**Starters**

**MIA’S MINestrone** 7/ family size (1 quart) 16
chicken broth, zucchini, tomatoes, cannellini beans, pasta, basil, parmesan

**GIANT MEATBALL** 13.50
12 oz. house made all beef meatball, marinara, fresh mozzarella, garlic focaccia

**WARM ITALIAN OLIVES** 7
orange zest, calabrese peppers, fried rosemary, garlic focaccia

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**Salads**

**CLASSIC CAESAR** 8.5
hearts of romaine, creamy garlic dressing, grana padano, focaccia croutons

**SUNDAY SALAD** 9.5 GF
iceberg, romo tomatoes, cucumbers, marinated cannellini beans, pickled red onions, zesty Italian dressing

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**House Made Pasta**

**BAKED RIGATONI BOLOGNESE** 20
slow braised beef bolognese, san marzano tomatoes, ricotta, mozzarella, herbs

**BAKED RIGATONI VODKA SAUCE** 16
san marzano tomatoes, cream, basil, ricotta, mozzarella

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**Sweet**

**CANNOLI** 6
sweet amaretto-candied orange peel-ricotta filling, chocolate chips

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**EXTRAS**

**TOILET PAPER** 1/ROLL
individually wrapped, 2 ply

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**Brick Oven Pan Pizza**

by the slice/whole pie

**NONNA’S 7.5/22.5 V**
mozzarella, hand crushed san marzano tomatoes, garlic, red pepper flakes, oregano

**MARGHERITA 7.5/22.5 V**
san marzano tomato sauce, fresh mozzarella, basil, extra virgin olive oil

**PEPPERONI 8/24**
san marzano tomato sauce, mozzarella, hand cut pepperoni, oregano

**SAUSAGE & PEPPERS 8/24**
italian sausage, hand crushed san marzano tomatoes, caramelized onions, mozzarella, roasted red peppers, garlic

**MEDITERRANEAN 7.5/22.5 V**
roasted garlic, mozzarella, cherry tomato confit, mixed olives, shaved red onions, feta

**FORMAGGI 7.5/22.5 V**
roasted garlic, mozzarella, gorgonzola, mixed olives, shaved red onions

**SPICY SALAMI 8/24**
hand crushed san marzano tomatoes, fennel, mozzarella, calabrese chili, hot honey

**FUNGHI 7.5/22.5 V**
roasted cremini mushrooms, roasted garlic, mozzarella, truffle oil, mixed herbs

**POLPETTA 8/24**
crumbled all-beef meatball, san marzano tomato sauce, mozzarella, basil
Mia's Italian Kitchen is rooted in family, and now we’re bringing our family recipes direct to your kitchen. Enjoy fresh pasta, house made sauces and soups, plus snacks for grazing. Stocking up? Our fresh pastas, sauces and soups can be frozen as-is, or prepared and then frozen for later enjoyment.

**MARKETPLACE**  
**Carryout & Delivery**  
**OPEN DAILY 12 – 8PM**

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**SNACKS**
Peppers, Giardiniera and Mixed Olives priced per pint

- PICKLED CHERRY PEPPERS 8
- HOUSE MADE GIARDINIERA 8
- MARINATED MIXED OLIVES 10
- SALUMI PLATE 21
  Chef’s selection of two meats, two cheeses and accompaniments. Selections vary by day.

**SOUP & SAUCES**
Priced per quart. Serves 4, reheat 8 minutes to serve

- MINESTRONE SOUP 16
- SAN MARZANO MARINARA 12
- BEEF BOLOGNESE 19

**FRESH PASTA**
Priced per pound. Serves 2-3, boil 6 minutes in salted water, then drain to serve

- SPAGHETTI 5
- RIGATONI 5

**BEVERAGES TO GO**

- 6 pk of Beer – $15
- Bottle of Sangria – $24
- Bottle of Wine – 50% OFF

**FREE ROLL OF TOILET PAPER**
WITH PURCHASE – Priceless

*Offer valid on all carryout orders that include the purchase of beer or wine. While supplies last.
SANGRIA

ITALIAN 24
our original house made recipe with chianti, tuaca, limoncello, fresh citrus

SUMMER CITRUS 24
our original house made recipe with moscato, orange liqueur, honey, peach schnapps, citrus fruit

Sparkling
Brut Rosé, Wycliff, CA (25) 12.5
Prosecco, La Marca, Prosecco DOC, IT (33) 16.5
Prosecco Superiore, Canella “Millesimato,” Valdobbiadene DOCC, Veneto, IT (56) 28
Pinot Noir Brut Rosé, Canella, Veneto, IT split (12) 6
Lambrusco, Molo B, Mantovano DOC, Lombardy, IT (31) 15.5
Champagne, Piper-Heidsieck “Cuvée 1785,” FR (79) 59.5
Chardonnay Brut, Ferghettina “Milled,” Franciacorta DOCC, Lombardy, IT (86) 45

WHITE

Domestic & Worldly
Sauvignon Blanc, Kendall-Jackson “Vintner’s Reserve,” CA (32) 16
Sauvignon Blanc, Wairau River, Marlborough, NZ (40) 20
Sauvignon Blanc, Roth Estate, Alexander Valley, CA (36) 18
Chardonnay, Cambria “Clone 4,” Sta. Maria Valley, CA (52) 26
Chardonnay, Freemark Abbey, Napa Valley, CA (60) 30
Chardonnay, Orin Swift “Mannequin,” CA (66) 33

Northern Italy
Cool climates produce complex whites with bright acidity
Pinot Grigio, Piccini, Delle Venezie IGT, Veneto (28) 14
Chardonnay, Lagaria, Vigneti delle Dolomiti IGT, Trentino (52) 16
Moscato, Seven Daughters, Veneto IGT (52) 16
Pinot Grigio, Antinori “Santa Cristina,” Delle Venezie (52) 16
Soave, Tenuta Di Corte Giacobbe, Veneto DOC (52) 16
Pinot Grigio, Terlato, Friuli Colli Orientali DOC (52) 16

Central Italy
Warm climates produce fruity but dry whites with moderate acidity
Chardonnay, Antinori “Castello della Sala Bramito,” Umbria IGT (48) 24

Southern Italy & Islands
Warm & Mediterranean climates produce dry and flavorful whites
Chardonnay, Tormaresca, Puglia (40) 20
Greco-Fiano, Vigneti del Vulture “Pipoli,” Basilicata IGT (44) 22
Vermentino di Sardegna, Santadi “Villa Solais,” Sardegna DOC (44) 22
Falanghina, Feudi Di San Gregorio, Sannio, Campania (44) 22

Rosé around the world
Rosé, Fantini, Cerasuolo d’Abruzzo DOC, IT (28) 14
Rosé, M. Chapoutier “Belleruche,” Côtes-Du-Rhône, FR (56) 18
Rosé, Pietradolce Rosato DOC, Sicilia, IT (46) 23

RED

Domestic
Pinot Noir, Storypoint, CA (32) 16
Pinot Noir, Imagery, CA (48) 24
Pinot Noir, David Bruce, Russian River Valley, CA (92) 46
Cabernet Sauvignon, Benziger, Sonoma County, CA (52) 26
Cabernet Sauvignon, Frei Brothers, Alexander Valley, CA (62) 31
Cabernet Sauvignon, Orin Swift “Palermo,” CA (99) 49.5
Red Blend, Kuleto Estate, “Frog Prince,” Napa County, CA (52) 26
Red Blend, Robert Mondavi “Maestro,” Napa Valley, CA (89) 44.5

Northern Italy
Cool climates produce light body reds with minerality
Barbera d’Asti, Prunotto “Fiulot,” Piemonte DOCG (40) 20
Dolcetto d’Alba, Bongiovanni, Piemonte (48) 24
Nebbiolo, Renato Ratti Ochetti, Piemonte (48) 24
Red Blend, Allegri “Palazzo Della Torre,” Venetone IGT (52) 26
Pinot Noir, Jermann “Red Angel on the Moonlight,” Venezia Giulia IGT (62) 31
Nebbiolo, Reversanti, Barolo DOCG, Piemonte (82) 41

Tuscany
Warm climates produce medium body, juicy red wines
Chianti, Toscolo, Toscana DOCG (28) 14
Sangiovese, Fantini, Terre di Chieti IGT (32) 16
Red Blend, Piccini “Poggio Alto,” Toscana IGT (52) 16
Chianti, Da Vinci, Toscana (36) 18
Chianti Classico, Ccetti, Toscana DOCG (44) 22
Super Tuscan, Donna Olimpia 1898 “Tageto,” Costa Toscana IGT (52) 26
Super Tuscan, Tenuta Guardo al Tasso “Il Bruciato,” Bolgheri DOC (55) 26.5
Rosso Di Montalcino, Il Poggione, Montalcino, Toscana, (62) 31
Super Tuscan, Gaja Ca’ Marcanda “Promis,” Toscana IGT (89) 44.5

Southern Italy & Islands
Hot climates produce full-bodied, bold, ripe, and luscious red wines
Cabernet Sauvignon, Musita, Sicilia IGT (32) 16
Merlot, Cusumano, Terre Siciliane IGT, Sicilia (52) 16
Nero D’Avola, Vigneti Zabù, Terre Siciliane IGT (40) 20
Aglianico del Vulture, Vigneti del Vulture “Pipoli,” Basilicata (32) 16
Primitivo, Tormaresca, Puglia (44) 22

Bottles & cans
Erdinger, Weissbier, Non-Alcoholic, DE | .01% 3.5
Yuengling, Amber Lager, PA | 4.4% 3.5
Corona, American Adjunct Lager, MX | 4.6% 3.5
Key Brewing, Helles, Lage, MA | 4.7% 3.5
Victory, Prima Pils, Plsner, PA | 5.3% 3.5
Jack’s, Apple Hard Cider, PA | 5.5% 3.5
Stone, Ruination Double IPA 2.0, CA | 8.5% 3.5
Dogfish Head, Seasonal Selection, DE | 3.5