



*Mia Margherita proudly offers a craft cocktail menu, with our hand-made signature drinks and a number of classic cocktails. We use only fresh ingredients, and the highest quality spirits. Our drinks are designed with the same commitment as our food-to fresh, seasonal ingredients. We chose drinks with celebratory, convivial style and a touch of historical influence. Classic cocktails each carry a story and a piece of history, and our signature drinks will become classic to our restaurant and this area. They will develop their own unique stories and history reflected in the experiences of our guests as they gather and celebrate the food and drink of our region.*

*We believe keeping craftsmanship and family traditions alive is an important part of Mia Margherita, from dining to drinking.*

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## MIA VINO AND COCKTAILS

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139 Conference Center Way | Suite 137 | Bridgeport, WV  
304.808.6400 | [miamargherita.com](http://miamargherita.com)  
At CHARLES POINTE®

# VINO

## FEATURED WINES BY THE GLASS

Montelliana Frizzante Prosecco  
*Refreshing, dry, lightly sparkling*

Cleto Chiarli Lambrusco  
*Slightly sparkling, notes of pomegranate, raspberry*

Santa Julia Organica Malbec  
*Medium bodied with red and dark fruits, subtle spice*

Pierre Henri Pinot Noir  
*Light, with soft fruit and just a touch of earth*

Dr. Loosen Riesling  
*Fresh, fruit forward with green apple notes and stone fruit*

Grayson Cellars Cabernet Sauvignon  
*Blackberry & cassis with toasty finish*

Degiorgis Moscato d'Asti  
*Lightly effervescent, sweet and refreshing*

Ponga Sauvignon Blanc  
*Bright notes of grapefruit & citrus with dry finish*

Zaccagnini Montepulciano  
*Full bodied with notes of cherry and medium tannins*

Riff Pinot Grigio  
*Soft & subtle with lemon on the front and mineral finish*

Pedroncelli Friends Red  
*Dry red blend with brisk tannins and berry notes*

Campus Oaks Chardonnay  
*Round & creamy chardonnay with apple, pear & vanilla*

## SPARKLING WINES

Mia Dolcea Moscato d'Asti  
Castello Banfi Rosa Regale  
Tommasi Filodora Prosecco  
Ferrari Brut Sparkling

## RED WINES

Coltibuono Cetamura Chianti  
Azelia Bricco del'Oriole Dolcetta d'Alba  
Renzo Masi Chianti Reserva  
Alessandria Barbera d'Alba  
Tommasi le Rosse, Veneto, Italy  
Block Nine Pinot Noir, CA  
Four Bears Cabernet Sauvignon  
Lagone Aia Vecchia, Tuscany  
Annabella "5" Red Blend, CA  
Milbrandt Cabernet Sauvignon, WA  
Big Fire Pinot Noir, Oregon

## WHITE WINES

Masciarelli Trebbiano D'Abruzzo  
Michael Pozzan Chardonnay, RRV  
Mason Cellars Sauvignon Blanc  
Bishops Peak Chardonnay  
Gina Gallo Chardonnay, Russian River

## FEATURED PREMIUM WINES

Zenato Ripasso, Veneto  
Gina Gallo Signature Series Cabernet Sauvignon, Napa  
Vietti Nebbiolo Langhe, Piedmont  
Trefethen "Double T" Red, Napa  
Allegrini Palazzo Della Torre Red Blend, Veneto  
Frogs Leap Chardonnay, Napa  
Elizabeth Spencer Cabernet Sauvignon, Napa  
Vajra Barolo, Italy  
Silver Oak Cabernet Sauvignon, Alexander Valley

House Selections by the glass: *Pinot Grigio, White Zinfandel, Chardonnay, Lambrusco, Pinot Noir, Chianti, Merlot & Cabernet*

## Mia Specialties

### MIA SANGRIA

**BIANCA** Blush wine, sweet moscato with fresh raspberries, blackberries and fresh fruits

**ROSSA** Dry red wine, Lambrusco, Amaretto di Saronno soaked cherries, blackberries, raspberries, and orange

### BUBBLY REFRESHERS

**LIMOSA** Chilled Limoncello, Prosecco, lemon twist

**MIMOSA** Chilled Orangecello, Prosecco, orange twist

# COCKTAILS

## CLASSIC COCKTAILS

### MARTINI

Choose your gin or vodka, dirty or dry, shaken or stirred, olives or a twist.

Make it a 'Churchill Martini'. Made popular by British Prime Minister Winston Churchill, who when once asked how much vermouth he would like in his martini, was quoted as replying "*I would like to observe the vermouth from across the room while I drink my martini.*"

### MANHATTAN

Choose your bourbon or rye, sweet vermouth, Angostura bitters, cherry or a twist. Only ever stirred.

The original "Manhattan cocktail" was a mix of "American Whiskey, Italian Vermouth and Angostura bitters" during Prohibition (1920–1933)

### MOJITO

Rum, mint, fresh lime juice, sugar, soda

One of Cuba's oldest cocktails. Often associated with American author Ernest Hemingway, and also making a stylish appearance being sipped by James Bond in *Die Another Day* while visiting Havana

### NEGRONI

Gin, Campari, Sweet vermouth, orange twist

One of the earliest reports of the drink came from Orson Welles in correspondence with the Coshocton Tribune while working in Rome on Cagliostro in 1947, where he described a new drink called the Negroni, "The bitters are excellent for your liver, the gin is bad for you. They balance each other."

### BELLINI

white peach puree, prosecco

The Bellini was invented in 1948 by Giuseppe Cipriani, chief barman of Harry's Bar in Venice. Because of its soft pink color, which reminded Giuseppe of a saint's toga depicted in a painting by Giovanni Bellini, he named the cocktail after him.

## MIA COCKTAILS

### RYE AND SHINE

bulleit rye, mint, lemon, sugar, served on the rocks

### PRICKLY PEAR MARGARITA

milagro tequila, prickly pear syrup, fresh lime, served on the rocks

### CUCUMBER MARTINI

hendricks gin, muddled cucumber, St. Germaine, house-made sours, served up

### GYPSY RAZZ

Mia Limoncello, Tito's vodka, raspberries, house-made sours, lemon twist, served up

### BERRY-BASIL SMASH

muddled blackberry and basil, Rittenhouse rye, house-made sours, soda, served on the rocks

### NEW-FASHIONED

Pyrat rum, bitters, sugar, citrus, house-brandied cherry, served on the rocks

### MIA PIMM'S CUP

Pimm's No.1, San Pellegrino Sparkling Limonata, mint, citrus, cucumber, served on the rocks

### LIMONCELLO

Mia Margherita makes our own limoncello in-house from a signature family recipe passed down through generations. Limoncello is a traditional Italian lemon liqueur originally from Southern Italy intended to be enjoyed after a meal as a refreshing digestif. Ours is made with many freshly zested lemons, which are placed in grain alcohol and then allowed to steep for around 80 days. We add our unique sugar syrup (*a secret family recipe!*), and serve it chilled!

Also try our house-made **ORANGECELLO** for a spin on the Italian classic.

# BEER/BOURBON/SCOTCH

## SCOTCH

Dewar's  
 Glenfiddich  
 Glenlivet 12 yr  
 Johnnie Walker Black  
 Johnnie Walker Green  
 Macallan 12 yr  
 Glenmorangie  
 Balvenie Cask 14 yr

## BOURBON

Baker's  
 Basil Hyden  
 Blanton's  
 Bookers  
 Buffalo Trace  
 Eagle Rare  
 Knob Creek  
 Elijah Craig

Gentleman Jack  
 Bulleit Bourbon  
 Bulleit Rye

## COCKTAILS

### MANHATTAN

*A classic cocktail of bourbon with sweet vermouth and cherry*

### OLD FASHION

*A classic cocktail combining whiskey with freshly muddled orange and cherry*

### SIDECAR

*A classic cocktail that pairs brandy with orange and lemon, then rims it with sugar*

## OUR FEATURED BEER SELECTION

*Ask your server for additional options*

### DRAFT BEER

*In addition to Moretti, we offer rotating selections of local craft brews. Ask your server for today's features.*



*gluten-free options*

Angry Orchard	5.0%
Redbridge	4.0%
Stella Cidre	4.5%
Widmer Omission	5.8%

### BOTTLE BEER

*Ask your server for additional options.*

Angry Orchard	5.0%
Blue Moon	5.6%
Bud Light	4.2%
Budweiser	5.0%
Coors Light	4.2%
Corona	4.1%
Corona Light	4.1%
Flying Dog RB	8.3%
Founders All Day IPA	4.7%
Guinness	4.3%
Heineken	5.0%
Land Shark	4.6%
Magic Hat #9	5.1%
Michelob Ultra	4.2%
Miller Light	4.2%
New Castle	4.7%
O'Douls	0.5%
Peroni	5.1%
Red Stripe	4.7%
Rogue Dead Guy Ale	6.5%
Sierra Nevada Pale Ale	5.6%
Southern Tier 2x IPA	8.2%
Southern Tier 2x Stout	7.5%
Stella Artois	5.0%
Yuengling	4.4%



**Stop by the Mia Market next door to create a custom gift basket or to stock up on your favorite craft beer or wine.**