

HOAGIES BY PAN

3 Hoagies per pan, cut in 1/3 sections, 9 pcs, Mix and Match

Steak, Hot or Sweet Peppers, Grilled Onions, American & Pizza Cheese	\$28
Italian Sausage, Hot or Sweet Peppers, Grilled Onions, Pizza Cheese	\$28
Grilled Chicken, Hot or Sweet Peppers, Grilled Onions, American & Pizza Cheese	\$28
Nunnie's Meatball, Hot or Sweet Peppers, Pizza Cheese	\$28

ITALIAN HEROES

Large, 16"

Served Toasted or Cold, Cut & Displayed, or Left Whole

Hot Italian Hero	\$19
Salami, Lg Pepperoni, Ham, Capicola, Mortadella Mozzarella, Provolone, Iceberg Lettuce, Red Onions, Tomato, Vinaigrette	
Turkey Breast	\$18
Provolone, Lettuce, Tomato, Red Onion, Vinaigrette	
Italian Beef	\$19
Sliced Italian Beef, Au Jus, Provolone, Olive Tapenade	
Top Jimmy	\$19
Salami, Lg Pepperoni, Ham, Capicola, Mortadella, Mozzarella, Provolone, Fried Hot or Sweet Peppers, Onions	

COAL FIRED WINGS

(By the Dozen)

Lemoncello, Charred Tomato Aioli	\$15
Sicilian, Mia's House Hot Sauce	\$15

HOUSE FRIED POTATO CHIPS AND GORGONZOLA

(Pint/Quart)

Small Bowl Feeds 10	\$22
Large Bowl Feeds 20	\$40

MIA'S LARGE PANS TO-GO

SALADS & COLD DISPLAYS

	<u>Bowls</u> (feeds 8-10)	<u>Platters</u> (feeds 15-20)
Insalata	\$30	\$55
House Italian	\$30	\$55
Caesar	\$30	\$55
Italian Cobb	\$45	\$85
Antipasto Salad	\$45	\$85
Caprese	\$40	\$75
Cheese (3) & Marinated Olives	\$45	\$85
Raw Seasonal Vegetable Crudité	\$30	\$55
Antipasto Display	\$45	\$85
Bowtie Pasta Salad	\$35	\$65

MAIN ENTREES

	<u>Half Pan</u> (feeds 8-10)	<u>Full Pan</u> (feeds 15-20)
Sausage & Peppers, Red (Hot/Sweet)	\$60	\$110
Sausage & Peppers, White (Hot/Sweet)	\$60	\$110
Chicken Parmesan	\$75	\$140
Grilled Breast of Chicken	\$65	\$115
Penne & Grilled Chicken Primavera	\$65	\$115
Penne Polo Broccolini	\$70	\$120

Half Pan
(feeds 8-10) Full Pan
(feeds 15-20)

Nunnie's Meatballs	\$50	\$95
Lasagna	\$70	\$120
Chicken Penne Gorgonzola	\$70	\$120
Grilled Atlantic Salmon, Lemon Capers Sauce	\$75	\$140
Penne Chicken Alfredo	\$65	\$115
Shrimp & Scallops Linguine Scampi	\$75	\$140
House Baked Tiala	\$65	\$115
Stuffed Hot Peppers	\$55	\$100

VEGETABLES & PASTA

Half Pan
(feeds 8-10) Full Pan
(feeds 15-20)

Pepperoni Fried Potatoes (Hot/Sweet Peppers)	\$45	\$85
Zucchini, Yellow Squash, Tomatoes, Basil & Garlic	\$40	\$75
Italian Greens & Beans	\$45	\$85
Steamed Broccolini, Garlic & Fresh Herbs	\$50	\$95
Penne Pasta Marinara	\$45	\$85
Penne & Meat Sauce	\$55	\$90
Baked Penne Pasta Marinara & Pizza Cheese	\$55	\$90
Penne Pasta Alfredo	\$55	\$95
Penne Garlic, Olive Oil & Fresh Herbs	\$45	\$85

**COAL
FIRED**



Our dough is made in-house, hand-formed to order and coal-fired to deliciousness! Our pizzas start with a blend of high caliber mozzarella and provolone cheeses. Baked in a true coal-fired oven, our pizzas have a crisp, slightly charred crust and chewy center. Enjoy one of our specialty pizzas or build your own masterpiece!

SPECIALTY ARTISAN PIZZAS

8" / 12" / 16"
\$10/\$15/\$20

MIA MARGHERITA

San Marzano Plum Tomato Sauce, Olive Oil, Fresh Basil & Fresh Mozzarella, House Pesto

AMERICANA

Old-School and Original Pepperoni, Fresh Mozzarella & Pizza Cheese, finished with Parmigiano Reggiano

WEST VIRGINIA via SAN FRANCISCO

Artisan Pepperoni, Calabrese Sausage, Mozzarella & Fresh Ricotta, finished with Parmigiano Reggiano

CARNE DIAVOLO

Calabrese Sausage, Capicola Ham, hot Soppressata, Pepper Rings, Sweet Onion, Mozzarella & Provolone

CHICKEN PESTO

Coal-oven Braised Chicken, Pesto, Pine Nuts, Grape Tomatoes, Mozzarella & Fresh Ricotta

CAPRESE

Vine-ripened Thin Sliced Tomatoes, Fresh Mozzarella, Basil Puree & Balsamic Drizzle

II FICO (The Fig Tree)

Mozzarella, Provolone & Fontina topped with Shaved Prosciutto, Arugula, Plump Figs, Fig Puree, Balsamic & Gorgonzola

FLORENTINO

Pine Nuts, Baby Spinach, Grape Tomatoes, Mozzarella & Feta

BUILD YOUR OWN

CHEESE & RED SAUCE

CHEESE, OLIVE OIL & GARLIC

REGULAR TOPPINGS \$1/ \$1.75/ \$2.25

Pepperoni, Italian Sausage, Fried Hot Banana Peppers, Mushrooms Ripe Olives, Sliced Red Onions, Green Bell Peppers, Hot Pepper Rings, Grape Tomatoes

PREMIUM TOPPINGS \$1.75/ \$2.75/ \$3.25

Chicken, Nunnie's Meatballs, Large Sliced Pepperoni, Fresh Mozzarella, Capicola, Salami, Broccolini, Roasted Red Peppers, Baby Spinach

*Gluten-free Option Available

CALZONES

\$12

STEAK, PEPPERONI & CHEESE

Thin-sliced Steak, Pepperoni, Fried Hot or Sweet Peppers, Pizza Cheese, Grilled Sweet Onions, Marinara

MEATBALL

Pizza Cheese, Fresh Mozzarella, Marinara, Fried Hot or Sweet Peppers

SPINACH, MUSHROOM & TOMATO

Olive Oil and Garlic, Fresh Mozzarella

BUILD YOUR OWN

Select up to 3 *Regular* or 2 from our *Premium* toppings

COAL FIRED FLATBREADS

BRUSCHETTA

Original Focaccia topped with Grape Tomatoes, Balsamic, Garlic Olive Oil, Fresh Basil, Mozzarella & Provolone

\$11

FOCACCIA—A Mia Original!

Fresh Garlic & Olive Oil, Mozzarella & Provolone, Kalamata Dipping Sauce

\$9

MIA'S JALAPENO FIRE STICKS

Jalapenos, Cream Cheese & Mia's House Hot Sauce, served with Buttermilk Ranch Dipping Sauce

\$10

A LA CARTE ITEMS

Soups

(Quart, Pick up, Hot or Cold)

*Italian Wedding Soup \$14

*Roma Tomato Basil Bisque \$14

*Soup of the Day \$14

Salads

(Family Size Feeds 4-6 People)

*Mia's House Italian \$20

*Insalata \$20

Dressings by the Quart

House Italian Vinaigrette \$14

Creamy Gorgonzola Dressing \$20

Balsamic Vinaigrette \$14

Buttermilk Ranch \$14

Sauces by the Quart

(Hot or Cold)

House Meat Sauce \$14

House Meat Sauce & Meatballs \$16.50
(can sub Marinara)

Creamy Alfredo \$20

Marinara \$12



CATERING MENU

Our coal-fired oven is a hallmark of both West Virginia culture and pizza history. The very first pizza oven in America was fired by coal, and we use domestic Anthracite, which burns virtually free of smoke and particulate emissions.

**139 CONFERENCE CENTER WAY
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DRINKS

Full line of Beer & Wine available for take-out

Coke Products

Bottled Water

Fresh Brewed Sweet and Unsweetened Tea

Sparkling Flavored & Mineral Waters:
San Pellegrino, Aqua Panna & Galvania

DESSERTS

Gourmet Cupcakes (per dz) \$30

Tiramisu (feeds 8-10) \$45

Cannoli (per dz) \$30

Galettes (per dz) \$25