



## Appetizers

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WILD CHILI	\$5 or 7	cup or bowl is served with ground bison & venison
CHILI POPPERS	6	stuffed with cream cheese, served with red sauce
POTATO WEDGES	3 or 4	without or with cheese
CRISPY DUCK TENDERS	6	almond crusted strips with a spicy raspberry sauce
CHICKEN FINGERS	6	with honey Dijon, red sauce or Mia's Spicy BBQ sauce
MOZZARELLA STICKS	6	fried mozzarella cheese, served with red sauce
FRIED PICKLES	6	breaded & fried dill pickles, served with Ranch dressing
STUFFED CHERRY PEPPERS	8	stuffed with imported provolone cheese & prosciutto (ham)

## Garlic Bread

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Fresh garlic on Joanna's Italian Peasant Bread topped with mozzarella cheese

\$6 add sauce \$1 • add hot peppers \$1



## Sanguiccis

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FRIED OYSTER PO BOYS	\$10	deep-fried oysters baked open-faced with swiss cheese
FRANCO BURGER	9	8 oz. seasoned burger topped with provolone, mushrooms & sauce on a roll
MEATBALL SANDWICH	10	two tasty meatballs covered with provolone & sauce
BROTHER GUS	10	mild Italian sausage pan-fried with sweet peppers & onions topped with provolone & sauce
DANI'S DANDY	8	salami, ham & provolone served hot on a roll with a side of hot peppers
RSP COSMO	9	roasted red peppers, salami & provolone baked open-faced
VEGGIE COSMO	9	assorted veggies, hot peppers & grated Romano cheese tossed with house dressing served on a slice of bread with melted provolone or served over a slice of garlic bread
DELI SANDWICH OR CLUB	8 or 9	your choice of smoked turkey breast with provolone cheese, smoked ham with swiss cheese or tuna salad with American cheese served on a round roll. Please inform your server as to how you would like it dressed
HAMBURGER	10	8 oz. burger on a round roll, please inform your server as to how you would like it dressed
EGGPLANT PARM COSMO	9	fried eggplant cutlets, roasted peppers, sauce, provolone & Romano cheese
BLTC	8	bacon, lettuce, tomatoes, mayonnaise & cheese served on a roll
BISON BACON BLTC	9	prepared same as above with healthy and lean smoked bison bacon
GRILLED CHEESE SANDWICH	7	American & provolone cheeses baked on Italian peasant bread

Condiments: mayonnaise, Veganaise, Dijon mustard, ketchup, relish & A1 sauce

Cheeses: American, Swiss, provolone, shredded mozzarella & blue cheese crumbs



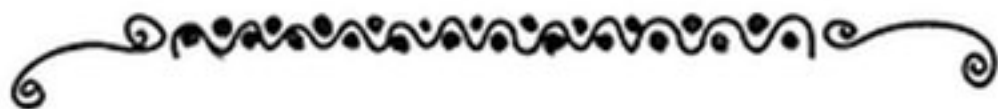
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CALAMARI FRITTI	\$10	House: hand floured, pan-fried & seasoned Pacific: hand floured, deep-fried & seasoned
PACIFIC SHRIMP	8	hand-floured, deep-fried and seasoned
FRUTTI DI MARE	10	pacific shrimp, scallops & calamari, our "fruits of the sea"
TAMARI SHRIMP	8	grilled shrimp marinated in tamari ginger sauce
ROASTED GARLIC & RED PEPPER CAPONATA	7	sautéed sweet red peppers & roasted garlic in extra virgin olive oil served with peasant bread
STUFFED CHERRY PEPPERS	8	stuffed with imported provolone cheese & prosciutto (ham), served with peasant bread
CLAMS AMLETTO	10	Uncle Amletto's secret recipe from the sunny coast of Italy (1 1/2 dozen)
CHICKEN LIVERS	9	Mia's recipe featuring peppers, shrooms, onion & bacon

## Bruschetta

MIXED GREENS & PINE NUTS BRUSCHETTA	\$9	gourmet greens, mushrooms & toasted pine nuts sautéed with olive oil & garlic served on fresh toasted peasant bread
PEPPERONI BREAD	7	slices of pepperoni over garlic bread topped with cheese
SUN-DRIED TOMATO PESTO BRUSCHETTA	7	Mia's own pesto topped with pecorino Romano cheese baked over garlic bread
FRESH TOMATO BRUSCHETTA	8	chopped plum tomatoes, balsamic vinegar & olive oil topped with mozzarella cheese baked over garlic bread
MOZZARELLA & CAPICOLLA BRUSCHETTA	9	from DiPalo's of New York City, handmade meat & cheese rolls sliced & baked on our peasant bread



# Dinners

ENTREES ARE SERVED with fresh bread from Joanna's Bakery & Specialties, a dinner salad with your choice of house dressing (balsamic vinegar & olive oil), homemade ranch or poppy seed dressing. Add bleu cheese crumbles \$1

Mia's Seasoned Butters – chipotle pepper, Mediterranean or roasted garlic \$1 each

<b>GRILLED TAMARI SHRIMP</b>	<b>\$18</b>	marinated in a tamari soy sauce served over homemades tossed with garlic & olive oil
<b>SEAFOOD FRA DIAVLO</b>	<b>24</b>	shrimps, scallops, mussels & squid in a chipotle pepper red sauce tossed with homemades
<b>SHRIMP GAETA(GAETANO?)</b>	<b>18</b>	egg battered shrimp with mushroom, onion & garlic in a red wine sauce tossed with homemades
<b>MUSSELS</b>	<b>18</b>	<b>Marinara:</b> a classic dish served over homemades <b>Traditional White:</b> garlic, butter, wine & herbs
<b>CHEESE OR MEAT OR MIX RAVIOLI</b>	<b>17</b>	hand made ravioli dressed in our classic red sauce
<b>PASTA CARBANARA</b>	<b>17</b>	ham, bacon, onion, egg, cream, cheese & homemades, mildly spicy
<b>BISON COCOA CARBANARA</b>	<b>17</b>	bison bacon & Ghiradelli chocolate carbanara style. Chef Fatima's recipe from Taverna, Roma
<b>ROMAN CARBANARA</b>	<b>17</b>	panchetta ham tossed with egg, cheeses & spaghetti
<b>MEDITERRANEAN TOSSED PASTA</b>	<b>16</b>	artichoke hearts, sun dried tomatoes, cured olives & anchovies tossed with homemades in garlic & olive oil topped with cheeses
<b>STIR-FRY</b>	<b>16</b>	sunflower seeds, raisins, pineapple & vegetables in a tamari soy sauce tossed with homemades
<b>PRIMAVERA</b>	<b>16</b>	sauteed seasonal vegetables prepared with marinara, alfredo or garlic & olive oil
<b>CHICKEN CARMELLO</b>	<b>18</b>	egg battered chicken breast with mushrooms & onions in a lemon sauce served over homemades
<b>GRILLED CHICKEN BREAST</b>	<b>16</b>	prepared with Jamaican Jerk Style, Italian Marinade or Mia's Spicy BBQ Sauce served with either a vegetable, pasta or potato wedges
<b>SAUTEED CHICKEN FEATURES</b>	<b>18</b>	piccata, marsala, cacciatore & parmasean
<b>TIPS &amp; TORTS</b>	<b>18</b>	beef tenderloin tips seared and tossed with cheese tortellini simmered in a red wine or white wine pan sauce, mildly spicy
<b>LASAGNA</b>	<b>\$?</b>	a.k.a. "the brick"! Daily features of specialty lasagnas
<b>SALMON FILET</b>	<b>18</b>	the freshest from Bob the Fish Monger at Helmrich's Seafood
<b>STEAK FEATURE</b>	<b>27</b>	cut of the day from Don Waltman's Meats "if you don't know your meats, know your butcher!" –Don
<b>WILD GAME</b>	<b>\$?</b>	bison, venison & elk from regional game farms when available



# Pasta Perfecto

**CHOOSE YOUR PASTA:** hand-made homemade, hand-made gnocchi, cheese tortellini, capellini (angel hair), thin spaghetti, rigatoni, gluten-free penne, multi-grain penne or organic brown rice.

**CHOOSE YOUR SAUCE:**

	Dinner	Pasta Only
Classic Red.....	\$13	\$10
Marinara or Fra Diavolo style.....	13	10
Butter & Romano Cheese.....	12	9
Garlic & Olive Oil.....	12	9
with anchovies.....	14	11
Angry Anchovy Arrabbiato (spicy).....	15	12
Clam Sauce – Traditional White or Classic Red.....	15	12
Alfredo.....	15	12
Pesto-Basil or Sundried Tomato or Roasted Garlic.....	14	11
Calamari Marinara Fresco.....	16	13
Seafood Sauce – Classic Red or Traditional White.....	18	15
Shrimp & Scallops Scampi.....	18	15

**PASTA DINNER:** includes salad, bread & pasta with sauce \*\*\* meatball or sausage add \$3 each

## Ensalada

<b>FRESH MOZZARELLA SALAD</b>	\$11	roasted red peppers, black olives & greens tossed with house dressing
<b>CAPRESE SALAD</b>	10	fresh mozzarella, fresh basil, tomatoes drizzled in extra virgin olive oil and balsamic reduction (seasonal)
<b>ARTICHOKE HEARTS &amp; CURED OLIVE ANTIPASTO</b>	9	served on a bed of greens tossed with house dressing
<b>ANTIPASTO GIOVANINA</b>	10	salami, sharp provolone cheese, mushrooms, chick peas, black olives, green olives & roasted red peppers marinated in a olive oil & mint vinaigrette dressing served over greens
<b>ET TU BRUTE SALAD</b>	10	The betrayal of Caesar- our house version has no egg or anchovie
<b>HOUSE SALAD</b>	11	greens, vegetables, pineapples, sunflower seeds, raisins & Romano cheese tossed with house dressing
<b>POPEYE'S PRIDE</b>	10	spinach, mushrooms, onions, bacon & tomatoes
<b>TUNA TOSSED SALAD</b>	11	tuna salad, greens, olives & veggies tossed in house dressing
<b>DINNER SALAD</b>	5	assorted vegetables & greens

**Dressings:** poppy seed, homemade ranch or house dressing (balsamic vinegar & olive oil) add \$1 for bleu cheese crumbs

Please inform your server if you have time limitations or food allergies.

## Specialty Pizzas

Fresh pizza dough from Joanna's Bakery & Specialties

<b>RED SAUCE or GOURMET WHITE</b>	<b>\$8</b>
<b>MEAT TOPPERS</b>	<b>3 each</b>
smoked turkey breast, bacon, sausage, ham, pepperoni, meatball & anchovies	
<b>VEGGIE TOPPERS</b>	<b>2 each</b>
onions, mushrooms, green peppers, hot peppers, olives, broccoli or pineapple	
<b>SEA PIE</b>	<b>16</b>
shrimp & scallops scampi on a pizza	
<b>PESTO PIZZA</b>	<b>12</b>
basil pesto, tomatoes & black olives	
<b>VEGETARIAN WHITE PIZZA</b>	<b>12</b>
assorted veggies, olive oil & cheese	
<b>MEDITERRANEAN PIZZA</b>	<b>14</b>
white pizza with garlic, herbs, artichoke hearts, sun-dried tomatoes, cured black olives & sharp provolone cheese	

## Pittsburgh Style Salads

A bed of lettuce, tomatoes & red onions topped with potato wedges & mozzarella cheese served with ranch dressing & hot peppers your choice of:

	SMALL	LARGE
<b>VEGETARIAN</b>	<b>\$9</b>	<b>\$12</b>
<b>PAN-FRIED STEAK</b>	<b>10</b>	<b>14</b>
<b>PAN-FRIED CHICKEN</b>	<b>10</b>	<b>14</b>
<b>PAN-FRIED SEASONED SHRIMP</b>	<b>11</b>	<b>15</b>
<b>COMBINATION OF TWO</b>	<b>11</b>	<b>15</b>
<b>COMBINATION OF ALL THREE</b>	<b>13</b>	<b>16</b>

## Shrooms

Sauteed fresh mushrooms topped with mozzarella cheese

<b>REGULAR \$6</b>	<b>BROCCOLI \$6</b>	<b>GARLIC \$6</b>
<b>ONION 6</b>	<b>PEPPERONI 6</b>	<b>WINE 7</b>
<b>COMBO OF ALL 8</b>		

## Beverages

	SMALL	LARGE
<b>COKE.....</b>		<b>\$2.25</b>
<b>DIET COKE.....</b>		<b>2.25</b>
<b>SPRITE.....</b>		<b>2.25</b>
<b>GINGER ALE.....</b>		<b>2.25</b>
<b>TONIC WATER.....</b>	<b>1.75</b>	<b>2.25</b>
<b>CLUB SODA.....</b>	<b>1.75</b>	<b>2.25</b>
<b>RED BULL.....</b>		<b>3.00</b>
<b>CRANBERRY JUICE.....</b>	<b>2.75</b>	<b>3.75</b>
<b>ORANGE JUICE.....</b>	<b>2.75</b>	<b>3.75</b>
<b>GRAPEFRUIT JUICE.....</b>	<b>2.75</b>	<b>3.75</b>
<b>PINEAPPLE JUICE.....</b>	<b>2.75</b>	<b>3.75</b>
<b>V-8 JUICE.....</b>	<b>2.75</b>	<b>3.75</b>
<b>UNSWEET ICE TEA.....</b>		<b>2.25</b>
<b>RASPBERRY ICE TEA.....</b>		<b>2.25</b>
<b>PANNA WATER 24 OZ.....</b>		<b>5.00</b>
<b>PELLEGRINO WATER.....</b>		<b>4.00</b>
16 oz. sparkling		
<b>HOT CHOCOLATE.....</b>		<b>2.25</b>
<b>COFFEE.....</b>		<b>2.25</b>
<b>HOT TEA.....</b>		<b>2.25</b>
<b>MILK.....</b>	<b>2.75</b>	<b>3.75</b>

## Dolce

Ask your server about our home made dessert from  
Cloud 9 Airport Bakery (Joanna's)

