

PIZZA

<u>MARGHERITA</u>	\$17
Bocconcini - mozzarella - fresh tomato - sweet basil	
<u>TROPICANA</u>	\$18
Mozzarella - shaved ham - pineapple	
<u>PEAR GORGONZOLA & PROSCIUTTO</u>	\$23
Bianca pizza base - mozzarella - crumbled gorgonzola - caramelized onion - sliced pear - prosciutto - fresh rocket - fine balsamic glaze	
<u>VEGETARIANA</u>	\$20
Oven roasted beetroot - capsicum - pumpkin - goats cheese - fresh rocket - balsamic glaze	
<u>DI CARNE</u>	\$22
Cacciatore sausage - shaved ham – bacon - fresh tomato - red onion - mozzarella - fresh prosciutto	
<u>POLLO (C)</u>	\$21
Tender chicken pieces marinated in a tasty seeded mustard red onion - oven roasted capsicum - mozzarella- chilli flakes	

(V) Vegetarian (G) Gluten free (L) suitable for lactose intolerant
(N) may contain nuts (C) may contain chilli



TAKEAWAY MENU

1/45 Northside Drive
Hillarys Boat Harbour 6025
Phone: 9448 1753
Takeaway Available: Tues –Sun 12pm - Late
Open Monday Public Holiday 8.30am - 4.pm

ENTREE

<u>GARLIC BREAD</u>	\$6.5
Homemade, straight from our ovens, roasted garlic, Italian herbs & sea salt	
<u>BRUSCHETTA (V)</u>	\$10
Oven roasted garlic bread served with vine-ripened tomatoes, red onion, fresh sweet basil & EVO	
<u>ARANCINI (C)</u>	\$15
Traditional Italian risotto balls filled with seasoned beef, mozzarella cheese, & peas then coated with golden panko breadcrumbs, shallow fried & served with a salad garnish	
<u>CALAMARI SALE e PEPE (C)</u>	\$14.5
Tender <u>calamari</u> lightly coated in seasoned flour with a touch of chilli then shallow fried & served with a salad garnish and tartare dipping sauce	
<u>PIZZA BIANCA</u>	\$10
Fresh rosemary EVO oil, sea-salt, garlic, cracked black pepper	
<u>PIZZA BIANCA CON PROSCIUTTO</u>	\$13
Mozzarella, fresh rosemary, EVO oil, sea-salt, garlic, cracked black pepper, topped with fresh thinly sliced prosciutto	
<u>PIZZA BIANCA CON PROSCIUTTO e BRUSCHETTA</u>	\$15
Mozzarella, fresh rosemary, EVO oil, sea-salt, garlic, cracked black pepper, topped with fresh thinly sliced prosciutto	

* MENU SUBJECT TO CHANGE

MAINS

CALAMARI SALE e PEPE (C) (L) **\$24**

Tender **calamari** lightly coated in seasoned flour & a touch of chilli that is then shallow fried & served with a garden salad garnish & tartare dipping sauce

SCALOPPINI **\$30**

Melt in your mouth medallions of **premium pork loin scaloppini**. There are many variations of how this classic Italian dish is served - ask how Mia's chefs are serving the scaloppini today

POLLO PARMIGIANA **\$29**

Classic chicken parmigiana topped with Mia's tomato & roast capsicum salsa and mozzarella cheese, served with chips & garden salad

CAESAR SALAD **\$20**

Baby cos lettuce, crispy bacon, croutons, anchovies, fresh Parmesan & boiled egg, all tossed through a traditional Caesar dressing

***Add grilled chicken tenderloins \$23**

GREEK SALAD **\$10**

GARDEN SALAD **\$8**

HANDCUT, TWICE COOKED CHIPS **\$8**

PASTA

SPAGHETTI con VONGOLE e SCALLOPS (P) (C) **\$26**

Al dente spaghetti sautéed with juicy clams, scallops, a touch garlic, chilli, parmesan, anchovy breadcrumbs & fresh parsley in a white wine sauce

BEEF CHEEKS TRIANGOLI (P) **\$26**

Hand-made ravioli triangles filled with tender braised beef cheeks, nutmeg & parmesan pan-fried with white wine, bacon, fresh spinach & napolitana sauce

SPAGHETTI del PESCATORE (P) (C) **\$26**

Al dente spaghetti tossed through pan-fried scallops, prawns, fish, mussels & calamari served in a tasty napolitana sauce & topped with fried anchovy breadcrumbs

SPAGHETTI BOLOGNAISE (P) **\$22**

Spaghetti served with tasty prime beef & pork mince, cooked in Mia's napolitana sauce

SPAGHETTI CARBONARA: **\$22**

Spaghetti tossed through prime pan-fried bacon, onions & mushrooms served with a creamy sauce & Parmesan cheese.

***Add chicken \$25**

SPAGHETTI ARRABIATA (P) (C) **\$24**

Spaghetti tossed through bacon, olives, mushrooms, onion, & chilli in Mia's napolitana sauce

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