

# Mia Madre Trattoria

649 California Ave.

Avalon, PA 15202

412-766-6662

Miamadrettrattoria.com

*BYOB only. Corkage fees:*

*Wine \$8.00 per bottle and Beer \$6.00 per person*

*(coolers larger than a six pack prohibited)*

*Spirits \$6.00 per person (Non fruit mixers 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 ~*

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

## ~ Pizza ~

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

<b>Hand tossed 14" Red Sauce, Traditional pizza</b>	13.95
<b>Toppings</b> (Create your Own): Pepperoni, Sausage, Mushroom, Onion, Spinach, Roasted peppers, Banana Peppers, Anchovy.	2.95 each
Chicken	5.95
Meat Balls	5.95
<b>Great Garlic White</b> - Roasted Garlic, Olive Oil, Plum Tomato, Basil and Buffalo Mozzarella	19.95
<b>Buffalo Chicken</b> - Chicken Breast tossed in Spicy Buffalo Sauce baked with Provolone and Mozzarella	19.95

## ~ 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 includes House 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*

<b>Angel Hair, Ziti or Linguine with "My Mothers" marinara sauce.</b>	14.95
<b>Mediterranean Pasta</b> - Roma Tomatoes, Kalamata Olives, Roasted Peppers, Baby Spinach and Feta Cheese sautéed in Olive oil and Garlic	18.95
<b>Chef's Choice Ravioli</b> - in marinara sauce	16.95
<b>Pasta Aglio e Olio</b> - Plump garlic and olive oil tossed with bread crumbs and Romano cheese	16.95
<b>Gnocchi</b> - Tender pasta in marinara sauce	16.95
<b>Baked Ziti</b> - Tossed with marinara, provolone and ricotta cheese	17.95
<b>Linguine Clam</b> - Tender clam's sautéed in olive oil, garlic, parsley and that is all of the recipe I am telling you	18.95
<b>Pasta Alfredo</b> - Romano Cream sauce over choice of pasta	18.95
<b>Jr's Linguine</b> - Linguine pasta tossed in a special blend of Marsala and Marinara Sauce Jr. suggest adding Clams for an additional	15.95 3.95
<b>Pasta Florentine</b> - Sautéed Baby Spinach, Mushroom, (Aglio e Olio or Marinara)	18.95
<b>Pasta Calabrese</b> - Sautéed Calamari, Shrimp & Cod Tossed In your choice of Pasta with Aglio e Olio or Marinara Sauce	26.95
<b>Chef's Choice Lasagna</b> - Layered Pasta with Romano, Provolone, Mozzarella and Ricotta cheese	18.95

~ Entrées ~

*Dinner entrées include pasta and House 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 8.95 up charge includes salad and pasta.*

<b>Meatball &amp; Mushroom Casserole</b> - Homemade meatballs with mushrooms, marinara sauce baked under mound of provolone cheese	21.95
<b>Sausage &amp; Peppers Casserole</b> - Hot sausage, roasted red peppers and marinara sauce baked under a mound of provolone cheese	21.95
<b>Eggplant Parmigiana</b> - Garden fresh eggplant simmered in marinara sauce and baked under provolone cheese	18.95
<b>Baked Cod</b> - Cold water Cod splashed with light butter white wine and lemon sauce topped with seasoned bread crumbs	23.95
<b>Cod with beans</b> - As Old World as it can get!! Sautéed Cod with White Beans, olive oil and garlic	23.95
<b>Cod Romano</b> - Tender cod in a light egg and Romano cheese batter finished with a splash of white wine and lemon	23.95
<b>Sautéed Salmon</b> - Drizzled with a light cream and dill sauce	23.95
<b>Salmon with Beans</b> - Sautéed Salmon with White Beans, olive oil and garlic	23.95
<b>Fried Shrimp</b> - 6 Jumbo pinks breaded and deep fried	21.95
<b>Shrimp Parmigiana</b> - 5 Jumbo Italian breaded shrimp served in a Gondola boat w/marinara and baked under provolone	21.95
<b>Seafood &amp; Peppers</b> - Cod, Shrimp and Calamari sautéed in Aglio e Olio w/roasted red peppers with a few banana peppers	26.95
<b>*Chicken Bruschetta</b> - Tender chicken breast topped with our famous bruschetta mix, artichokes, buffalo mozzarella and a light balsamic glaze.	24.95
<b>*Chicken and Peppers</b> - Tender Chicken Breast sautéed Roasted Red Peppers and Banana Peppers	24.95
<b>*Chicken Romano</b> - Tender chicken breast dipped in an egg and Romano cheese batter sautéed in butter and finished with lemon and white wine	24.95
<b>*Chicken Parmigiana</b> - Italian breaded chicken breast topped w/marinara sauce & baked under provolone cheese	24.95
<b>*Chicken Marsala</b> - Tender chicken breast sautéed with mushrooms in a sweet marsala sauce	24.95
<b>*Chicken Picatta</b> - Sautéed chicken breast, mushroom and capers in a nice lemon, butter and white wine sauce	24.95
<b>*Shari's Chicken</b> - Tender Chicken Breast sautéed with Northern Beans, Banana Peppers & Garlic You can make Shari's way with Salmon or Veal for an additional	24.95 5.95

<b>*Chicken Mia</b> - Tender chicken breast sautéed with artichoke, baby spinach and Cherry tomato finished w/ lemon butter	24.95
<b>Veal Romano</b> - Tender veal cutlet dipped in an egg and Romano cheese batter sautéed in butter and finished with lemon and white wine	25.95
<b>Veal Parmigiana</b> - Italian breaded veal cutlets topped with marinara sauce and baked under provolone cheese	25.95
<b>Veal Marsala</b> - Tender veal sautéed with mushroom in a sweet marsala wine sauce	25.95
<b>Veal Picatta</b> - Sautéed veal cutlet mushrooms and capers in a nice Lemon, butter and white wine sauce	25.95
<b>Veal &amp; Peppers</b> - Tender Veal sautéed with roasted red peppers with a few banana peppers	25.95
<b>Veal Mia</b> - 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 ~

<b>Cannoli</b> - Made to order sweet dough stuffed with ricotta cheese, chocolate chips, cashews and drizzled with chocolate syrup and powdered sugar	4.25
<b>Mommas Dessert (Limoncello Cake or Tiramisu)</b>	4.95
<b>Soft Drinks by Pepsi</b>	1.99 (complimentary refills)
<b>Aqua Panna Italian Spring Water</b>	1 litre 5.00
<b>Coffee, Decaf Coffee, Tea, Decaf Tea</b>	2.50 (complimentary refills)
<b>Espresso</b> - A must have with Dessert	3.25 single....4.25 double
<b>Cappuccino</b> - 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, 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, 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, Chief Tom & Kelly Koskowski, Rick Criscella & Mindy Brunger, John Caputo, Mike & Eileen & Patty Flynn, Dale & Jean McGinley, Steve & Linda Burik, Bob and Judy Kraszewski, Pat Pacey, Elaine Brunner, Rob Heath, Mike Dowling & Jodi, Paul & Lauren Carozzi, Chad Evanson & Malissa Newman, Dr. Jorge & Linda Lindenbaum, Jerry & Alexis Comunale, Jeff & Erin Huber, Jim Vazzo Family, and all that pass through our door.