

MIA COCKTAILS

Kate's Dirty Sister	15
<i>London Dry Gin, Passion Fruit, Black Mulberry, Citrus Blend</i>	
Sapphire	15
<i>Gluten Free Vodka, Lime Juice, Pineapple, Coconut Cream, Butterfly Pea Tea</i>	
Smoky Sour	15
<i>Bourbon Whiskey, Ardbeg & Lagavulin 8 Parfume, Citrus Blend, Smoked Lavender</i>	
Ruby	15
<i>Tequila Blanco, Lychee, Pomegranate, Lemon</i>	
Maravillosa	15
<i>Tequila Blanco, Passion Fruit, Citrus Blend, Habanero</i>	
Emerald	15
<i>London Dry Gin, Italian Bergamotto, Fresh Italian Basil & Thai Basil, Lemon</i>	
Antioxidant	15
<i>London Dry Gin, Fresh Ginger, Turmeric & Fresh Thyme, Lemongrass, Citrus Blend</i>	
Barrel-Aged Old Fashioned	16
<i>High West Bourbon, Orange Bitters, Angostura Bitters, & Luxardo Cherry Juice</i>	

WINE BY THE GLASS

Sparkling by the Glass

Torresella, Prosecco	11
<i>Italy, NV</i>	
Torresella, Prosecco Rose	11
<i>Italy, NV</i>	

White by the Glass

Santa Margherita, Rose	11
<i>Italy, 2019</i>	
SeaGlass, Riesling	12
<i>Central Coast, 2022</i>	
Torresella, Pinot Grigio	11
<i>Italy, 2023</i>	
Daou, Sauv Blanc	12
<i>Paso Robles, 2023</i>	
Frank Family, Chardonnay	16
<i>Carneros, 2023</i>	

Red by the Glass

Georgian Red Blend	9
<i>Georgia, 2023</i>	
Conundrum, Meritage	15
<i>California, 2020</i>	
Michael David, Petite Syrah	14
<i>Lodi, 2019</i>	
Sobon Estate, Zinfandel	13
<i>Amador County, 2021</i>	
Juggernaut, Pinot Noir	16
<i>Russian River, 2021</i>	
Robert Hall, Cabernet Sauv	15
<i>Paso Robles, 2020</i>	

Beers

Lagunitas IPA	7
<i>Indian Pale Ale</i>	
Blue Moon	7
<i>Belgian White Ale</i>	
Sierra Nevada	7
<i>American Pale Ale</i>	
Peroni	7
<i>Italian Lager</i>	

M I A

RESTAURANT & BAR

APPETIZERS

Octopus Carpaccio	18
<i>Thin Slices of Octopus, Fried Capers, Radish, Fresno Chili, Crispy Onion Strings, & Lemon Oil</i>	
Beef Carpaccio	18
<i>Paper-thin slices of premium raw beef, dressed with zesty lemon oil and finished with mustard, creamy aioli, Parmesan, capers, and fresh lemon zest</i>	
Calamari	16
<i>With Artichoke Hearts, Cocktail & Tartar Sauce</i>	
Spicy Chicken Teriyaki	15
<i>Crisp, golden-fried chicken glazed in a rich, savory teriyaki sauce and honey, finished with a sprinkle of toasted sesame seeds and fresh chives</i>	
Mac & Cheese Croquette	15
<i>Truffle Aioli, Marinara Sauce, Parmesan, & Chives</i>	
Burrata	16
<i>Cherry Tomatoes, Arugula, Crostini, Balsamic Glaze, & Pesto Oil</i>	
Roasted Beets Red & Gold	15
<i>Goat Cheese Puree, Arugula, Almonds, Radish, Basil, & Raspberry Vinaigrette</i>	

SOUP & SALADS

Soup of the Day (A.Q)	8
Black & White Quinoa Salad	12
<i>Organic Mixed Greens, Cucumber, Bell Pepper, Corn, Cherry Tomato, Lemon Oil & Sesame Breadstick</i>	
Caesar Salad	12
<i>Romaine Hearts, Parmesan, Herbed Crostini Tossed with Caesar Dressing</i>	
Panzanella Salad	14
<i>Toasted Bread, Cucumber, Cherry Tomato, Red Onion, Bell Pepper, Parsley, Feta Cheese & Red Wine Vinaigrette</i>	
Mango Salad	15
<i>Mango paired with Cucumber, Bell Pepper, Red Onion, and Fresh Cilantro, accented by Parsley, Crumbled Goat Cheese & Lime Oil Vinaigrette</i>	
Spicy Chicken Teriyaki Salad	19
<i>Teriyaki & Honey Glazed Chicken with Mixed Greens, Carrots, Cucumber, Mint, Chili Pepper, Sesame, & Mango-Lemon Dressing</i>	

PIZZAS

Margherita Pizza	22
<i>Mozzarella, Fresh Basil Leaves & House-Made Pizza Red Sauce</i>	
Mixed Mushroom	24
<i>Mixed Seasonal Mushrooms, Mozzarella, Truffle, Arugula & Mushroom Sauce</i>	
Four Cheese	22
<i>Blue Cheese, Emmental Cheese, Mozzarella, Parmesan, Arugula, Balsamic Glaze, & Garlic Cream Sauce</i>	
Chicken BBQ	24
<i>Bell Pepper, Garlic, Red Onion, Fresh Oregano, Mozzarella, & Hoisin Spicy Barbecue Sauce</i>	
Seafood	28
<i>Bay Scallops, Prawns, Salmon, Chili Peppers, Garlic & House-Made Pizza Sauce</i>	

ENTRÉES

Spaghetti Bolognese	28
<i>House-Made Wagyu Beef Ragù, Shaved Grana Padano Parmesan</i>	
Short Rib Pappardelle Pasta	29
<i>Slow-Braised Short Rib Ragù, Smoked Tomato Cream Sauce & Torched Burrata</i>	
Seafood Linguine	30
<i>Mussels, Clams, Prawns, Bay Scallops, Basil, White Wine & Roasted Tomato Cream Sauce</i>	
Chicken Piccata	26
<i>Pan-seared Chicken Piccata with White Wine Lemon Caper Sauce, Garlic Mashed Potatoes, & Sautéed Mixed Vegetables</i>	
Wild Truffle Mushroom Risotto	29
<i>Mixed Seasonal Mushrooms, Light Cream Sauce, Truffle Pesto Oil & Balsamic Glaze</i>	
Lobster Ravioli	28
<i>Ravioli Filled with Lobster, tossed in a Lemon, Mascarpone, and Sage Sauce</i>	
Grilled Salmon	28
<i>Garlic Mashed Potatoes, Sautéed Spinach, & Lemon Caper Cream Sauce</i>	
Lamb Shank	33
<i>Mushroom Risotto – Porcini Demi-Glace & Pea Sprouts</i>	
Tagliatelle Pasta	26
<i>Wild Mushrooms, Parmesan, Shaved Asparagus, Oregano, Thyme, Garlic & White Wine Tartufata Sauce</i>	
Cioppino	36
<i>Mussels, Clams, Prawns, Salmon, Bay Scallops, Marinara Sauce & Roasted Garlic Bread</i>	
Seabass	34
<i>Pan Seared Mediterranean Branzino filet, accompanied by a Crisp Organic Mixed Green Salad with Cucumber, Bell Pepper, Red Onion & Oregano Lemon Vinaigrette</i>	
Short Rib	36
<i>Red Wine Braised Short Rib Paired with Garlic Mashed Potatoes, & Sautéed Spinach</i>	
Skirt Steak	35
<i>Mashed Potatoes, Seasonal Vegetables, Ginger Teriyaki Sauce</i>	
Ribeye	49
<i>Bacon & Mozzarella-Stuffed Baked Potato, Asparagus, Onion Rings & Brandy-Peppercorn Demi-Glace</i>	

SIDES

Sautéed Spinach	8	Truffle French Fries	8
Sautéed Seasonal Vegetables	8	Garlic Mashed Potatoes	8
Shishito Peppers	12		

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS