



MIA ITALIAN KITCHEN

EDINBURGH

EST. 2013

New Year's Eve Menu

3 COURSE - £44.95

Starters

ZUPPA DI CAPODANNO

Mix shellfish and fish soup cooked in garlic, fresh chilli, parsley and white wine sauce

BURRATA E PEPERONI (V)

Burrata cheese from Puglia served in a bed of roasted and marinated peppers, capers, garlic and evo

ANTIPASTO DI FINE ANNO

Mix cured meat, asiago and provolone cheese, calamata olives, artichoke hearts and sun dried tomatoes

TERRINA DI POLLO

Chicken and woodland mushroom terrine, served with red onion jam, toasted bread and mixed salad

POLIPO ALL INSALATA

Grilled and marinated octopus served on a bed of new potato, garlic and chive salad, with a lemon vinaigrette

FICHI E FREGOLA (V)

Cold Fregola pasta from Sardinia served with caramelised figs pea shoot salad sun dried tomato and evo

Main course

FILETTO AI 3 PEPI

Aberdeen Angus grilled fillet steak medallions served with chips, rocket and mixed peppercorn and brandy sauce

RISOTTO ALLA BARBABIETOLA (V)

Carnaroli rice, beetroot puree, crumbled goat cheese and toasted pine nuts

PACCHERI AL GRANCHIO

Large paccheri pasta cooked in a sauce of shallots, chilli, white crab meat and parsley, dressed with a lime jus

SAN PIETRO IN GUAZZETTO

Shetland halibut steak served in a sauce of garlic, fresh mussels, cherry tomatoes and basil

ORECCHIETTE AL SUGO

Orecchiette pasta served in a sauce of slow cooked lamb shoulder, San Marzano tomato passata, basil, topped with grated provolone cheese

TONNO GRIGLIATO

Grilled tuna steak topped with a salad of rocket, orange segments, toasted almond flakes, evo

PIZZA A SCELTA

Choice of margherita pizza, mixed meat pizza or parma ham and rocket pizza

Dessert

CHEESECAKE ALLA VANIGLIA

vanilla cheesecake served with chocolate sauce

PISTACCHIO TIRAMISU

Classic pistacchio flavored tiramisù

PICCOLA PASTICCERIA

A mix of small pastries for 2



@MIAITALIANKITCHEN

Please let us know if you have any dietary requirements or food allergies.
10% service charge will be added to parties of 8 and more people.

WWW.MIA-RESTAURANT.CO.UK