

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're sure you'll agree it's still the BEST! We use domestic Anthracite, the oldest, hardest, and cleanest type of coal... virtually free of smoke and particulate emissions.



SMALL PLATES

NUNNIE'S MEATBALLS \$9
Ricotta, Parmesan, Crostini and Marinara

SAUSAGE & PEPPERS \$12
House Recipe Spicy Fennel Sausage, Roasted Red Pepper Pesto with choice of Fried Hot, Sweet or Mixed Peppers

STUFFED HOT BANANA PEPPERS \$12
Seasoned blend of Sausage and Cheeses, baked in Marinara

SEARED AHI TUNA \$20
Pan seared Ahi Tuna with Arugula, Fennel, Sliced Jalapeños, and Fresh Orange, served with Lemon Pepper Aioli and Crostini

CALAMARI \$16
Lightly Fried with Banana Pepper Rings served with Lemon Pepper Aioli, Marinara, and Calabrian Chili Sauce

RISOTTO BALLS \$10
Fresh Basil, Fontina and Parmesan cheese, on a bed of Arugula and Marinara

PEPPERONI FRIED POTATOES \$10
Fried Potatoes, Crisp Pepperoni
Choice of Hot, Sweet, or Mixed Peppers
Add a Farm Fresh, Sunny Side-Up Egg \$2 ea.

CHIPS & GORGONZOLA \$10
Sea Salt & Rosemary Potato Chips, Gorgonzola Aioli

MIA'S TRUFFLE FRIES \$10
Truffle Oil, Truffle Salt & Garlic, served with Parmesan Aioli

DIPS AND SAUCES

\$1.25 each

- Creamy Gorgonzola
- Charred Tomato Aioli
- Buttermilk Ranch
- Truffle Parmesan Aioli
- Kalamata Olive Dip
- Mia's Sicilian Hot Sauce

Mia Signature item

vegetarian option

gluten-free option

SPECIALTY ARTISAN PIZZAS

8" \$13 / 12" \$17 / 16" \$22

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

AMERICANA
Old-School Wide Cut and Mia's Original Pepperoni, Fresh Mozzarella & Provolone Cheese, finished with Parmigiano Reggiano

WEST VIRGINIA via SAN FRANCISCO
Mia's Original Pepperoni, Italian Sausage, Mozzarella & Fresh Ricotta, finished with Parmigiano Reggiano

CARNE DIAVOLO
Italian Sausage, Capicola Ham, hot Soppressata, Banana Pepper Rings, Sweet Onion, Mozzarella & Provolone

BUILD YOUR OWN

8" \$11 / 12" \$14 / 16" \$17

CHEESE AND RED SAUCE —OR— CHEESE, OLIVE OIL AND GARLIC

REGULAR TOPPINGS \$1 / \$1.75 / \$2.25
Pepperoni, Italian Sausage, Mushrooms, Ripe Olives, Sliced Red Onions, Green Bell Peppers, Banana Pepper Rings, Grape Tomatoes, Ricotta Cheese, Fried Hot, Sweet or Mixed Peppers

PREMIUM TOPPINGS \$1.75 / \$2.75 / \$3.25
Grilled Lemoncello Chicken, Nunnie's Meatballs, Large Sliced Pepperoni, Fresh Mozzarella, Capicola, Salami, Broccolini, Roasted Red Peppers, Baby Spinach

CALZONES

\$15

STEAK, PEPPERONI & CHEESE
Thin-sliced Ribeye Steak, Pepperoni, Fried Sweet, Hot or Mixed Peppers, Mozzarella and Provolone Cheese, Grilled Sweet Onions, Garlic & Olive Oil, side of Marinara

MEATBALL
Pizza Cheese, Fresh Mozzarella, Fried Sweet, Hot or Mixed Peppers, side of Marinara

SPINACH, MUSHROOM & TOMATO
Olive Oil and Garlic, Fresh Mozzarella

BUILD YOUR OWN
Includes your choice of any 3 toppings. Additional toppings are extra.

COAL-FIRED WINGS

Coal-fired, never fried!

6 for \$11 12 for \$17

LEMONCELLO
Italian Herb and Lemoncello Marinade, Charred Tomato Aioli

SPICY SICILIAN
Oven-roasted & tossed in Mia's House Hot Sauce, then roasted again!
Buttermilk Ranch

COAL-FIRED FLATBREADS

BRUSCHETTA \$13
Vine ripened Tomatoes, Fresh Basil, Garlic, Balsamic, Mozzarella & Provolone

FOCACCIA *A Mia Original!* \$12
Coal-oven Baked, Fresh Garlic & Olive Oil, Mozzarella & Provolone, Kalamata Dip

MUSHROOM FOCACCIA \$13
Coal Roasted Shiitake & Crimini Mushrooms, Cream Cheese, Mozzarella & Provolone, Fresh Thyme, White Truffle Oil served with Buttermilk Ranch

JALAPENO FIRE STICKS \$13
Sliced Jalapenos, Jalapeno Cream Cheese, Mia's House Hot Sauce, served with Buttermilk Ranch

Gluten-Friendly Option Available

SOUPS

\$5 / \$7

ITALIAN WEDDING SOUP


Stracciatella


House-made Chicken Brodo,
Meatballs, Chicken, Pastina,
Spinach & Cooked Egg

CREAMY ROMA TOMATO BISQUE

San Marzano Tomatoes,
Fresh Basil, Parmesan

PREMIUM SALADS

GARDEN INSALATA  \$7 / \$11
Seasonal Baby Greens, Romaine & Crisp
Iceberg Lettuce, Parmesan, Cured Olives,
Grape Tomatoes, Garbanzo Beans, tossed
in Mia's House Italian Vinaigrette

CAPRESE  \$9
Vine ripened Tomatoes, Fresh Mozzarella,
Garden Fresh Basil, Extra Virgin Olive
Oil, Balsamic, Sea Salt and Cracked
Black Pepper

KALE MARKET SALAD \$8 / \$11
Mixed Greens, Baby Kale, Fried
Pepperoni, Grape Tomatoes, Olives,
Crumbled Gorgonzola, Soft Boiled
Egg, Toasted Breadcrumbs

HOUSE ITALIAN  \$6 / \$10
Crisp Iceberg Lettuce, Grape Tomatoes,
Mozzarella, Provolone & Mia's House
Italian Vinaigrette

CAESAR \$7 / \$10
Crisp Romaine, Grape Tomatoes, Parmesan,
Roasted Garlic and Anchovy Dressing.
Served with House Made Croutons


HOUSE MADE DRESSINGS

Italian Vinaigrette
Caesar
Buttermilk Ranch
Anchovy Vinaigrette
Balsamic Vinaigrette

ADD TO ANY SALAD OR ENTREE

Grilled Lemoncello Chicken (6oz) \$7
Grilled Atlantic Salmon (4oz) \$9
Grilled Sirloin Steak (5oz) \$10
Grilled Shrimp \$9

 *Mia Signature item*

 *vegetarian option*

 *gluten-free option*

ENTREES

*Gluten-free pasta available on some dishes,
add \$2*

PENNE POLLO BROCCOLINI \$15
Pan-roasted Broccoli, Olive Oil,
Basil Pesto, Parmesan, Lemoncello
Grilled Chicken

SPAGHETTI & MEATBALLS \$15
Spaghetti, House Meat Sauce & two of
our House-made Meatballs

**FETTUCCHINE CHICKEN
ALFREDO** \$18
Lemoncello Grilled Chicken & Fettuccine
Pasta in a Creamy Alfredo Sauce

CLASSIC BAKED LASAGNA \$18
Layers of Pasta, Cheeses,
Bolognese Sauce & Italian Sausage

GORGONZOLA CHICKEN \$18
Lemoncello Grilled Chicken & Penne Pasta
in a creamy Gorgonzola Alfredo, Roasted
Red Peppers & Crimini Mushrooms

ATLANTIC SALMON \$21
Pan Seared with Italian Greens,
Cannellini Beans and a Cherry
Tomato Confit

**SHRIMP AND
PANCETTA LINGUINE** \$21
Sautéed Shrimp, Pancetta, Sweet Peas,
Calabrian Chilis and Coal-Fired Grape
Tomatoes, tossed in Butter Garlic Sauce
over Linguine

CHICKEN PARMESAN \$17
Scallopini of Chicken Breast, lightly
breaded, pan-fried, topped with
Mozzarella & Parmesan Cheese. Served
with Spaghetti and Marinara

DRINKS

**GALVANINA ORGANIC
FRUIT SPARKLING WATER** \$2.75
12 oz. *Clementine, Red Grapefruit,
Orange, Lemon, Organic Tea,
Sparkling and Still Water*

AQUA PANNA STILL WATER \$5
1 liter served chilled table side

**SAN PELLEGRINO SPARKLING
ITALIAN MINERAL WATER** \$5
1 liter served chilled table side


**SAN PELLEGRINO
SPARKLING FRUIT BEVERAGES** \$3
12 oz. *Limonata, Aranciata,
Rossa Aranciata*

COFFEE (Regular & Decaf) \$2.95

FRESH BREWED TEA \$2.95
Sweet/Unsweet

HOAGIES & PANINIS

*Served with Choice of Chips,
French Fries or Small Salad* \$15

HOT ITALIAN HOAGIE 
Thin-sliced Genoa Salami, Pepperoni,
Ham & Mortadella, Mozzarella and
Provolone, Iceberg Lettuce, Red
Onions, Tomatoes, Italian Vinaigrette

ITALIAN SAUSAGE OR MEATBALL HOAGIE

Mozzarella & Provolone Cheeses, Fried
Hot, Sweet or Mixed Peppers

STEAK OR

GRILLED CHICKEN HOAGIE

Mozzarella, Provolone and American
Cheeses, Grilled Onions, with Fried
Hot, Sweet or Mixed Bell Peppers

CAPRESE PANINI

Vine Ripened Tomatoes, Fresh
Mozzarella, Pesto, Extra Virgin Olive
Oil, Balsamic, Sea Salt and Cracked
Black Pepper

CHICKEN FLORENTINO PANINI

Grilled Lemoncello Chicken, Baby
Spinach, Roasted Red Peppers,
Mozzarella & Provolone, Charred
Tomato Aioli

STEAK GORGONZOLA PANINI

Stacked Steak, Gorgonzola, Lettuce,
Tomato, Red Onion, with Fried Hot,
Sweet or Mixed Bell Peppers

SIDES

Italian Greens and Beans, Crimini
Mushrooms & Calabrian Chili \$7

Butter Steamed Broccoli, Fresh
Herbs and Parmesan \$7

French Fries \$5

Mia's Truffle Fries \$10

Spaghetti Aglio Olio \$10
Roasted Tomatoes, Basil, Garlic
& Calabrian Chilies tossed with
Extra Virgin Olive Oil

Fried Hot Peppers
Garlic and Olive Oil \$5

Lemoncello and Prosciutto
Glazed Brussels Sprouts \$8

Pasta Marinara \$7