine Lemon Butter Sauce, & Crostini 18
- Smoked Salmon Cream Cheese, Fresno Chili, Fried Capers, Dill, Crispy Onion Strings, & Olive Oil 18
- Popcorn Chicken Chili Mayo Sauce, & Scallions 14
- Burrata with Heirloom Tomatoes Basil, Balsamic Glaze, & Olive Oil 16
- Shrimps & Artichokes Olive oil & Radish 17
- Beets Red and Gold Beets, Goat Cheese Puree, Arugula, Basil, & Raspberry Vinaigrette 15

SOUP & SALADS

- Soup Of the Day (A.Q) 8
- Caesar Salad Romaine Hearts, Parmesan, Herbed Crostini Tossed with Caesar Dressing 12
- Panzanella Salad Heirloom Tomato, Cucumber, Bell Pepper, Fennel, Basil, Red Onions, Feta Cheese, Croutons, & Olive Oil Lemon Dressing 12
- Herb Salad Basil, Chives, Mint, Parsley, Dill, Raisins, Goat Cheese, Caramelized Pecan, Olive oil Pomegranate Molasses 15

WINE BY THE GLASSES

SPARKLING & CHAMPAGNE

- Torresella, Prosecco, NV, Italy 11 44
- Torresella, Prosecco Rose, NV, Italy 11 44

WHITES

- Santa Margherita, Rose, 2019, Italy 11 44
- Frisk Prickly, Riesling, 2023, Australia 12 48
- Santa Margherita, Pinot Grigio, 2022, Italy 11 44
- Daou, Sauv Blanc, 2023, Paso Robles 12 48
- Frank Family, Chardonnay, 2022, Carneros 16 64

REDS

- Conundrum, Meritage, 2020, California 15 60
- Michael David, Petite Syrah, 2019, Lodi 14 56
- Seghesio, Zinfandel, 2021, Sonoma County 14 56
- Juggernaut, Pinot Noir, 2021, Russian River 16 64
- Robert Hall, Cabernet Sauv, 2020, Paso Robles 15 60

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
• PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS
• 20% GRATUITY ADDED TO PARTIES 6 OR MORE



PIZZAS

- Heirloom Tomato** Burrata, Basil, Balsamic Glaze, & House Pizza Sauce **20**
- Smoked Salmon** Potato, Creme Fraiche, Chives, Fried Capers, Crispy Onion Strings, & Lemon Olive Oil **20**
- Four Cheese** Blue Cheese, Emmental Cheese, Mozzarella, Parmesan, Arugula, Balsamic Glaze, & Garlic Cream Sauce **17**
- Mixed Mushroom Pizza** Mixed Seasonal Mushroom, Truffle, Arugula, & Mushroom Sauce **19**

ENTREES

- Beef Burger** Cheddar Cheese, Lettuce, Tomato, Pickle, & Mia Sauce served with French Fries **18**
- Chicken Popcorn Mac & Cheese** Cheddar Cheese, Green Onion, & Chili Mayo Sauce **22**
- Lasagna** Layers of Bolognese and Béchamel Sauce, Mozzarella, & Parsley **23**
- Seafood Linguine** Mussels, Clams, Prawns, Bay Scallops, Asparagus, Basil, White Wine & Roasted Tomato Cream Sauce **28**
- Chicken Casarecce** Spinach, Mushroom, Parmesan, & White Wine Cream Sauce **23**
- Breaded Chicken Breast** Sauteed Creamy Mushroom and Spinach, Parmesan, Scallions, & Tomato Sauce **25**
- Mushroom Risotto** Mixed Seasonal Mushrooms, Light Cream Sauce topped with Pesto Oil & Balsamic Glaze **25**
- Lobster Ravioli** Mascarpone, Brown Butter, & Sage **26**
- Grilled Salmon** Black Wild Rice, Seasonal Vegetables, & Lemon Caper Cream Sauce **28**
- Ahi Tuna** Organic Mixed Green, Edamame, Radish, Avocado, Sesame Seeds, & Strawberry Dressing **28**
- Lamb Shank** Mushroom Risotto, & Red Wine Demi-Glace **32**
- Flank Steak** Roasted Fingerling Potatoes, Oven Roasted Brussels Sprout, & Café de Paris Sauce **32**
- Cioppino** Mussels, Clams, Prawns, Salmon, Bay Scallops, Marinara Sauce & Roasted Garlic Bread **34**
- Grilled Fish Filet** Potato Salad, & Mixed Herb Sauce **34**
- Filet Mignon** Potatoes au Gratin, Asparagus, Crispy Parmesan, & Gorgonzola Sauce **38**
- Prime Ribeye** Truffle Mashed Potatoes, Sauteed Spinach, & Peppercorn Sauce **45**

SIDES

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| Truffle French Fries 8 | Roasted Fingerling Potatoes 8 |
| Truffle Mashed Potatoes 8 | Sauteed Spinach 8 |
| Sauteed Vegetables 8 | Brussel Sprouts 8 |
| Grilled Asparagus 8 | Potato Au Gratin 8 |

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