



4926 cordell avenue • bethesda, md 20814
301.718.6427 • miaspizzasbethesda.com

small plates

mia's daily soup cup \$4 bowl \$6

deviled eggs \$5	meatballs \$7	mac-n-cheese \$5
roasted olives \$5	caponata mushrooms \$5	meatball sliders \$8
baked focaccia \$4	mussels al forno \$10	roasted peppers \$5
cauliflower fritti \$5	broccoli \$6	suppli al telefono \$5

potato and prosciutto croquettes \$6

fried fingerling potatoes – with garlic aioli \$5

antipasto platter – prosciutto, salami, parmesan, olives, roasted garlic, shallots, oven roasted vegetables \$9

mediterranean antipasto – hummus, olives, marinated tomatoes, feta cheese, warm flatbread \$7

bruschette

portobello mushroom, butternut squash and goat cheese, balsamic drizzle \$6

spinach-ricotta toast, marinated artichoke hearts, red bell pepper, kalamata olives \$6

fresh mozzarella, grape tomatoes, basil, balsamic vinegar \$6

salads

insalata mista – mixed greens, grape tomatoes, focaccia croutons, balsamic vinaigrette \$6

chopped romaine – gorgonzola, bacon, beets, tomatoes, egg, sherry vinaigrette \$8

arugula & pear – gorgonzola cheese, toasted pine nuts, sherry vinaigrette \$8

caesar – romaine, focaccia croutons, parmesan, anchovy-lemon-garlic dressing \$9

spinach salad – apples, raisins, goat cheese, candied pecans, cranberry-apple cider dressing \$8

panini

lunch only

grilled sausage hoagie – house made italian sausage, peppers, onions \$10

meatball sub – hot italian meatballs, marinara sauce \$10

the vedura – portobello mushrooms, oven roasted vegetables, basil pesto goat cheese \$10

the italian – prosciutto, fresh mozzarella, tomato, arugula \$11

grilled cheese – fontina, mozzarella, goat cheese \$9

picnic mezzogiorno – salami, pecorino, fried fingerlings, deviled eggs, olives, arugula-tomato salad, bread sticks, aioli \$9

pasta

linguini shrimp fra diavolo – toasted garlic bread \$16

pumpkin ravioli – ricotta, parmesan sage cream sauce \$14

spaghetti and meatballs \$14

linguini with white clam sauce \$16

calzones

italiano – prosciutto, ricotta, parmesan, tomato sauce \$13

amore – meatballs, basil pesto, tomato sauce, ricotta, parmesan, mozzarella \$13

the veggie – oven roasted vegetables, pesto, tomato sauce, ricotta, mozzarella \$13



nightly specials

**Meat Free
Monday**

eggplant parmigiana – garlic toast \$14

Tuesday

wood roasted chicken breast – white wine, shallot, rosemary, garlic, lemon sauce, ricotta-gnocchi \$14

Wednesday

italian style pot roast –fingerling potatoes, carrots, mushrooms, zucchini \$14

Thursday

roast pork loin – garlic, thyme, oregano, polenta \$15

Friday

frutti di mare – shrimp, clams, mussels, scallops in a light tomato sauce over linguini \$17

Saturday

grilled salmon – white wine-lemon butter-caper sauce linguini, broccolini \$16

Sunday

lasagne al forno – garlic toast \$14



wood fired pizzas

mia's – tomato sauce, fresh mozzarella, oregano \$10

margherita – tomato sauce, mozzarella di bufala, fresh basil \$14

mixed mushroom – exotic mushrooms, fontina, parmesan, thyme \$14

multi carni – tomato sauce, pepperoni, sausage, bacon, bell pepper, mozzarella \$14

littleneck – clams in the shell, garlic, capers, spicy sprinkles, parmesan \$14

il forno – tomato sauce, spinach-ricotta, olives, onion, mozzarella \$13

arrabbiata – roasted vegetables, broccolini, cherry tomatoes, fontina, pecorino \$13

jorge's inferno – pesto, tomato sauce, pepperoni, olives, garlic, fresh hotties, mozzarella \$13

meatball pie – meatballs, rich meat tomato sauce, parmesan, mozzarella \$13

salsiccia – tomato sauce, sausage, pepperoni, portobello mushrooms, oregano, spicy sprinkles, parmesan, mozzarella \$13

formaggio – mozzarella, fontina, pecorino, gorgonzola, parmesan, garlic, italian parsley \$13

rustica – basil pesto, pancetta, fresh hotties, parmesan, gruyere \$13

alsace – pancetta, caramelized onions, gruyere, parmesan, thyme \$13

vegetale – tomato sauce, zucchini, eggplant, portobellos, red pepper, onion, olives, smoked gouda \$13

bbq chicken – roast bbq chicken, bbq sauce, red onion, smoked gouda \$13

pizza toppings

\$1.25
red onion • mushrooms • spinach • egg • eggplant • basil
red bell pepper • capers • kalamata olives • anchovies • fresh hotties

\$1.75
pepperoni • sausage • mozzarella • ricotta • parmesan
goat cheese • gorgonzola • smoked gouda • gruyere • pecorino
fontina • pesto • cherry tomatoes • arugula • sundried tomatoes
artichoke hearts • caramelized onions • spinach-ricotta blend
pinenuts • portobello mushrooms

\$2.25
mozzarella di bufala • prosciutto • pancetta • meatballs
bbq chicken • grilled chicken • clams • mussels • salami

pizza bone dipping sauces – tomato, basil pesto, or our mussel sauce \$1

kids menu

8 years and under please

mini mia's pizza – 8" tomato sauce, mozzarella \$7...add pepperoni \$1

mozzarella grilled cheese \$5

little mac-n-cheese \$5

buttered noodles \$5...with meatballs \$8

fruit plate \$4

desserts

chocolate mousse – brownie bottom, fluffy mousse
and a chocolate ganache coating \$7

a trio of crème brulee – orange-cinnamon, chocolate & butterscotch \$8

chocolate chip bread pudding – creamy custard, challah bread, milk chocolate
& a vanilla cream sauce \$7

caramel apple crisp – baked fresh apple topped with a cinnamon pecan crumble
& vanilla sauce \$7

ask about Rosie's cupcake flavors for today \$3

beverages

fresh brewed iced tea \$2

soda – coke, diet coke, sprite, orange, root beer \$2

lemonade – made fresh at mia's, sparkling or still \$3

sparkling water 1 liter \$5 – 1/2 liter \$3

milk – plain or chocolate \$3

juice – fresh orange, apple or cranberry \$3

quartermaine coffee

french press coffee – colombian, regular or decaffeinated \$2

espresso \$3 **cappuccino or latte** \$3 **kitchen coffee** – iced or hot \$3

hot chocolate \$3

pot of tazo tea \$3

wine

wine, producer, region, grape(s) 750ml

sangria | red or white full carafe \$17 1/2 carafe \$9 glass \$5

sparkling and rose glass bottle

Prosecco, Treviso Mionetto, D.O.C. Brut, *Italy* \$8 \$28

Rose, Domaine Bellevue, Touraine, *France* \$8 \$28

white wines glass bottle

Pinot Grigio, Isola D'Oro, *Sicilia, Italy* \$7 \$25

Sauvignon Blanc, Fire Road, Marlborough, *New Zealand* \$8 \$28

Chardonnay, Novellum (unoaked), *CA* \$8 \$28

Riesling, Noble House, *Mosel, Germany* \$9 \$29

Chardonnay, Byron, Santa Barbara, *CA* \$11 \$32

red wines glass bottle

Montepulciano D'Abruzzo, Capestrano, *Italy* \$8 \$28

Malbec, Dolium, Mendoza, *Argentina* \$8 \$28

Pinot Noir, Monte Degli Angeli, Monterrato, *Italy* \$7 \$25

Negroamaro, Rocca Bella, *Puglia, Italy* \$7 \$25

Carmenere, Marchigue Gran Reserva, *Chile* \$8 \$28

Chianti Classico Reserva, Tomaiolo, *Italy* \$10 \$30

Cabernet Sauvignon, Shiraz, Barbera, The Red One, *AUS* \$11 \$32

Cabernet Sauvignon, Silver Palm, *CA* \$13 \$39

wine by the bottle

750ml

white wines

Pinot Grigio, Fili, <i>Italy</i> (organic)	\$30
Albarino, Paco & Lola, <i>Spain</i>	\$38
Sancerre, Christian Lauerjat, <i>France</i>	\$45
Chardonnay, Arrowood, CA	\$45

red wines

Montepulciano, Mascirelli, <i>Italy</i> (organic)	\$29
Super Tuscan, Aia Vecchia, <i>Italy</i>	\$37
Tempranillo, Lan Reserva, <i>Riojo Spain</i>	\$45
Malbec, Zucardi "Q", <i>Argentina</i>	\$45
Chianti Classico, Isole E'Olena, <i>Italy</i>	\$54
Vino Nobile di Montepulciano, Leone D'Oro, <i>Italy</i>	\$54
Cabernet Sauvignon, Justin, CA	\$58

*these wines are not available for 1/2 price wine by the bottle night

** **Service of your personal wine: \$10.00 per bottle with a 2 bottle maximum** **

beer

draft beer \$6

Hoegaarden Belgian White Ale Peroni Italian Pilsner Tupper's Hop Pocket Ale

bottled beers

Newcastle Brown Ale	\$6
Amstel Light	\$5
Bud Light	\$5

premium bottled beers

Stella Artois	\$6
Brooklyn Lager	\$6
Tupper's Killer Pils	\$6