

MIA COCKTAILS

STRAWBERRY PUNCH	15
•GlutenFreeVodka,Strawberry Punch, Citrus Blend, Egg White	
SAPPHIRE	15
•Gluten FreeVodka, Lime Juice, Pineapple, Coconut Cream, Butterfly Pea Tea, Egg White	
SMOKY SOUR	15
•BourbonWhiskey, Ardbeg & Lagavulin 8 Parfume, CitrusBlend,Apple Juice,Cinnamon, Egg White	
POMEGRANATE MARTINI	15
•TequilaBlanco,Chamboard,Pomegranate Juice, Lemon	
MARAVILLOSA	15
• Tequila Blanco,Passion Fruit, Citrus Blend, Habanero, EggWhite	
SUMMER TIME	15
•LondonDryGin,St-Germain, Fresh Italian Basil & FreshCucumber Juice,Lemon	
BARREL-AGED OLD FASHIONED	16
•Bourbon Whiskey,OrangeBitters,Angostura Bitters,& LuxardoCherryJuice	
BARREL-AGED MANHATTAN	16
• 21 Days Barrel Aged Classic Manhattan	

WINE BY THE GLASS

Sparkling by the Glass	
TORRESELLA, PROSECCO	11
• Italy, NV	
TORRESELLA, PROSECCO ROSE	11
•Italy,NV	
White by the Glass	
DAOU, ROSE	11
• Italy, 2019	
SEAGLASS, RIESLING	12
• Central Coast, 2022	
TORRESELLA, PINOT GRIGIO	11
• Italy, 2023	
DAOU, SAUV BLANC	12
• Paso Robles, 2023	
FRANK FAMILY, CHARDONNAY	16
• Carneros, 2023	
Red by the Glass	
CONUNDRUM, MERITAGE	15
• California, 2020	
MICHAEL DAVID, PETITE SYRAH	14
• Lodi, 2019	
SOBON ESTATE, ZINFANDEL	13
• Amador County, 2021	
JUGGERNAUT, PINOT NOIR	16
• Russian River, 2021	
ROBERT HALL, CABERNET SAUV	15
• Paso Robles, 2020	
Beers	
LAGUNITAS IPA	7
• Indian Pale Ale	
PERONI	7
• Italian Lager	
SIERRA NEVADA	7
• American Pale Ale	
BLUE MOON	7
• Belgian White Ale	



APPETIZERS

BEEF CARPACCIO	18
•Paper-thin slices of premium raw beef, dressed with zesty lemon oil and finished with mustard, creamy aioli, Parmesan, capers, and fresh lemon zest	
SPRING ROLLS	13
•Beef SpringRolls With Mozzarella Cheese and Creamy Horseradish	
CALAMARI	16
•With Artichoke Hearts, Cocktail & Tartar Sauce	
BURRATA	16
•ToastedBread, Cherry Tomatoes, Basil Leaves, Balsamic Glaze, Garlic Oil & Pesto Oil	
ROASTED RED & GOLD BEETS	15
•Goat Cheese Puree,Arugula,Almonds, Radish, Basil, & Raspberry Vinaigrette	
TRUFFLE MUSHROOM BRUSCHETTA	17
•ToastedBread,Seasonal Mushrooms, Cream Sauce, Drizzle of Truffle Oil & Microgreens	

SOUP & SALADS

SOUP OF THE DAY (A.Q)	8
CAESAR SALAD	12
•RomaineHearts,Parmesan, Herbed Crostini Tossed with Caesar Dressing	
PANZANELLA SALAD	14
•Toasted Bread,Cucumber, Cherry Tomato, Red Onion, Bell Pepper, Parsley, Feta Cheese & Red Wine Vinaigrette	
MANGO SALAD	17
•Mango pairedwith Cucumber, Bell Pepper, Red Onion, and Fresh Cilantro, accented by Parsley, Mint, and Crumbled Goat Cheese,& Lime Oil Vinaigrette	

PIZZAS

MARGHERITA PIZZA	22
•ClassicNeapolitan Pizzawith San Marzano Tomato Sauce, Fesh Mozzarella, Basil Leaves and Extra Virgin Olive Oil.	
QUATTRO FORMAGGI	24
•Blue Cheese,EmmentalCheese, Mozzarella, Parmesan, Arugula, Balsamic Glaze, & Garlic Cream Sauce	
CHICKEN PIZZA	24
•MarinatedGrilledChicken, Fresh Mozzarella, Colorful Bell Peppers, Garlic, Red Onion, Fresh Oregano, San Marzano Tomato Sauce	
VEGGIE DELIGHT	24
•SanMarzanoTomato Sauce, Eggplant, Zucchini, Mushrooms, Garlic & Colorful Bell Peppers	
TRUFFLE MUSHROOM MEDLEY	24
•CreamyMushroomSauce,FreshMozzarella, Truffle Oil, Arugula and A Medley of Mixed Mushrooms	

ENTRÉES

SPAGHETTI BOLOGNESE	28
•House-MadeWagyuBeefRagù, Shaved Grana Padano Parmesan	
RIGATONI ALLA SICILIANA (VEGETARIAN)	24
• Eggplant, Basil, Parmesan, & Marinara Sauce	
CHICKEN PICCATA	26
• Pan-searedChickenPiccata with White Wine Lemon Caper Sauce, Garlic Mashed Potatoes, & Sautéed Mixed Vegetables	
WILD TRUFFLE MUSHROOM RISOTTO	29
•MixedSeasonalMushroomstoppedwithTruffle Pesto Oil & Balsamic Glaze	
SEAFOOD LINGUINE	30
•Mussels,Clams,Prawns,Bay Scallops, Basil, White Wine & Roasted Tomato Cream Sauce	
MARE E MONTE LINGUINE (CHICKEN & SHRIMP)	29
•GrilledChickenAndShrimp,Basil,Oregano,ShavedGranaPadano Parmesan, With White Wine Garlic Cream Sauce	
GRILLED SALMON	28
•GarlicMashedPotatoes, Sautéed Seasonal Vegetables & Lemon Caper Cream Sauce	
LAMB SHANK	33
•WildMushroomRisotto – Porcini Demi-Glace & Pea & Tendril Sprouts	
CIOPPINO	36
•Mussels,Clams, Prawns, Salmon, Bay Scallops, Marinara Sauce & Roasted Garlic Bread	
RIBEYE	52
•Bacon&Mozzarella-Stuffed Baked Potato, Asparagus, Onion Rings & Brandy-Peppercorn Demi-Glace	

SIDES

GARLIC MASHED POTATOES	8	TRUFFLE FRENCH FRIES	8
SAUTÉED SEASONAL VEGETABLES	8	STUFFED BAKED POTATO	8

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS
FRESHLY BAKED HOUSE-MADE BREAD IS AVAILABLE UPON REQUEST
20% GRATUITY ADDED TO PARTIES 6 OR MORE
CONSUMINGRAW ORUNDERCOOKEDMEATS,POULTRY, SEAFOOD, SHELLFISH,OREGGSMAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS