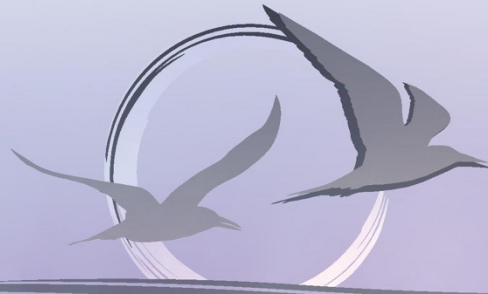


Welcome to



MIA CUCINA



miacucinawa.com.au



MiaCucinaWA



miacucina_perth

The perfect venue for any occasion

Start your dining experience “The Italian Way” – try one or more of our popular share plates before your main meal

BUON APPETITO

SHARE PLATES

OVEN BAKED GARLIC BREAD (V)	8.5
PARMESAN BREAD - Parmesan topped garlic bread (V) (P)	9
PIZZA BIANCA - Rosemary, EVO oil, sea salt, garlic, cracked black pepper (V) (L)	13
OLIVES, PROVOLONE CHEESE & SUNDRIED TOMATO	8.5
MARINATED FREMANTLE OCTOPUS	8.5
CRUSTY BREAD-DUKKAH-OLIVE OIL & BALSAMIC DIP	8.5
GRILLED CACCIATORE SAUSAGE WITH TURKISH BREAD	8.5
FILLET of BEEF CARPACCIO (G) (P)	18.5
Thinly sliced raw MSA grade eye-fillet steak with horseradish cream, fried capers & drizzled with EVO	
CLASSIC ITALIAN MEAT BALLS	16
Savoury Italian meat balls served with a traditional napolitana sauce & oven-baked Turkish bread	
ANTIPASTO SELECTION	22
A traditional Italian treat of cured meats, cheese, pickled vegetables - please ask your wait person how Mia’s chefs are serving today’s antipasto plate	
ARANCINI	16
Traditional crumbed Italian risotto balls filled with seasoned beef & pork, mozzarella & parmesan cheese, mushrooms & peas. Served with a salad garnish & saffron aioli	
BRUSCHETTA (V)	16
Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO	
SCALLOPS (G)	22.5
Succulent pan-seared scallops served with green pea puree, crispy prosciutto, truffle oil & pickled onion	
CALAMARI SALE e PEPE (L)	18
Tender calamari lightly coated in seasoned flour, shallow fried & served with a salad garnish and tartare dipping sauce	
BAKED GOAT’S CHEESE (V) (N)	18.5
Oven-baked with honey, apple & rosemary, served with rocket salad, balsamic glaze & Turkish bread	

HOUSE SPECIAL

GAMBERETTI del’ AGLIO (C)	24
Large locally caught tiger prawns served sizzling with white wine, herbs, oven roasted garlic & Turkish bread- entree	

(V) vegetarian - (G) gluten free - (L) suitable for lactose intolerant
(N) may contain nuts - (C) may contain chilli- (P) parmesan cheese

A number of our dishes are seasoned with sea salt flakes, cracked pepper, parmesan cheese, Italian herbs & a small touch of chilli. Please inform our wait staff of any allergies

MAINS

COZZE TARANTINA (C)	28
Fresh steamed local chilli mussel's sautéed with garlic & chilli, in Mia's delicious house-made napolitana sauce, served with 2 slices of garlic bread	
CALAMARI SALE e PEPE (L)	29.5
Tender calamari lightly coated in seasoned flour, shallow fried & served with a garden salad & tartare dipping sauce	
GAMBERETTI del'AGLIO (C)	42
Large locally caught tiger prawns served sizzling with white wine, herbs, oven roasted garlic & Turkish bread	
SEAFOOD PLATTER (for 2)	95
Mia Cucina's seafood platter includes – chilli mussels, premium grilled fish, calamari & tartare sauce, grilled scallops, smoked salmon, marinated octopus, prawns with cocktail sauce served with hand-cut chips & a garden salad	
PESCE del GIORNO (G)	42
Locally caught premium fish fillets - please ask your waitperson how Mia Cucina's chefs are serving today's catch	
POLLO PARMIGIANA (P)	36
Classic chicken parmigiana layered with prime bacon & caramelized onions, topped with napolitana sauce, parmesan & mozzarella cheese served with a garden salad & hand cut chips	
BISTECCA di PEPE (G)	42
Char grilled premium Black Angus MSA grade scotch fillet served with a pepper sauce, twice cooked hand cut chips & a garden salad	
SCALOPPINI	38.5
Melt in your mouth medallions of premium pork loin scaloppini Ask your wait person how Mia's chefs are serving the scallopini today	
CHICKEN CAESAR SALAD (P)	28
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh Parmesan & boiled egg, all tossed through a traditional classic Caesar dressing, topped with grilled chicken tenderloins	
WITH SMOKED SALMON	30
BISTECCA ITALIANA (P) (G)	42
Char grilled premium Black Angus MSA grade scotch fillet served with roasted capsicum, crispy polenta chips then drizzled with EVO with a fine balsamic glaze	

SIDE ORDERS

STEAMED SEASONAL VEGETABLES	10
GARDEN SALAD - garden salad with lemon dressing	10
GREEK SALAD - garden salad with olives, feta & lemon dressing	13
HAND CUT CHIPS - twice fried	10

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PASTA

SPINACH & RICOTTA CANNELLONI (V) (P)	29.5
House-made cannelloni filled with spinach & seasoned ricotta on a napolitana sauce then topped with béchamel, parmesan & mozzarella cheese	
SPAGHETTI con VONGOLE e SCALLOPS (C) (P)	30
Al dente spaghetti sautéed with juicy clams & scallops with a touch of garlic, chilli, parmesan, anchovy bread crumbs & fresh parsley in a white wine sauce	
SPAGHETTI del PESCATORE (C) (P)	32
Spaghetti tossed through scallops, prawns, fish, mussels & calamari served in a tasty napolitana sauce then topped with fried anchovy breadcrumbs	
BEEF CHEEKS TRIANGOLI (P)	28.5
Hand-made ravioli triangles filled with tender braised beef cheeks, nutmeg & parmesan, pan fried with white wine, bacon, fresh spinach & a napolitana sauce	
CANNELLONI alla CARNE (C) (P)	29.5
House-made cannelloni filled with seasoned beef & pork mince on a napolitana sauce then topped with béchamel, parmesan & mozzarella cheese	
CARBONARA (P)	26
Al dente penne tossed through prime pan-fried bacon, onions & mushrooms served with a creamy sauce & parmesan cheese	
ADD CHICKEN	29.5

PIZZA

MARGHERITA (V)	19
Bocconcini, mozzarella, parmesan cheese, fresh tomato & sweet basil	
QUATTRO FORMAGGI (C)	25
Crusty pizza base brushed with fresh rosemary, basil & olive oil then topped with mozzarella, gorgonzola, parmesan & fetta cheese sprinkled with seasoned chilli flakes	
PEAR, GORGONZOLA & PROSCIUTTO	25
Bianca pizza base with mozzarella & gorgonzola cheeses, caramelized onion, sliced pear & prosciutto topped with fresh rocket & a balsamic glaze	
PROSCIUTTO BIANCA	15
Mozzarella, fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper, topped with fresh thinly sliced prosciutto	
BRUSCHETTA BIANCA (L)	17
Fresh rosemary, EVO oil, sea salt, garlic, cracked black pepper topped with Mia's bruschetta mix & fresh thinly sliced prosciutto	
PIZZA AL TONNO	24
Tuna, sweetcorn & red onion on bianca pizza base finished with safron aioli & mozzarella	
VEGETARIANA (V)	23
Oven roasted beetroot, pumpkin, capsicum, goats cheese topped with rocket drizzled with a balsamic glaze	
DI CARNE	25
Cacciatore sausage, shaved ham, bacon, fresh tomato, red onion, mozzarella and topped with freshly sliced premium prosciutto	
POLLO (C)	24
Tender chicken pieces marinated in a tasty seeded mustard with red onion, oven roasted capsicum, mozzarella cheese and sprinkled with seasoned chilli flakes	

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★ WEEKEND LUNCH SPECIALS ★

Available between 11:30pm – 4:00pm

WHITING (L)	22
Lightly battered local whiting served with fries, salad garnish & tartare	
CLASSIC STEAK SANDWICH	22
Tender scotch fillet steak layered with lettuce, mozzarella, fresh sliced tomato, beetroot, aioli & caramelized onions, served with hand cut fries	
PANINI di POLLO	22
Tender crumbed chicken cutlet with lettuce, cheese, fresh sliced tomato, aioli & red onions, on Turkish bread & served with hand cut fries	
CAESAR SALAD	18
Baby cos lettuce, crispy bacon, croutons, anchovies, fresh Parmesan & boiled egg, all tossed through a traditional classic Caesar dressing	
Add Chicken	23
Add Smoked Salmon	25

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DESSERTS \$13

“ALL MIA CUCINA DESSERTS ARE MADE IN-HOUSE”

BANOFFEE PIE

Mia Cucina's house-made banoffee pie - crusty biscuit base, caramel toffee, fresh banana, whipped cream & chocolate sauce

TIRAMISU (N)

Traditional Italian cake - layers of coffee mousse, mascarpone & Marsala soaked sponge fingers

CHOCOLATE and ORANGE MOUSSE (N)

Chocolate mousse infused with orange & served with stawberry coulis & whipped cream

CRÈME BRULEE

Traditional rich vanilla custard brûlée with a flamed caramelized sugar crust - served with biscotti

PEAR, RASBERRY & WHITE CHOCOLATE CRUMBLE (N)

Served warm with vanilla ice cream

BANANA SPLIT (N)

Traditional Banana Split – banana mixed with vanilla ice-cream & the rich flavour of chocolate sauce, crushed nuts & whipped cream topped with a Maraschino cherry

SORBET & PREMIUM ICE-CREAM

Two scoops of any combination of the following:

Vanilla– Chocolate – Strawberry (ice-cream) **6**

Lemon – Mango – Green Apple (sorbet) **9**

LIQUEUR AFFOGATO

Double shot of espresso coffee, poured over ice-cream, accompanied by a shot of traditional Frangelico or another liqueur of your choice

16