



Presents to you an authentic Italian dining experience

Mia Cucina's already dedicated team welcomes the arrival of Chef Paolo direct from Sorrento in ITALY. Paolo & the Mia team have designed this menu to replicate the style & taste of true authentic rustic Italian cuisine. Mia Cucina's chefs have gone to great lengths to ensure the taste & quality of this menu is identical to what you would expect if you were dining in any one of the great restaurants of Italy. We use fresh pasta & have sourced the best produce available to achieve the amazing flavours & tastes you will experience when dining at Mia Cucina.

With stunning Harbour views & fantastic food we hope you enjoy your meal and you leave us with a little taste of Italy. ***"MIA'S - A DINING EXPERIENCE TO REMEMBER"***



ANTIPASTI

"ENTRÉE"

GARLIC BREAD	\$6.5
Home made garlic bread straight from our ovens, roasted garlic, hint of chilli, Italian herbs & sea salt.	
CUBBETTI Di PARMA ALLA DIAVOLA (N)	\$10
Premium diced prosciutto, marinated with extra virgin olive oil, chilli & fennel seeds served with Mia's premium marinated whole olives & homemade oven baked bread.	
BRUSCHETTA (L) (V)	\$12.5
Oven roasted garlic bread served with vine-ripened tomatoes, red onion & fresh sweet basil & EVO.	
BATTILARDA DELLA CASA	\$36
The delicious tasting plate for two consists of traditional Italian treats including freshly sliced prosciutto, bresaola di manzo, grilled cacciatore sausage, polpettine di melanzane balls, marinated provolone cheese, marinated Atlantic salmon, bocconcini & cherry tomato, marinated olives & Mia's gourmet baked bread rolls	
COZZE TARANTINA (G) (L)	\$18.5
Fresh steamed local chilli mussel's sautéed with garlic, chilli, in Mia's delicious homemade napolitano sauce served with fresh bread to soak up the juices.	
CALAMARI SALE e PEPE	\$17.5
Tender calamari lightly coated in seasoned flour with a touch of chilli then shallow fried & served with a crisp garden salad and tartare dipping sauce.	
CAPPESANTE SU ZUCCHINE GRIGLIATE CON SALSA YOGURT e PROSIUTTO CROCCANTE (G)	\$19.5
Premium pan-fried scallops served on grilled zucchini with a yogurt & chive dressing then topped with crispy prosciutto	
GAMBERI SALTATI CON AGLIO e PEPERONCINO	\$18.5
Succulent marinated garlic prawns pan fried with oven roasted garlic, EVO & fresh diced Italian parsley accompanied with Mia's own oven baked garlic bread	
CARPACCIO Di MANZO AROMATIZZATO (G)	\$17.5
Traditional thinly sliced premium MSA grade fillet steak infused with sun dried tomatoes & orange zest accompanied with a delicious premium aged balsamic & shaved Parmesan	
TORTINO MORBIDO AGLI SPINACI CON CRÈMA ALLA ZUCCA (V)	\$15.5
An incredibly light baked spinach & fresh ricotta soufflé served with pumpkin puree & garnished with crispy julienne potatoes	
INVOLTINO Di MANZO CON SPUMA Di RICOTTA e PERE	\$17.5
Thinly Sliced premium roast beef cooked medium rare & served warm, this delicious roast beef entrée is then rolled and filled with fresh ricotta & diced pear mousse topped with parmesan crisps & aged balsamic pearls	

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PESCE & CARNE

"MAINS"

CALAMARI SALE e PEPE (C)	\$28.5
Tender calamari lightly coated in seasoned flour, a touch of chilli then shallow fried & served with a crisp garden salad and tartare dipping sauce.	
FILETTINO Di BARRAMUNDI(G) (L)	\$37
Crispy skin grilled barramundi served with grilled Mediterranean vegetables & premium quality aged balsamic vinegar.	
COSTOLETTE Di AGNELLO AI PANUR Di PISTACCHIO(N)	\$37
Prime grilled Pistachio crusted lamb cutlets served with a creamy garlic mash, & finished with a delicious honey & thyme jus.	
SALTIMBOCCA ALLA ROMANA (L)	\$36
Tender Linley Valley pork medallions seasoned & pan fried with Parma ham, sage, white wine & served with Mediterranean vegetables.	
PETTO Di POLLO RIPIENO	\$36
Tender grilled chicken breast wrapped in prosciutto & stuffed with smoked baked ricotta, sun dried tomatoes & chives served with a creamy garlic mash & a char grilled red pepper sauce.	
FILETTO CON POLENTA GRIGLIATA e SALSA DIJOU	\$38
This traditional style of Italian steak is a tender 300gm scotch fillet char grilled to your liking served on a bed of grilled polenta, fresh greens and topped with a creamy seeded mustard sauce	
SELEZIONE Di PESCE (for one) (C)	\$45
Mia's Seafood Platter selection for one consists of giant grilled king prawns, pan-fried scallops, marinated fresh Atlantic salmon, grilled whiting fillets and shallow fried calamari served with a salad garnish & fries.	
GAMBERONI ALLA GRIGLIA CON TORTINO AGLI SPINACI (C)	\$36
Premium grilled King Prawn's topped with Mia's tomato concasse & fresh sweet basil served with a fantastic homemade fresh ricotta & spinach soufflé.	

CONTORNI

"SIDES"

GARLIC BREAD-	\$6.5
Fresh from our ovens served with roasted garlic, a hint of chilli, Italian herbs & sea salt	
GARDEN SALAD-	\$10
Crisp salad leaves & seasonal vegetables	
VEGETABLES-	\$8
Pan fried Mediterranean Vegetables	
CAPRESE SALAD-	\$10
Sliced fresh tomato, bocconcini cheese, EVO & balsamic reduction	
FRESH BREAD-	\$4.5
Mia's own homemade baked bread	
FRIES-	\$8
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LA BUONA PASTA FRESCA

" FRESH PASTA "

	ENTRÉE	MAIN
GNOCCHI Di PATATE ALLA SORRENTINA GRATINATI Mia's delicious home-made potato gnocchi topped with mozzarella & parmesan cheese then baked in our oven in a napolitano sauce		\$28
RISOTTO ALL'ANATRA CON SPINACINI FRESCHI Traditional Italian roasted duck risotto- pan fried with white wine, EVO, oven roasted duck, spinach & topped with marsala & balsamic reduction		\$32
PAPPARDELLE CON RAGOUT Di CAPRETTO e MELANZANE Fresh Pappardelle, tossed through a delicious baby goat ragout with pan-fried eggplant, fresh diced tomato.	\$18	\$28
RAVIOLI RICOTTA e SPINACI COU BURRO e SALVIA Mia's premium pasta parcels filled with ricotta, spinach, nutmeg & parmesan all pan-fried in a sage butter sauce.	\$16	\$25
TAGLIATELLE ZAFFERANO ALLA PESCATORA (L) Fresh Tagliatelle pasta tossed through pan-fried prawns, scallops, mussels, calamari & fresh fish with a light napolitano & fresh sweet basil sauce	\$19	\$30

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I DOLCI DELLA CASA

“All MIA’S DESSERTS ARE MADE BY OUR CHEFS”

TIRAMISU	\$10.95
Traditional Italian cake- layers of coffee mousse, mascarpone & Marsala soaked sponge fingers	
PANNA COTTA AI CAFFE (G)	\$10.95
This taste sensation is made from lightly set double cream, coffee & vanilla beans	
SEMI FREDDO ALL’AMARETTO (G)	\$10.95
This delicate semi frozen delicacy made from Italian meringue, double cream, crushed amoretti biscuits then topped with a light cream sauce.	
ZUPPA INGLESE	\$10.95
Italian Trifle- Vanilla & chocolate custard layered with Italian alkermes liqueur soaked sponge fingers.	
SPUMA AI CIOCCOLATO CON FRUITI di BOSCO	\$10.95
Delicate light berry flavoured Belgian chocolate mousse	
TORTINO CALDO Ai MELE COU COULIS Ai BOSCO	\$10.95
Mia’s homemade oven baked apple & sultana cake served warm with cinnamon flavoured anglaise & a scoop of premium vanilla ice cream	
<u>AZZURA GELATI</u>	\$7
CARAMEL SUPREME	
Caramel gelato with a delicious caramel sauce centre encased in chocolate shell	
PEACH FANTASIA	
A sensational blend of yellow peach gelato with a chocolate nut centre encased in peach tinted chocolate	
ASSORTED ICECREAM KISSES	
Petite kisses of mint, strawberry, mango or lemon gelato dipped in chocolate	
<u>PREMIUM SCOOPED ICE CREAM</u>	\$3.
Vanilla – Cookies & Cream – Chocolate – Strawberry	(per scoop)
<u>SELEZIONE DI FORMAGGIO</u>	\$31.
(Cheeseboard for two)	
A selection of international cheeses with Mia’s homemade preserves, seasonal fruit & oven baked toasted bread croutons.	

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PRANZO VELOCE e LEGGERO

“LUNCH FAST & LIGHT”

WHITING	\$21.5
Lightly battered local whiting served with fries, salad garnish & tartare.	
CLASSIC STEAK SANDWICH	\$21.5
A tender scotch fillet steak layered with lettuce, mozzarella, fresh sliced tomato, beetroot, balsamic red onions, aioli & fries.	
RAVIOLI RICOTTA E SPINACI COU BURRO e SALVIA	\$21.5
Mia's premium pasta parcels filled with ricotta, spinach, nutmeg & parmesan all pan-fried in a sage butter sauce.	
OFELLE IN SALSA ROSA	\$21.5
Mia's premium pasta parcels filled with veal, Italian sausage, spinach & parmesan cheese all pan fried in a light napolitano and cream sauce	
COSTOLETTA Di AGNELLO IN CROSTA	\$23.5
Tender fried prime lamb cutlets encrusted with oven roasted sesame seeded breadcrumbs seasoned with a touch of chilli & garlic served with a refreshing garden salad drizzled with a tangy lemon vinaigrette	
CAESAR SALAD	\$16.5
Baby cos lettuce, crispy bacon, croutons, anchovies, parmesan cheese all tossed through Mia's Caesar dressing then topped with a hardboiled egg	
Add Chicken extra	\$5.
Add Smoked Salmon extra	\$7.