

Mia Madre Trattoria

649 California Ave. Avalon, PA 15202 • 412-766-6662 • Miamadrettrattoria.com

*BYOB only. Corkage fees: Wine \$8.99 per bottle and Beer \$4.99 per person (Limit 4 bottles per person)
(coolers larger than a six pack prohibited)*

Spirits \$6.99 per person (Non fruit mixers provided) • Cash Only • Please drink responsibly

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.

~ Appetizers ~

Bruschetta - Rustic Italian bread topped with olive oil, basil, plum tomato, onion and garlic	8.95
Chicken Wings - XL Crispy breaded wings with ranch dressing	8.95
Provolone Wheel - Thick sliced and breaded provolone cheese	8.95
Madre Hot Pepper Loaf - Mixture of banana peppers, hot sausage, fresh herbs baked with provolone, mozzarella and marinara	7.95
Calamari - Sautéed calamari, banana and roasted red peppers in light tomato sauce	12.95
Roasted Garlic - virgin olive oil, roasted garlic bulbs served with grilled flat bread.	7.95
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	9.95
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.	10.95
As an entrée with House salad	14.95
Fried Zucchini - Thin sliced Zucchini hand breaded served with Marinara Sauce.	9.95

~ 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	19.95
Buffalo Chicken - 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 upcharge 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.	14.95
Mediterranean Pasta - Roma Tomatoes, Kalamata Olives, Roasted Peppers, Baby Spinach and Feta Cheese sautéed in Olive oil and Garlic	19.95
Chef's Choice Ravioli - in marinara sauce	17.95
Pasta Aglio e Olio - Plump garlic and olive oil tossed with bread crumbs and Romano cheese	16.95
Gnocchi - Tender pasta in marinara sauce	16.95
Baked Ziti - Tossed with marinara, provolone and ricotta cheese, baked golden brown	19.95
Linguine Clam - Tender clam's sautéed in olive oil, garlic, parsley and that is all of the recipe I am telling you	19.95
Pasta Alfredo - Romano Cream sauce over choice of pasta	19.95
Jr's Linguine - Linguine pasta tossed in a special blend of Marsala and Marinara Sauce	17.95
Jr. suggest adding Clams for an additional	3.95
Pasta Florentine - Sautéed Baby Spinach, Mushroom, (Aglio e Olio or Marinara)	19.95
Pasta Calabrese - Sautéed Calamari, Shrimp & Cod Tossed In your choice of Pasta with Aglio e Olio or Marinara Sauce	28.95
Chef's Choice Lasagna - Layered Pasta with Romano, Provolone, Mozzarella and Ricotta cheese	18.95

Restaurant Available 7 Days a Week for Private Luncheons. Available All Day Sunday for Private Functions.

Contact Shari @ 412-766-6662

Bridal Showers ~ Birthday Parties ~ Communion ~ Baby Showers ~ Wedding Rehearsals

PLEASE REMEMBER US FOR ALL YOUR CATERED EVENTS

~ Entrées ~

Dinner entrées include pasta, 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 to side dish 2.25. Alfredo sauce to pasta side 3.95

Sharing dinners will be subject to an 8.95 up charge includes salad and pasta.

Meatball & Mushroom Casserole - Homemade meatballs with mushrooms, marinara sauce baked under mound of provolone cheese	24.95
Sausage & Peppers Casserole - Hot sausage, roasted red peppers and marinara sauce baked under a mound of provolone cheese	24.95
Eggplant Parmigiana - Garden fresh eggplant simmered in marinara sauce and baked under provolone cheese	22.95
Baked Cod - Cold water Cod splashed with light butter white wine and lemon sauce topped with seasoned bread crumbs	26.95
Cod with beans - As Old World as it can get!! Sautéed Cod with White Beans, olive oil and garlic	26.95
Cod Romano - Tender cod in a light egg and Romano cheese batter finished with a splash of white wine and lemon	27.95
Sautéed Salmon - Drizzled with a light cream and dill sauce	28.95
Salmon with Beans - Sautéed Salmon with White Beans, olive oil and garlic	28.95
Fried Shrimp - 6 Colossal Italian breaded Pinks fried golden brown	26.95
Shrimp Parmigiana - 5 Colossal Italian breaded Pinks with marinara and provolone baked golden brown	26.95
Seafood & Peppers - Cod, Shrimp and Calamari sautéed in Aglio e Olio w/roasted red peppers with a few banana peppers	30.95
*Chicken Bruschetta - Tender chicken breast topped with our famous bruschetta mix, artichokes, buffalo mozzarella and a light balsamic glaze.	27.95
*Chicken and Peppers - Tender Chicken Breast sautéed w/round red & green peppers and a few banana peppers	27.95
*Chicken Romano - Tender chicken breast dipped in an egg and Romano cheese batter sautéed in butter and finished with lemon and white wine	27.95
*Chicken Parmigiana - Italian breaded chicken breast topped w/marinara sauce & baked under provolone cheese	27.95
*Chicken Marsala - Tender chicken breast sautéed with mushrooms in a sweet marsala sauce	27.95
*Chicken Picatta - Sautéed chicken breast, mushroom and capers in a nice lemon, butter and white wine sauce	27.95
*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	6.95
*Chicken Mia - Tender chicken breast sautéed with artichoke, baby spinach and Cherry tomato finished w/ lemon butter	27.95
Veal Romano - Tender veal cutlet dipped in an egg and Romano cheese batter sautéed in butter and finished with lemon and white wine	29.95
Veal Parmigiana - Italian breaded veal cutlets topped with marinara sauce and baked under provolone cheese	29.95
Veal Marsala - Tender veal sautéed with mushroom in a sweet marsala wine sauce	29.95
Veal Picatta - Sautéed veal cutlet mushrooms and capers in a nice Lemon, butter and white wine sauce	29.95
Veal & Peppers - Tender Veal sautéed with roasted red peppers with a few banana peppers	29.95
Veal Mia - Tender sautéed veal cutlets w/artichoke, baby spinach and Cherry tomato finished w/butter lemon sauce	29.95

*Consuming of raw or undercooked meat, fish, poultry, shellfish, and eggs may increase your risk of food borne illness.

~ Dessert & Beverages ~

Cannoli - Made to order sweet dough stuffed with ricotta cheese, chocolate chips, shaved almonds and drizzled with chocolate syrup and powdered sugar	4.25
Mommas Dessert (Limoncello Cake or Tiramisu)	4.95
Soft Drinks by Pepsi	1.99 (complimentary refills)
Aqua Panna Italian Spring Water	1 litre 5.00
Coffee, Decaf Coffee, Tea, Decaf Tea	2.25 (complimentary refills)
Espresso - A must have with Dessert	3.25 single....4.25 double
Cappuccino - a double espresso with a frothy head	4.25

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 Manesiotes, Jr., Sue & Gregg Manesiotes, 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, Mark & Robin Wallace, Chief Tom & Kelly Koskowski, Rick Criscella & Mindy Brunger, John Caputo, Mike & Eileen & Patty Flynn, Dale & Jean McGinley, Steve & Linda Burik, 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, Robert & Mary Jo Powderly, Mike & Nancy Farrell, Rick & Ce-Ce and all that pass through our door.