

Mia Madre Trattoria

This Menu is 4 Pages

Pre-Dinner Offerings

Meatball and Ricotta - 3 Fresh made meatballs, marinara & Imported Ricotta cheese	10.
Mia Madre Pepper Loaf - Banana Peppers & Sausage mix baked under marinara & provolone	12.
Provolone Wheel - Thick sliced breaded provolone cheese	9.
Greens & Beans - Sauteed escarole & beans with Olive Oil & Garlic So good with Hot Sausage!	9. 13.
Bruschetta Rustico - Italian bread topped with Olive Oil, Basil, Plum Tomato, Onion & Garlic	9.
Fried Zucchini - Thin sliced & battered Zucchini planks with marinara	10.
Italian Chicken Wings - One pound lightly breaded chicken wings	9.
Sautéed Calamari - Tender squid, roasted red & banana peppers with marinara	13.

Salads

Mia Madre - Tender garden greens & vegetables with 3 plump shrimp, grilled chicken, crumbled bacon & bleu cheese	17.
Italian Side Salad - Tender garden greens, roasted red peppers, northern beans & cheese	4.

Casserole Dishes

Meatballs & Mushrooms - Baked with Marinara and Provolone	23.
Hot Sausage & Peppers - Baked with Marinara and Provolone	23.
Shrimp Parmigiano - 5 Breaded Pinks with Marinara and Provolone	23.
Baked Rigatoni - Baked with Marinara, Imported Ricotta and Provolone (excludes side of pasta)	23.

*Restaurant available for Private Functions Sundays and Mondays.
Contact Shari at 412-766-6662 or Info@MiaMadreTrattoria.com*

Full Plates

Linguini, Angel Hair or Rigatoni Pasta Marinara or Aglio e Olio	14.
Alfredo or Aurora Sauce	4.
Add to Any Pasta Dish	
Chicken or Clam Sauce or Meat Balls or Meat Sauce or Hot Sausage	5.
Sautéed Shrimp	7.
Mushroom or Spinach or Broccoli	3.
Chefs Choice Lasagna or Ravioli - Served with Marinara	16.
Gnocchi - Tender Pasta Pillows in marinara	16.
Pasta Calabrese - Sauteed Cod, Shrimp and Calamari with Marinara or Aglio e Olio	24.
Veal or Chicken Mia - Sauteed with Tomato, Artichoke and Spinach in a Lemon Butter cream sauce	24.
Veal - Romano or Parmigiana or Piccata or Marsala	24.
Veal & Roasted Red & Banana Peppers	24.
Chicken - Romano or Parmigiana or Piccata or Marsala	24.
Chicken & Roasted Red & Banana Peppers	24.
Chicken Bruschetta - Sauteed with Artichokes Bruschetta Mix and baked Buffalo Mozzarella	24.
Shari's Chicken - Sauteed with Northern White Beans, Garlic and Roasted Banana Peppers	24.
Sauteed Salmon - with Creamy Dill Sauce.	24.
Cod - Romana or Broiled or with Beans	24.
Fried Shrimp - Six Jumbo Pinks.	20.
Seafood & Peppers - Cod, Shrimp & Calamari Sautéed in Aglio e Olio	
with Roasted Red Peppers & a few Banana Peppers	25.
Eggplant Parmigiana - Hand Breaded and Baked with Marinara, Provolone and Mozzarella	21.

You Choose - I Make

Romano Style - Egg and Romano Coating finished in a Fantastic Lemon Butter Cream Sauce	
Marsala Style - A Fabulous Marsala & Mushroom Wine Cream Sauce	
Piccata Style - Delicious Lemon Butter Caper Mushroom Sauce	
Parmigiana Style - Italian Breaded Sauteed in Olive Oil and Baked with Marinara and Parmigiana	
Aglio e Olio Style - Olive oil Sauteed Garlic, Seasoned Bread Crumb and Fresh Basil	
Aurora Sauce - Marinara and Alfredo Blend	

Extras

Meat Sauce or Alfredo or Clam or Aurora added to Pasta side	4.
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Add To Your Dining Pleasure

Sautéed Broccoli or Spinach with Olive Oil and Garlic	3.
Your Choice Side Pasta Marinara or Aglio e Olio	3.
Italian Side Salad	4.

Pizza – Pizza – Pizza

*If you believe all Pizzas are created equal
Forget About It - Utsa Madda You?*

Hand Tossed Traditional Red Sauce Pie 14” 14.

Toppings

Pepperoni, Sausage, Mushrooms, onion, Spinach, Roasted Peppers, Banana Peppers, extra cheese 3. ea.
Meatballs or Chicken on your Pie 6. ea.
Great White Garlic - Roasted Garlic, Plum Tomato, Basil, Mozzarella & Provolone 19.
Buffalo Chicken - Italian Breaded Chicken, House made Buffalo Sauce Provolone & Mozzarella 20.
Hopa! - Kalamata Olives, Garlic, Olive oil, Feta Cheese, Baby Spinach, Provolone & Mozzarella 20.

Desserts and Beverages

Tiramisu - Kahlua & Coffee drenched lady fingers chocolate & custard flan 5.
Cannoli - Made to Order... 4.
Sweet dough stuffed with special recipe made with imported ricotta.
One end dipped in chocolate chips other end in cashews drizzled with
chocolate syrup & powder sugar
Limoncello Cake - Moist Limoncello Cake with Mascarpone & White Chocolate 5.
Spumoni - (Seasonal) 5.
Soft Drinks - (Complimentary Refill) 3.
Aqua Panna Italian Spring Water - 1 litre 5.
Coffee, Decaf Coffee (Complimentary refill) 2.
Espresso - A must have with our Delicious Desserts Single 3. Double 4.
Cappuccino - A double espresso with a frothy head another must with our delicious desserts 4.

BYOB Corkage

Wine - Per Bottle 9.
Beer - Per Person (Coolers larger than a six-pack prohibited) 6.
Spirits - Per person – Includes non-fruit Mixers (3 Drink Maximum) 7.

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Thank You God and the Blessed Mother for their continued Blessings to me, my family, my staff, and all that pass thru our door.

