Mia Madre Trattoria

Pre-Dinner Offerings

Meatball and Ricotta - 3 Fresh made meatballs, marinara & Imported Ricotta cheese	14.
Mia Madre Pepper Loaf - Banana Peppers & Sausage mix baked under marinara & provolon	e 13.
Provolone Wheel - Thick sliced breaded provolone cheese	12.
Greens & Beans - Sauteed escarole & beans with Olive Oil & Garlic	12.
So good with Hot Sausage!	17.
Bruschetta Rustico – Italian roll topped with Olive Oil, Basil, Plum Tomato, Onion & Garlic	11.
Fried Zucchini - Thin sliced & battered Zucchini planks with lemon slice	12.
Sautéed Calamari - Tender squid, roasted red & banana peppers with marinara	Market Price

Salads

Mia Madre - Tender garden greens with 3 plump shrimp, grilled chicken, bacon & bleu cheese	20.99
Italian Side Salad - Garden greens, zucchini, roasted peppers, tomato, beans & cheese	6.

Crumbled Bleu Cheese or Anchovy or Feta cheese on side salad 2.

Casserole Dishes

Meatballs & Mushrooms - Baked with Marinara and Provolone	26.99
Hot Sausage & Peppers - Baked with Marinara and Provolone	26.99
Shrimp Parmigiana - 6 butterflied breaded Shrimp Baked with Marinara and Provolone	26.99
Casserole Dishes include side of Pasta Marinara or Side Salad	

Restaurant and Cigar Barn available for Private Functions Contact Shari at 412-766-6662 or <u>Info@MiaMadreTrattoria.com</u>

Full Plates

Chefs Choice Pasta in Marinara or Aglio e Olio	16.
Alfredo or Aurora Sauce or Picatta or Marsala	8.
Add to Any Pasta Dish	
Meat Balls or Meat Sauce or Hot Sausage	6.
Sautéed Shrimp or Chicken	8.
Mushroom or Spinach	5.
Linguini White or Red Clam Sauce Like only we can do	25.99
Quattro Formaggio Lasagna - Served with Marinara	25.99
Chef Choice Ravioli – Served with Marinara	20.99
Gnocchi - Tender Pasta Pillows in Marinara	19.99
Pasta Calabrese - Sauteed Cod, Shrimp and Calamari with Marinara or Aglio e Olio	31.99
Pasta alla Puttanesca – Tomato, Olives, Roasted Peppers, Capers and Anchovy Aglio e Olio	23.99
Mediterranean Pasta – Olives, Spinach, Roasted Peppers, Spinach and Feta Cheese Aglio e Olio	24.99
Pasta Florentine – Sauteed Mushroom and Spinach with your choice of pasta Marinara	23.99

All Pasta Plates include Side Salad

Veal or Chicken Francaise- Lightly breaded with a Burnt Butter and Lemon drizzle	29.99
Veal or Chicken Mia - With Tomato, Mushroom and Spinach in a Lemon Butter cream sauce.	30.99
Veal - Romano or Parmigiana or Piccata or Marsala	29.99
Veal & Roasted Red & Banana Peppers sauteed in olive oil and garlic	29.99
Chicken - Romano or Parmigiana or Piccata or Marsala	29.99
Chicken & Roasted Red & Banana Peppers sauteed in olive oil and garlic	29.99
Chicken Bruschetta - Sauteed with Bruschetta Mix and baked Buffalo Mozzarella	29.99
Shari's Chicken - Sauteed with Northern White Beans, Garlic and Banana Peppers	29.99
Cod - Romana or Broiled or with Beans or Piccata style	29.99
Cod Mia - With Tomato, Mushroom and Spinach in a Lemon Butter cream sauce	31.99
Fried Shrimp - Six Jumbo Pinks.	24.99
Sauteed Salmon – Served over a bed of spinach in a lemon butter cream	29.99
Seafood & Peppers - Cod, Shrimp & Calamari Sautéed in Aglio e Olio	
with Roasted Red Peppers & a few Banana Peppers	31.99
Eggplant Parmigiana - Hand Breaded and Baked with Marinara, Provolone and Mozzarella	26.99

Non-Pasta Entrée's include side of Pasta Marinara or Italian Side Salad

Add To Your Dining Pleasure

Meat or Alfredo or Aurora or Piccata or Marsala Sauce on Pasta side

5.

Split Entrées Are Not Available.

20% gratuity will be added to Parties of 8 or more requesting separate checks.

Pizza – Pizza – Pizza & Unc-A-Boli

Hand Tossed Traditional Red Sauce Cheese Pizza Pie 14"	16.
Toppings	
Pepperoni, Sausage, Mushrooms, Onion, Spinach, Roasted Peppers, Banana Peppers, extra cheese Meatballs or Chicken on your Pie	3.50 8. ea.
Specialty Pies	
Great White Garlic - Garlic, Plum Tomato, Basil, Onion, Mozzarella & Provolone Buffalo Chicken - Italian Breaded Chicken, House made Buffalo Sauce Provolone & Mozzarella Hopa! - Kalamata Olives, Garlic, Olive oil, Feta Cheese, Baby Spinach, Provolone & Mozzarella	22.99 23.99 23.99
Unc -A -Boli	
Steak Unc-A-Boli. Fresh dough stuffed with sliced sirloin, onions, provolone, mozzarella, and a	
special ranch sauce. baked golden brown dressed in garlic butter.	19.99
Desserts and Beverages	
Tiramisu - Kahlua & Coffee drenched lady fingers chocolate & custard flan	7.50
Isabella's Holi Cannoli - Made to Order	6.50
Sweet dough stuffed with imported ricotta. (Special recipe) One end dipped in chocolate chips other end in cashews drizzled with chocolate syrup & powder sugar	
Limoncello Cake - Moist Limoncello Cake with Mascarpone & White Chocolate Soft Drinks - (Complimentary Refill)	7.50 3.

Pelligerino Sparkling Italian Water - 1 liter6.Coffee, Decaf Coffee (Complimentary refill)3.Espresso - A must have with our Delicious DessertsSingle 4.Cappuccino - A double espresso with a frothy head another must with our delicious desserts6.

BYOB Corkage

Wine - Per Bottle10.Beer - Per Person (Coolers larger than a six-pack prohibited)8.Spirits - Per person - Includes non-fruit Mixers (3 Drink Maximum)8.

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Please Consider Cash Gratuity

Due to current product availability and rising cost menu pricing may vary