

Mia Madre Trattoria

649 California Ave, Avalon, PA 15202 - 412-766-6662

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 & provolone	13.
Provolone Wheel - Thick sliced breaded provolone cheese	12.
Greens & Beans - Sauteed escarole & beans with Olive Oil & Garlic	13.
So good with Hot Sausage!	19.
Bruschetta Rustico - Thick Crust Rustic bread 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	17.
Mussels Aglio e Olio - Sauteed with Roasted Red and Banana Peppers	17.

Full Plates

Chefs Choice Pasta in Marinara or Aglio e Olio	16.99
Alfredo or Aurora Sauce or Picatta or Marsala	9.00
Add to Any Pasta Dish	
Meat Balls or Meat Sauce or Hot Sausage	7.00
Sautéed Shrimp or Chicken	9.00
Mushroom or Spinach	4.each
Linguini White or Red Clam Sauce Like only we can do	28.99
Quattro Formaggio Lasagna - Served with Marinara	26.99
Chef Choice Ravioli - Served with Marinara	22.99
Gnocchi - Tender Pasta Pillows in Marinara	22.99
Pasta Calabrese - Sauteed Cod, Shrimp and Calamari with Marinara or Aglio e Olio	34.99
Pasta alla Puttanesca - Tomato, Olives, Roasted Peppers, Capers and Anchovy Aglio e Olio	24.99
Mediterranean Pasta - Olives, Spinach, Roasted Peppers, Spinach and Feta Cheese Aglio e Olio	24.99
Pasta Florentine - Sauteed Mushroom and Spinach with choice of Marinara or Aglio e Olio	23.99
Cacio e Pepe - Chef Choice Pasta, Tossed in Olive Oil, Peppercorn, Pepper Flake and Romano Cheese	23.99

All Pasta Plates include Side Salad

Veal or Chicken Pizzaiola - Sautéed with Mushroom, Red Onion and Marinara	29.99
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 Mozzarella	29.99
Shari's Chicken - Sauteed with Northern White Beans, Garlic and Banana Peppers	29.99
Cod Romano - Romano Cheese Batter Finished with Lemon, butter cream sauce	29.99
Cod Mia - With Tomato, Mushroom and Spinach in a Lemon Butter cream sauce	30.99
Sauteed Salmon - on a bed of spinach finished with a lemon butter cream sauce	29.99
Seafood & Peppers - Cod, Shrimp & Calamari Sautéed in Aglio e Olio	
with Roasted Red Peppers & a few Banana Peppers	34.99
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

Sauce Descriptions

Romano Style - Egg and Romano Cheese Coating finished in a Fantastic Lemon Butter Cream Sauce

Marsala Style - A Fabulous Marsala & Mushroom Wine Cream Sauce

Piccata Style - Delicious Lemon Butter Caper Mushroom Sauce

Aglione Style - Olive oil Sautéed Garlic, Seasoned Bread Crumb and Fresh Basil (Remove)

Aurora Sauce - Marinara and Alfredo Blend

Mia Style - Sautéed Mushrooms, Spinach and Tomato finished with a Lemon Butter Cream Splash.

Any above sauce choice added to side Pasta additional 7

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

Pizza – Pizza – Pizza

Hand Tossed Traditional Red Sauce Cheese Pizza Pie 14" 16.

Toppings

Pepperoni, Sausage, Mushrooms, Onion, Spinach, Roasted Peppers, Banana Peppers, extra cheese 3.95 ea.
Meatballs or Chicken on your Pie 8. ea.

Specialty Pies

Great White Garlic - Garlic, Plum Tomato, Basil, Onion, Mozzarella & Provolone 23.99

Buffalo Chicken - Italian Breaded Chicken, House made Buffalo Sauce Provolone & Mozzarella 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 7.50

Soft Drinks - (Complimentary Refill) 3.

Pelligerino Sparkling Italian Water - 1 liter 6.

Coffee, Decaf Coffee (Complimentary refill) 3.

Espresso - A must have with our Delicious Desserts Single 4. Double 6.

Cappuccino - A double espresso with a frothy head another must with our delicious desserts 6.

BYOB Corkage

Wine - Per Bottle 10.

Beer - Per Person (Coolers larger than a six-pack prohibited) 8.

Spirits - Per person – Includes non-fruit Mixers (3 Drink Maximum) 8.

Due to current product availability and rising cost menu pricing may vary
20% gratuity will be added to Parties of 8 or more requesting separate checks

Restaurant and Cigar Barn Available for Private Functions
Contact Shari: 412-766-6662 or Info@MiaMadreTrattoria.com