



MIA ITALIAN KITCHEN

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EDINBURGH

EST. 2013

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À LA CARTE
MENU



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Starters

ZUPPA DEL GIORNO (V | VG) £5.95
Soup of the day, served with bread and butter

GAMBERONI £11.20
Pan-fried king prawns cooked with garlic, cherry tomatoes, chilli and white wine

CALAMARI FRITTI £10.50
Deep-fried squid served with a side salad and garlic mayonnaise

COZZE £10.50
Fresh mussels cooked in a tomato, garlic, capers and white wine sauce, served with toasted bread

CAPESANTE GRIGLIATE £12.50
Chargrilled king scallops, bed of rocket and baby spinach with sundried and anchovies dressing

MIXED OLIVES (V | VG) £4.95
Green and black olives in a delicious marinade

SALMONE £11.95
Orkney smoke salmon served on a bed of rocket, drizzle with extra virgin olive oil and lemao wadge

CAPRESE (V) £8.95
Tomatoes, D.o.p buffalo mozzarella from Campania, extra virgin olive oil and basil

CAPRESE CON AVOCADO (V) £9.95
Tomatoes, D.o.p buffalo mozzarella from Campania, avocado, extra virgin olive oil and basil

ANTIPASTO VEGETARIANO (V) £10.25
Mixed roasted vegetables and fresh D.o.p buffalo mozzarella from Campania, drizzled with extra virgin olive oil

PROSCIUTTO E BUFALA £10.50
Parma ham and D.o.p buffalo mozzarella from Campania served on a bed of rocket salad, drizzled with extra virgin olive oil

AFFETTATI MISTI E MOZZARELLA £11.50
Sliced Italian cured meats with fresh D.o.p buffalo mozzarella from Campania

BURRATA & BRESAOLA £12.50
Traditional north Italian cured meat with burrata cheese from Puglia, rucola and drizzle of extra virgin olive oil

Salads

INSALATA DI POLLO £14.95
A grilled chicken salad with lettuce, avocado, cucumber, tomatoes, Parmesan cheese shavings, extra virgin olive oil and balsamic vinegar

INSALATA DI SALMONE £15.95
Smoked salmon salad with rocket, avocado, tomato, cucumber, lemon, extra virgin olive oil and balsamic vinegar

(V) VEGETARIAN - (VG) VEGAN - (GF) GLUTEN FREE*

TRACES OF GLUTEN, LACTOSE OR NUTS: All our dishes are prepared in kitchens where nuts, flour & dairy products are commonly used, we regret that we cannot guarantee that our dishes are completely free from traces of gluten, lactose or nuts.

PLEASE NOTE: WE ADD AN OPTIONAL SERVICE CHARGE TO YOUR BILL

Breads

BREAD & BUTTER (V | VG) £3.50
GARLIC BREAD (V) £4.50
GARLIC BREAD WITH MOZZARELLA CHEESE (V) £5.20
BRUSCHETTA (V) £5.50
Toasted bread topped with chopped tomatoes, garlic and basil

Pizzas*

GLUTEN-FREE AVAILABLE
MARGHERITA (V) £11.50
Tomato sauce and D.o.p mozzarella cheese

FORMAGGI (V) £13.95
D.o.p mozzarella cheese, pecorino, gorgonzola and Parmesan cheese

VEGETARIANA (V) £13.50
Tomato sauce, D.o.p mozzarella cheese, seasonal vegetables

BIANCA (V) £12.50
D.o.p mozzarella cheese, provola cheese, fresh Italian sausages and rocket

MORTADELLA £12.50
Tomato sauce, D.o.p mozzarella cheese, cured mortadella topped with crumbled burrata cheese from Puglia

PIZZA CARNE £13.95
Tomato sauce, D.o.p mozzarella cheese, Parma ham, chicken, pepperoni sausage and chilli

QUATTRO STAGIONI £13.95
Tomato sauce, D.o.p mozzarella cheese, artichokes, mushrooms, pepperoni sausage and Parma ham

DIAVOLA £12.95
Tomato sauce, D.o.p mozzarella cheese and pepperoni sausage

FUNGHI POLLO £12.95
Tomato sauce, D.o.p mozzarella cheese, chicken & mushrooms

RUCOLA £13.95
Tomato sauce, D.o.p mozzarella cheese, rocket salad, Parma ham & Parmesan cheese shavings

Focaccias

OVEN-BAKED, CRISPY PIZZA BREADS
FOCACCIA WITH GARLIC & ROSEMARY (V | VG) £10.50
FOCACCIA WITH BUFFALO MOZZARELLA (V) £11.95
FOCACCIA WITH CHOPPED TOMATOES, GARLIC & BASIL (V | VG) £10.95

Risotto

RISOTTO VEGETARIANO (V | VG) £14.50
Carnaroli rice cooked with mixed seasonal vegetables

RISOTTO, SALSICCIA E GORGONZOLA £15.95
Carnaroli rice cooked with Italian fennel sausage & gorgonzola cheese

RISOTTO PORCINI (V) £15.50
Carnaroli rice cooked with porcini mushrooms, white wine, extra virgin olive oil & Parmesan cheese

RISOTTO MARE £16.95
Carnaroli rice coated with mixed seafood, garlic, white wine & tomato sauce

Pasta*

GLUTEN-FREE AVAILABLE
RAVIOLI £13.95
Ask for today's recipe

ARRABBIATA (V | VG) £12.50
Penne pasta coated with chilli, extra virgin olive oil, garlic and tomato sauce

RIGATONI ALLA NDUJA £13.50
Large tubes of pasta coated with garlic, chilli, cherry tomatoes sauce and `nduja (Italian spicy, spreadable pork sausage)

RIGATONI VERDI (V | VG) £13.50
Large tube of pasta cooked with red onions, broccoli, peas, mushrooms and a touch of tomatoes sauce

LINGUINE MARE £16.95
Linguine pasta with mixed seafood coated with mixed seafood, garlic, white wine and tomato sauce

CARBONARA £12.50
Spaghetti coated in a cream sauce with pancetta, egg yolk and Parmesan cheese

LINGUINE GAMBERONI £15.50
Linguine pasta with prawns, courgettes and cherry tomatoes

BOLOGNESE £12.95
Spaghetti in a rich beef mince ragu'

LASAGNA £13.95
Traditional home-made lasagna with beef mince ragu'

LINGUINE ALLE VONGOLE £14.50
Linguine pasta tossed with clams, extra virgin olive oil and cherry tomatoes

LINGUINE SALMONE £14.95
Linguine pasta tossed in cream, vodka, salmon and spinach

RIGATONI SALSICCIA E PORCINI £14.50
Large tubes of pasta cooked with Italian herb sausage, porcini mushrooms, white wine and extra virgin olive oil

LINGUINE AL RAGU DI PESCATRICE £17.50
Linguine pasta coated in a sauce of garlic, chilli, monkfish and fresh basil

Pollo

POLLO VALDOSTANA £17.95
Pan-fried breast of chicken cooked with mozzarella cheese and Italian style ham

POLLO FUNGHI E CREMA £17.95
Pan-fried breast of chicken with white wine, mushrooms and cream sauce

Fish

CODA DI ROSPO ALLO ZAFFERANO £23.95
Monkfish tail cooked with garlic, baby potatoes, mussels and saffron sauce

SPIGOLA £18.50
Sea bass cooked with cherry tomatoes, garlic, white wine, extra virgin olive oil and fresh basil

ORATA AL LIMONE £18.50
Sea bream cooked with garlic, parsley, prawns, lemon zest and butter sauce

Beef

BISTECCA AI FERRI Chargrilled 28 days drier aged Scotch beef sirloin steak £26.95

FILETTO AI FERRI Chargrilled 28 days drier aged Scotch beef sirloin steak £28.95

SAUCES AVAILABLE: EACH £3.50
Peppercorn; Mushroom & cream; Gorgonzola cheese or Porcini mushroom

Veal

VITELLO MILANESE £20.50
Traditional Italian breaded veal, served with spaghetti in a tomato sauce

VITELLO SALTIMBOCCA £19.95
Pan fried veal with Parma ham and mozzarella cheese

VITELLO FUNGHI CREMA £19.95
Pan-fried veal in a white wine, mushroom and cream sauce

Sides

CHIPS (V | VG) £3.95

SAUTÉED POTATOES (V | VG) £4.95

MIXED SALAD (V | VG) £4.95

ROCKET SALAD WITH PARMESAN SHAVINGS (V) £5.50