

Mia Madre Trattoria

649 California Ave.

Avalon, PA 15202

412-766-6662

Miamadrettrattoria.com

BYOB only.

Wine \$8.00 per bottle and Beer \$4.00 per person

(coolers larger than a six pack prohibited)

Cocktails \$6.00 per person (Mixers and Garnish provided)

Cuccina Hours

Tuesday thru Thursday 4:00 p.m. – 8:30 p.m.

Friday and Saturday 4:00 p.m. - 9:00 p.m.

Closed Sunday and Monday. Available for private parties both days.

Cash Only

PLEASE REMEMBER US FOR ALL YOUR CATERED EVENTS

~ Appetizers ~

Bruschetta - Rustic Italian bread topped with olive oil, basil, plum tomato, onion and garlic	7.95
Chicken Wings - XL Crispy breaded wings with ranch dressing	7.95
Provolone Wheel - Thick sliced and breaded provolone cheese	8.95
Banana Peppers - Jumbo hot peppers with hot sausage stuffing and baked provolone	9.50
Calamari - Sautéed calamari, banana and roasted red peppers in light tomato sauce	10.95
Greens & Beans - Sautéed escarole and northern beans with olive oil and garlic	8.95
Add Hot Sausage	3.95
Fried Smelts - Batter dipped and delicious with marinara sauce	8.95
Mozzarella Salad - Buffalo mozzarella, Roma tomato, fresh basil, garlic and olive oil (no Lettuce)	10.95
Meatballs and Ricotta - 3 Fresh made meatballs, marinara and Imported Ricotta cheese.	9.95
As an entrée with House or Caesar salad	13.95
Fried Zucchini - Thin sliced Zucchini hand breaded served with Marinara Sauce.	8.95

~ Pizza ~

If you think all pizza is the same FOGET ABOUT IT!

Hand tossed 14" Red Sauce, Traditional pizza	13.95
Toppings (Create your Own): Pepperoni, Sausage, Mushroom, Onion, Spinach, Roasted peppers, Banana Peppers, Anchovy.	2.95 each
Chicken	5.95
Meat Balls	5.95
Great Garlic White - Roasted Garlic, Olive Oil, Plum Tomato, Basil and Buffalo Mozzarella	18.95
Buffalo Chicken - Chicken Breast tossed in Spicy Buffalo Sauce baked with Provolone and Mozzarella	18.95

~ Pasta ~

*Sharing of Pasta dinners is subject to a 5.00 up charge. Includes Salad.
Sharing Pasta with Shrimp or Chicken 8.95 up charge. Includes Salad.*

Add to Side Salad - Anchovy 1.50 or Crumbled Bleu Cheese 1.00

Pasta entrées include your choice of House or Caesar salad.

Side dish up charge Broccoli w/garlic & olive oil 2.95

Spinach w/garlic & olive oil 2.95

Add to your pleasure Meat sauce, Sausage or Meat Balls. 3.95

Add Chicken or Shrimp 7.95

Angel Hair, Ziti or Linguine with "My Mothers" marinara sauce.	13.95
Mediterranean Pasta - Roma Tomatoes, Kalamata Olives, Roasted Peppers, Baby Spinach and Feta Cheese sautéed in Olive oil and Garlic	18.95
Chef's Choice Ravioli - in marinara sauce	16.95
Pasta Aglio e Olio - Plump garlic and olive oil tossed with bread crumbs and Romano cheese	15.95
Gnocchi - Tender pasta in marinara sauce	16.95
Baked Ziti - Tossed with marinara, provolone and ricotta cheese	17.95
Linguine Clam - Tender clam's sautéed in olive oil, garlic, parsley and that is all of the recipe I am telling you	18.95
Pasta Alfredo - Romano Cream sauce over choice of pasta	18.95
Jr's Linguine - Linguine pasta tossed in a special blend of Marsala and Marinara Sauce Jr. suggest adding Clams for an additional	15.95 3.95
Pasta Florentine - Sautéed Baby Spinach, Mushroom, (Aglio e Olio or Marinara)	17.95
Pasta Calabrese - Sautéed Calamari, Shrimp & Cod Tossed In your choice of Pasta with Aglio e Olio or Marinara Sauce	25.95
Chef's Choice Lasagna - Layered Pasta with Romano, Provolone, Mozzarella and Ricotta cheese	18.95

~ Entrées ~

Dinner entrées include pasta and choice of House Salad or Caesar Salad

- Anchovy 1.50 or Crumbled Bleu Cheese 1.00

Side dish (as pasta substitute) Broccoli w/garlic & olive oil 2.95

Spinach w/garlic & olive oil 2.95

Add Meat, Aglio e Olio or Alfredo sauce to pasta side 1.95

Sharing dinners will be subject to an 8.00 up charge includes salad and pasta.

Meatball & Mushroom Casserole - Homemade meatballs with mushrooms, marinara sauce baked under mound of provolone cheese	19.95
Sausage & Peppers Casserole - Hot sausage, roasted red peppers and marinara sauce baked under a mound of provolone cheese	19.95
Eggplant Parmigiana - Garden fresh eggplant simmered in marinara sauce and baked under provolone cheese	18.95
Baked Cod - Cold water Cod splashed with light butter white wine and lemon sauce topped with seasoned bread crumbs	23.95
Cod with beans - As Old World as it can get!! Sautéed Cod with White Beans, olive oil and garlic	23.95
Cod Romano - Tender cod in a light egg and Romano cheese batter finished with a splash of white wine and lemon	23.95
Sautéed Salmon - Drizzled with a light cream and dill sauce	23.95
Salmon with Beans - Sautéed Salmon with White Beans, olive oil and garlic	23.95
Fried Shrimp - 6 Jumbo pinks breaded and deep fried	21.95
Shrimp Parmigiana - 5 Jumbo Italian breaded shrimp served in a Gondola boat w/marinara and baked under provolone	21.95
Seafood & Peppers - Cod, Shrimp and Calamari sautéed in Aglio e Olio w/roasted red peppers with a few banana peppers	24.95
*Chicken Bruschetta - Tender chicken breast topped with our famous bruschetta mix, artichokes, buffalo mozzarella and a light balsamic glaze.	23.95
*Chicken and Peppers - Tender Chicken Breast sautéed Roasted Red Peppers and Banana Peppers	23.95
*Chicken Romano - Tender chicken breast dipped in an egg and Romano cheese batter sautéed in butter and finished with lemon and white wine	23.95
*Chicken Parmigiana - Italian breaded chicken breast topped w/marinara sauce & baked under provolone cheese	23.95
*Chicken Marsala - Tender chicken breast sautéed with mushrooms in a sweet marsala sauce	23.95
*Chicken Picatta - Sautéed chicken breast, mushroom and capers in a nice lemon, butter and white wine sauce	23.95
*Shari's Chicken - Tender Chicken Breast sautéed with Northern Beans, Banana Peppers & Garlic You can make Shari's way with Salmon or Veal for an additional	23.95 5.95

*Chicken Mia - Tender chicken breast sautéed with artichoke, baby spinach and Cherry tomato finished w/ lemon butter	23.95
Veal Romano - Tender veal cutlet dipped in an egg and Romano cheese batter sautéed in butter and finished with lemon and white wine	25.95
Veal Parmigiana - Italian breaded veal cutlets topped with marinara sauce and baked under provolone cheese	25.95
Veal Marsala - Tender veal sautéed with mushroom in a sweet marsala wine sauce	25.95
Veal Picatta - Sautéed veal cutlet mushrooms and capers in a nice Lemon, butter and white wine sauce	25.95
Veal & Peppers - Tender Veal sautéed with roasted red peppers with a few banana peppers	25.95
Veal Mia - Tender sautéed veal cutlets w/artichoke, baby spinach and Cherry tomato finished w/butter lemon sauce	25.95
<i>*Consuming of raw or undercooked meat, fish, poultry, shellfish, and eggs may increase your risk of food borne illness.</i>	

~ Dessert & Beverages ~

Cannoli - Made to order sweet dough stuffed with ricotta cheese, chocolate chips, cashews and drizzled with chocolate syrup and powdered sugar	4.25
Mommas Dessert (Limoncello Cake or Tiramisu)	4.95
Soft Drinks by Pepsi	2.75 (complimentary refills)
Aqua Panna Italian Spring Water	1 litre 5.00
Coffee, Decaf Coffee, Tea, Decaf Tea	2.50 (complimentary refills)
Espresso - A must have with Dessert	3.25 single....4.25 double
Cappuccino - a double espresso with a frothy head	4.25

PLEASE REMEMBER US FOR ALL YOUR CATERED EVENTS

Mia Madre Trattoria is dedicated to the Blessed Mother and Our Mothers.

Mary (Molinaro) Nicholas

Her friends called her "Shorty" and her grandchildren called her "Nunny". I just called her "My Heart!"

and

Elizabeth (Mesko) Chumak

Her friends called her "Suzy" and her grandchildren called her "Bubba"
I called her the best Mother in Law a guy could ask for and Shari called her "Mommy"

~ Say thanks ~

God, Blessed Mother, Family, Joe & Marcia Burchik, Lance & Dianne Catterall, John & Mickey Cook, Cass & Lisa, Tony & Lorraine DeFilippo, Rocco & Sheryl Florio, Dave Hood, Coach Pat & Jean Patchen, Sal Richetti, Gene & Rita Zappa, Joy & Gregg Manesiotis, Jr., Sue & Gregg Manesiotis, Sr., Dr. & Beverly Hussaini, Ben & Kathy Kulasa, Franco & Dana Harris, Stan Smykla & Patty, Bob & Mary Pat Moorehead, Jerry & Diane Speer, Joe & Bernie LaMarca, Nino & Dianne Fusca, Keith, Tracy & Shawn Smith, Bruce & Bobbie Burkle, Dr. Mark & Janet Thompson, Dr. Saul & Barbara Silver, Mike & Karen Nameth, Dale & Lynn Lazar, Jack & Nancy Wagner, Dean & Betty Jane Manno, Rita Grazzo, Cadillac Steve, Ernie & Sherry Ricci, Dick & Joanne Pirain, Joanne Nardelli, Larry Frediani, John Holowchak, Chico Kochirka, Chief Anthony & Monica Bruni, Mr. & Mrs. Pete Leone, Mark & Robin Wallace, Vic & Doria Martinelli, Chief Tom & Kelly Koskowski, Rick Criscella & Mindy Brunger, Nick & Lisa Haden, John Caputo, Mike & Eileen & Patty Flynn, Dale & Jean McGinley, Steve & Linda Burik, Bob and Judy Kraszewski, Pat Pacey, Elaine Brunner, Rob Heath, and all that pass through our door.