

PRIMI

Antipasto Misto	22
cured meat, bocconcini, provolone, marinated mushrooms, country olives, herb crostini	
di Mare	24
grilled octopus, scallops, tiger shrimp, calamari smoked salmon, caper berries, lemon gremolata, crostini	
Trio Crostini	14
tomato basil, country olive tapenade, herb ricotta	
Beet Caprese	13
roasted beets, vine ripened tomato, bocconcini, almond pesto, balsamic reduction, extra virgin olive oil	
Kale Salad	13
black kale, gorgonzola, crispy pancetta, heirloom plum tomatoes, virgin olive oil, fresh lemon	
Calamari Grigliata	15
grilled calamari, arugula, charred corn, cherry tomato, pea puree	

SALATA

Insalata di Tonno	18
Italian flaked tuna, mixed greens, corn, kalamata olives, egg, purple onion, tomato, lemon vinaigrette	
Chicken Caprese	23
arugula fennel salad, rosemary chicken breast, pesto vine ripened tomato, melted fresh mozzarella, balsamic drizzle	
Filetto di Salmone	23
atlantic salmon, grilled vegetable, quinoa salad tomato, olives, cucumber salsa	

PIZZA

Funghi	19
wild marinated mushrooms, balsamic glazed onions, fontina, truffle oil	
Prosciutto	19
bocconcini, basil, prosciutto di parma, lemon arugula, cherry tomato	
Pollo	19
chicken breast, black kale, roasted red pepper herb ricotta, mozzarella	
Speziatto	19
genoa salami, Italian sausage, spicy soppressata mozzarella	
Margherita	17
san marzano tomato sauce, fresh mozzarella, basil	

Add-on
marinated wild mushrooms, balsamic glazed onions, sweet peppers, sundried tomatoes, mediterranean olives, pepperoncini 1.75 ea.
soppressata, pancetta, smoked bacon, Italian sausage, pepperoni, chicken, feta, goat cheese, mozzarella, bocconcini, fontina 2.25 ea.
anchovies, smoked salmon, prosciutto, 2.75 ea.

PASTA

Tagliatelle Salmone	23
atlantic salmon, brandy parmesan cream, spring peas fresh dill	
Fusilli di Pollo	22
chicken, spinach, artichoke hearts, padano, tomato confit	
Penne con Salsiccia	20
italian sausage, julienne peppers, kalamata olives, spicy tomato sauce, padano	
Ravioli	22
wild mushroom, sage butter sauce, pine nuts, pecorino	
Risotto del Giorno	21

Gluten free or Whole Wheat Pasta available

SECONDI

Veal Scallopini	23
lemon white wine parsley caper sauce, rappini cannellini beans, pepperoncini	
Angus Striploin Steak	24
arugula, shaved fennel salad, onion rings gorgonzola parsley roasted garlic aioli	
Mio Burger	21
portobello mushrooms, fontina cheese, horseradish mayo, fresh cut fries	
Italian BLT	17
Prosciutto, arugula, tomato, dijon mayo, bocconcini balsamic reduction in flat bread, insalata	
Meat Balls the way you like them	
all beef house-made meat balls	
uno	12
pomodoro sauce, shaved parma, crostini	
due	17
panini, grilled pepper, mushroom, onion	
tre	22
tagliatelle pasta	

CONTORI

Rapini	7
sautéed, garlic, pepperoncini	
Wild Mushrooms	7
sage marinated, shaved padano	
Patatine Fritte	7
yukon gold potato, truffle aioli	
Insalata Mista	8
mixed greens, radish, carrot, onion, tomato, lemon	
Olives	7
rosemary lemon zest, pepperoncini	

All shared entrees add 3.50
A 16.00 minimum charge per person between 11:30 - 2pm
18% Gratuity is added on groups over 8



DOLCI

Mio Tiramisu 8
Infused with brandy & marsala


Blackbottom Pecan 9
chocolate pecan flan, vanilla ice cream

Gelato 8
vanilla with white chocolate
baci, chocolate hazelnut with dark chocolate

Affogato 8
Illy double shot espresso over vanilla gelato

Biscotti 3
cranberry orange
almond chocolate chip
double chocolate



we proudly serve 

ESPRESSO

	Single	Double
Espresso freshly ground espresso bean	4.00	5.20
Macchiato espresso with a dollop of froth	4.25	5.45
Espresso Con Panna espresso + whipped cream	4.25	
Americano espresso + hot water	4.00	

LATTE + CAPPUCINO

Cappuccino espresso, steam milk, froth	4.75
Maple Cappuccino Canadian maple syrup	5.00
Chocolate Cappuccino Ghirardelli chocolate	5.00
Latte espresso, steam milk	4.75
Mocha Latte espresso, steam milk, chocolate	5.00
Hot Chocolate steam milk, Ghirardelli chocolate	4.75

BREWED COFFEE

Regular Roast	3.50
Decaffeinated	

TEAS

Tea Selection	3.50
orange pekoe, earl grey, green, chamomile, mint, lemon	

DIGESTIF

Camomilla Grappa	11
Grappa	10
Limoncello	8
Sambuca	10
Courvoisier V.S	10
St Remy Authentic VSOP	12
Remy Martin Champagne Cognac	17

BIANCO



	5oz	8oz	750ml
Chardonnay Seven Peaks 15, Ca, USA	13	19	54
Chardonnay Kingston Estate 15, Australia	11	16	45
Pinot Grigio Veneto 15, Italy	11	16	45
Pinot Grigio Alois Lageder 15, Italy	13	19	54
Sauvignon Blanc Map Maker 14, NZ	13	19	54
Rosé Hidden Bench 14, VQA, CAN	12	17	48

Champagne | Prosecco

Prosecco Treviso Riva Luce , Italy	11		45
Champagne Veuve Clicquot , France		375ml	86
		750ml	155



ROSSO

	5oz	8oz	750ml
Cabernet Sauvignon James Mitchell 14, CA	13	19	54
Chianti Villachigi 15, Italy	12	17	48
Malbec Humberto Canale 15, Argentina	13	19	54
Merlot Estrada Creek 13, CA	12	17	48
Pinot Noir Audax 14, Verolanuova, Italy	12	17	48
Primitivo Caleo 12, Italy	11	16	45
Shiraz Wallaby Creek 16, Australia	11	16	45
Valpolicella Speri 15, Italy	13	19	54

Vintage

Chianti Classico Luiano 14, Italy			68
Amarone della Valpolicella Righetti 11, Marano, Italy			80
Cabernet Sauvignon Waterstone 13, Napa Valley, CA			88

BEVERAGES Non-Alcoholic

Flat or Sparkling Filtered Q Water	3.50pp
San Pellegrino Limonata, Aranciata, Rossa	4.00
Brio, Gingerbeer	4.25
Soda Pop, 7-up, Pepsi, Diet, Gingerale	4.00
Fresh Orange or Grapefruit Juice	4.25
Juice – tomato, pineapple, cranberry	4.00
Simply Lemonade or Apple	4.25
Ice Tea	4.00

ON TAP

7.50



5.1 pale lager



4.2 euro-style lager



5.2 lager ale



5.2 pale ale

ASK YOUR SERVER FOR THIS WEEKS SPECIAL

BOTTLED BEVERAGES

Becks non-alcoholic, Coors Light	6.50
Corona, Heineken	7.25
Stella, Guinness	7.50
Smirnoff Ice, Cider House Batch:1904	8.00

PRIVATE EVENTS AVAILABLE UP TO 150

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