

SPECIALTY ARTISAN PIZZAS

SMALL 8"	MEDIUM 12"	LARGE 16"
4 SLICES	6 SLICES	8 SLICES
\$13	\$17	\$22

10" GLUTEN-FREE OPTION AVAILABLE

MIA MARGHERITA 🌿
SAN MARZANO TOMATO SAUCE,
OLIVE OIL, BASIL, FRESH
MOZZARELLA, & HOUSE PESTO

CHICKEN PESTO
GRILLED CHICKEN, PESTO,
PINE NUTS, GRAPE TOMATOES,
MOZZARELLA & FRESH RICOTTA

QUATTRO FORMAGGIO 🌿
SAN MARZANO TOMATO SAUCE,
MOZZARELLA, , PROVOLONE, FONTINA
FINISHED WITH PARMIGIANO REGGIANO

CAPRESE 🌿
THIN SLICED ROMA TOMATOES, FRESH
MOZZARELLA, HOUSE BASIL PUREE &
BALSAMIC DRIZZLE

AMERICANA
OLD-SCHOOL WIDE CUT AND ORIGINAL
PEPPERONI, FRESH MOZZARELLA &
PROVOLONE CHEESE, TOPPED WITH
PARMIGIANO REGGIANO

IL FICO - THE FIG TREE
MOZZARELLA, PROVOLONE & FONTINA
CHEESE, SHAVED PROSCIUTTO,
ARUGULA, PLUMP FIGS, FIG PUREE ,
BALSAMIC, GORGONZOLA

**WEST VIRGINIA VIA
SAN FRANCISCO**
ORIGINAL PEPPERONI, ITALIAN SAUSAGE,
MOZZARELLA & RICOTTA, FINISHED
WITH PARMIGIANO REGGIANO

**BACON GRAPE &
GORGONZOLA**
BACON, GRAPES, MOZZARELLA,
PROVOLONE AND GORGONZOLA
CHEESE, CHIANTI SYRUP

CARNE DIAVOLO
ITALIAN SAUSAGE, CAPICOLA HAM, HOT
SOPPRESSATA, BANANA
PEPPER RINGS, SWEET ONION,
MOZZARELLA & PROVOLONE

FLORENTINO 🌿
PINE NUTS, BABY SPINACH,
GRAPE TOMATOES, MOZZARELLA
& FETA CHEESE

BUILD YOUR OWN

SMALL 8"	MEDIUM 12"	LARGE 16"
\$11	\$14	\$17

10" GLUTEN-FREE OPTION AVAILABLE

CHEESE & RED SAUCE -OR- CHEESE, OLIVE OIL & GARLIC

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

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

MEATS
PEPPERONI
ITALIAN SAUSAGE
HAM
CHEESE
PIZZA CHEESE
RICOTTA
PARMESAN
EXTRAS
PINEAPPLE
GRAPES
HOUSE PESTO
PINE NUTS

VEGGIES
BELL PEPPERS
BANANA PEPPERS
MUSHROOMS
JALAPENOS
RED ONIONS
GRAPE TOMATOES
SLICED TOMATOES
GREEN OLIVES
BLACK OLIVES
KALAMATA OLIVES
FRIED SWEET PEPPERS
FRIED MIXED PEPPERS
FRIED HOT PEPPERS

MEATS
LARGE PEPPERONI
GRILLED CHICKEN
BACON
MEATBALLS
CAPICOLA
SALAMI
HOT SOPPRESSATA
PROSCIUTTO

CHEESE
FRESH MOZZARELLA
GORGONZOLA
FETA
FONTINA

VEGGIES
ROASTED RED
PEPPERS
CARMALIZED
ONIONS
BROCCOLINI
BABY SPINACH
ARUGULA
BASIL

EXTRAS
FIGS
FIG PUREE
BALSAMIC GLAZE
HOT SAUCE
BBQ
ROASTED GARLIC
CHIANTI GLAZE

CALZONES \$15

UPGRADE TO AN EXTRA LARGE
SIZE CALZONE FOR \$5

STEAK, PEPPERONI, & CHEESE
THIN-SLICED RIBEYE STEAK, PEPPERONI,
FRIED SWEET, HOT OR MIXED PEPPERS,
MOZZARELLA & 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,
FRIED SWEET, HOT, OR MIXED PEPPERS,
SIDE OF MARINARA

BUILD YOUR OWN
INCLUDES YOUR CHOICE OF ANY 3 TOPPINGS.
ADDITIONAL TOPPINGS ARE EXTRA.

DRINKS

COCA-COLA PRODUCTS \$2.95

COKE, DIET COKE, PIBB EXTRA,
MELLOW YELLOW, COKE ZERO,
SPRITE, & LEMONADE

GINGER ALE & CLUB SODA \$2.95

COFFEE \$2.95
REGULAR & DECAF

FRESH BREWED TEA \$2.95
SWEET & UNSWEET

SAN PELLEGRINO \$3
SPARKLING FRUIT BEVERAGES (12 oz)

GALVANINA ORGANIC \$2.75
FRUIT SPARKLING WATER (12 OZ)
SPARKLING AND STILL WATER

AQUA PANNA STILL WATER \$5
1 LITER SERVED CHILLED TABLE SIDE

SAN PELLEGRINO SPARKLING \$5
ITALIAN MINERAL WATER (1 LITER)



Mia Margherita

COAL FIRED PIZZERIA

West Virginia's Coal Fired Pizza!

OUR COAL FIRED PIZZA 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, FLATBREADS, COAL FIRED WINGS

CHIPS & GORGONZOLA 🌿 \$10
SEA SALT & ROSEMARY POTATO
CHIPS, GORGONZOLA AIOLI

MIA'S TRUFFLE FRIES 🌿 \$10
TRUFFLE OIL, TRUFFLE SALT, &
GARLIC PARMESAN AIOLI

STUFFED BANANA PEPPERS 🌿 \$12
TWO HOT PEPPERS, SEASONED SAUSAGE
& CHEESES, BAKED IN MARINARA

NUNNIE'S MEATBALLS 🌿 \$9
THREE MEATBALLS, MARINARA
SAUCE, RICOTTA, PARMESAN,
& CROSTINI

SAUSAGE & PEPPERS \$12
SPICY FENNEL SAUSAGE, ROASTED
RED PEPPER PESTO, FRIED HOT,
SWEET OR MIXED PEPPERS

SEARED AHI TUNA \$20
PAN SEARED AHI TUNA WITH ARUGULA,
FENNEL, JALAPEÑOS, ORANGE SLICE, LEMON
PEPPER AIOLI & CROSTINI

CALAMARI 🌿 \$16
LIGHTLY FRIED CALAMARI. BANANA
PEPPER RINGS LEMON PEPPER AIOLI,
MARINARA, & SWEET CHILI SAUCE

RISOTTO BALLS 🌿 \$10
THREE RISOTTO BALLS, FRESH BASIL,
FONTINA AND PARMESAN CHEESE, ON
A BED OF ARUGULA AND MARINARA

PEPPERONI FRIED POTATOES 🌿 \$10
FRIED POTATOES, PEPPERONI, CHOICE
OF HOT, SWEET, OR MIXED PEPPERS
ADD A SUNNY SIDE-UP EGG \$2

FOCACCIA 🌿 \$12
COAL-OVEN BAKED DOUGH, FRESH
GARLIC & OLIVE OIL, MOZZARELLA
& PROVOLONE, KALAMATA DIP

BRUSCHETTA 🌿 \$13
VINE RIPENED TOMATOES,
FRESH BASIL, GARLIC, BALSAMIC,
MOZZARELLA & PROVOLONE

JALAPENO FIRE STICKS 🌿 \$13
SLICED JALAPENOS, JALAPENO
CREAM CHEESE, MIA'S HOT SAUCE,
SERVED WITH BUTTERMILK RANCH

MUSHROOM FOCACCIA 🌿 \$13
SHIITAKE & CRIMINI MUSHROOMS,
CREAM CHEESE, PIZZA CHEESE,
THYME, WHITE TRUFFLE OIL,
SERVED WITH BUTTERMILK RANCH

COAL FIRED WINGS 6-\$11 / 12-\$17
MIA'S COAL ROASTED WINGS 🌿
LIMONCELLO (LIMONCELLO MARINADE)
SPICY SICILIAN (MIA'S HOT SAUCE)

MIA'S PEPPERONI ROLLS \$12
TWO ROLLS OF OUR HOUSE PIZZA DOUGH
STUFFED WITH SAVORY STICK CUT PEPPERONI
& PIZZA CHEESE, SIDE OF MARINARA
**ADD SWEET, MIXED, OR HOT PEPPERS TO
YOUR PEPPERONI ROLL FOR \$2**

🌿 MIA SIGNATURE ITEM

🌿 VEGETARIAN ITEM

🌿 GLUTEN-FREE OPTION

(304) 808-6400

MIAMARGHERITA.COM

139 CONFERENCE CENTER WAY
SUITE 137 BRIDGEPORT, WV

SOUP

CUP - \$5

BOWL - \$7

TOMATO BISQUE

SAN MARZANO TOMATOES, BASIL, PARMESAN, AND CROSTINI

ITALIAN WEDDING

CHICKEN, CHICKEN BRODO, MEATBALLS, PASTINA, SPINACH & EGG

PREMIUM SALADS

SMALL / LARGE

GARDEN INSALATA

SEASONAL BABY GREENS, ROMAINE & ICEBERG LETTUCE, PARMESAN, OLIVES, GRAPE TOMATOES, GARBANZO BEANS, & ITALIAN VINAIGRETTE

\$7 / \$11

HOUSE ITALIAN

ICEBERG LETTUCE, GRAPE TOMATOES, MOZZARELLA, PROVOLONE & ITALIAN VINAIGRETTE

\$6 / \$10

CAESAR

ROMAINE LETTUCE, GRAPE TOMATOES, SHAVED PARMESAN, CROUTONS, & CAESAR DRESSING

\$7 / \$10

ANTIPASTO SALAD

ICEBERG LETTUCE, GRAPE TOMATOES, BANANA PEPPERS, RED ONION, PEPPERONI, CAPICOLA, SALAMI, GARBANZO BEANS, MIXED OLIVES, MOZZARELLA, PROVOLONE & ITALIAN VINAIGRETTE

\$10 / \$15

KALE MARKET SALAD

MIXED GREENS, BABY KALE, FRIED PEPPERONI, GRAPE TOMATOES, OLIVES, EGG, GORGONZOLA, BREADCRUMBS, & ANCHOVY VINAIGRETTE

\$8 / \$11

CAPRESE

RIPENED TOMATOES, BASIL, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL, BALSAMIC GLAZE, SEA SALT & BLACK PEPPER

\$9

ADD TO ANY SALAD OR ENTREE

GRILLED CHICKEN (6OZ) \$7 SIRLOIN STEAK (5OZ) \$10

ATLANTIC SALMON (4OZ) \$9 GRILLED SHRIMP \$9

HOUSE MADE DRESSINGS

ITALIAN VINAIGRETTE BALSAMIC VINAIGRETTE
BUTTERMILK RANCH CAESAR
ANCHOVY VINAIGRETTE OIL & VINEGAR

 MIA SIGNATURE ITEM

 VEGETARIAN ITEM

 GLUTEN-FREE OPTION

PICK YOUR PAIR

ONLY AVAILABLE FOR LUNCH

MONDAY- FRIDAY 11AM - 3PM

SOUP OR SALAD
& HALF PANINI OR HALF HOAGIE

CHOICE OF CUP OF SOUP OR SMALL INSALATA,
HOUSE ITALIAN, OR CAESAR SALAD WITH
CHOICE OF HALF PANINI OR HALF HOAGIE

\$13

HOAGIES, PANINIS, & BURGERS

\$15

CHOICE OF CHIPS, FRIES. OR SMALL HOUSE SALAD
ADD A SIDE OF TRUFFLE FRIES FOR \$2

GLUTEN FREE HAMBURGER BUNS AVAILABLE

HOT ITALIAN HOAGIE

SALAMI, PEPPERONI, HAM, MORTADELLA, MOZZARELLA, PROVOLONE, LETTUCE, ONIONS, TOMATOES, & ITALIAN VINAIGRETTE

ITALIAN SAUSAGE OR MEATBALL HOAGIE

MOZZARELLA & PROVOLONE CHEESE, FRIED HOT, SWEET OR MIXED PEPPERS

STEAK OR GRILLED CHICKEN HOAGIE

MOZZARELLA, PROVOLONE AND AMERICAN CHEESE, GRILLED ONIONS, FRIED HOT, SWEET OR MIXED PEPPERS

CAPRESE PANINI

TOMATOES, FRESH MOZZARELLA, PESTO, OLIVE OIL, BALSAMIC GLAZE, SEA SALT, & BLACK PEPPER

CHICKEN FLORENTINO PANINI

GRILLED CHICKEN, 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

SMOKED TURKEY AND BACON PANINI

THIN SLICED TURKEY, CRISP BACON AND HAVARTI CHEESE, PESTO AIOLI, LETTUCE, TOMATO AND RED ONION

GIOVANNI

GRILLED HAMBURGER TOPPED WITH AMERICAN & PROVOLONE CHEESE, FRIED HOT, SWEET OR MIXED BELL PEPPERS SERVED ON GRILLED TEXAS TOAST

SMASH BURGER

DOUBLE STACKED GRILLED HAMBURGER WITH AMERICAN CHEESE SERVED ON A GRILLED BUN WITH CHEESE, LETTUCE, TOMATO, & RED ONION

DIPS AND SAUCES

\$ 1.25

CREAMY GORGONZOLA
CHARRED TOMATO AIOLI
BUTTERMILK RANCH

TRUFFLE PARMESAN AIOLI
KALAMATA OLIVE DIP
MIA'S SICILIAN HOT SAUCE

SIGNATURE ENTREES

SERVED WITH A BASKET OF OUR COAL FIRED BREAD

GLUTEN FREE PASTA AVAILABLE ON SOME DISHES, ADD \$2

SPAGHETTI & MEATBALLS \$16

SPAGHETTI, HOUSE MEAT SAUCE & TWO OF OUR HOUSE-MADE MEATBALLS

CHICKEN ALFREDO \$18

GRILLED CHICKEN & FETTUCCHINE PASTA IN A CREAMY ALFREDO SAUCE

CLASSIC BAKED LASAGNA \$18

LAYERS OF PASTA, CHEESES, HOUSE-MADE BOLOGNESE SAUCE & ITALIAN SAUSAGE

CHICKEN PARMESAN \$18

CHICKEN BREAST, LIGHTLY BREADED, PAN-FRIED, MOZZARELLA & PARMESAN CHEESE. SERVED WITH SPAGHETTI AND MARINARA

SUBSTITUTE ALFREDO \$2

GORGONZOLA CHICKEN \$18

GRILLED CHICKEN & PENNE PASTA CREAMY GORGONZOLA ALFREDO, ROASTED RED PEPPERS & CRIMINI MUSHROOMS

PENNE POLLO BROCCOLINI \$18

PENNE PASTA WITH PAN-ROASTED BROCCOLINI, OLIVE OIL, BASIL PESTO, CREAM, PARMESAN, & GRILLED CHICKEN

SHRIMP & PANCETTA \$21

SAUTÉED SHRIMP, PANCETTA, SWEET PEAS, CALABRIAN CHILIES & GRAPE TOMATOES, TOSSED IN BUTTER GARLIC SAUCE OVER LINGUINE

VILLAGIO \$18

CHICKEN BREAST TENDERLOINS, SAUTÉED WITH SPICY FENNEL SAUSAGE, PEPPERS, ONIONS, GRAPE TOMATOES, FRESH GARLIC, & WHITE WINE AND BUTTER. SERVED WITH LINGUINI

SAUSAGE AND PEPPER PENNE \$18

PENNE PASTA, MARINARA SAUCE, FRESH RICOTTA, MOZZARELLA & PROVOLONE, WITH CHOICE OF SWEET, MIXED, OR HOT PEPPERS

ATLANTIC SALMON \$26

PAN SEARED SALMON TOPPED WITH GARLIC BUTTER, SERVED WITH ASPARAGUS, & GNOCCHI

MAHI MAHI \$30

GRILLED MAHI MAHI TOPPED WITH A LEMON CAPER BEURRE BLANC, SERVED WITH GNOCCHI & ASPARAGUS

STEAK \$30

10 OZ SIRLOIN STEAK TOPPED WITH A MERLOT DEMI-GLAZE & CRUMBLD GORGONZOLA, SERVED WITH ROASTED RED POTATOES & MIXED VEGETABLES

SIDES

BROCCOLINI \$7

FRESH HERBS AND PARMESAN

MIXED VEGETABLES \$8

ZUCHINNI, SQUASH, BROCCOLINI, SWEET PEPPERS, MUSHROOMS & ONION

FRENCH FRIES \$5

MIA'S TRUFFLE FRIES \$6

FRIED PEPPERS \$5

SWEET, MIXED, OR HOT

ASPARAGUS \$8

SAUTEED WITH BUTTER

SPAGHETTI AGLIO OLIO \$10

ROASTED TOMATOES, BASIL, GARLIC & CALABRIAN CHILIES, TOSSED WITH EXTRA VIRGIN OLIVE OIL

PASTA MARINARA \$7

SPAGHETTI & MARINARA

PASTA ALFREDO \$10

FETTUCINI & ALFREDO

GNOCCHI \$8

WITH SAUTEED BACON & SPINACH

FRIED BANANA PEPPER RINGS \$6

LIGHTY BREADED AND FRIED, SERVED WITH BUTTERMILK RANCH & MARINARA SAUCE

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