



MIA ITALIAN KITCHEN

EDINBURGH

EST. 2013

MERRY

Christmas

AND

HAPPY NEW YEAR!



@miaitaliankitchen

WWW.MIA-RESTAURANT.CO.UK

Christmas Menu

2 COURSE - £28.95 / 3 COURSE - £32.95

Starter

ZUPPA DI NATALE (V) (VG)

Traditional lentil soup served with croutons and drizzled with extra virgin olive oil

BURRATA ARTIGIANALE

Burrata cheese from Puglia, served with a salad of black cherry tomatoes, ventricina salami, rocket and extra virgin olive oil

COZZE ALLO ZAFFERANO

Shetland mussels cooked with olive oil, garlic, fresh cherry tomatoes and saffron sauce

FICHI E MIELE (GF) (V)

Fresh figs drizzled with honey and served with pecorino cheese and pomegranate seeds

CARPACCIO DI SALMONE (GF)

Oak smoked salmon served with a mixed berries salad, cucumber and fresh mint, drizzled with lemon and extra virgin olive oil vinaigrette

Pizza

SANTA CLAUS

Tomato sugo, buffalo mozzarella pearls, nduja and fresh basil

REGINA MARGHERITA (V)

Tomato sugo, D.o.p mozzarella cheese, wild mushrooms, topped with basil infused cherry tomatoes

BIANCA

Fior di latte mozzarella, gorgonzola, pecorino, deep fried aubergine and Parma ham

Mains

PAPPARDELLE SPECK E PORCINI

Egg pappardelle pasta served with cured speck from Valtellina, wild mushrooms, tomato sauce and a touch of double cream

MERLUZZO NATALIZIO

Cod fillet cooked with garlic, parsley, tomato sauce, Shetland mussels, anchovies and served with mixed vegetables and new potatoes

GNOCCHI AL FORNO (V)

Potato dumplings cooked with fresh cherry tomatoes, basil pesto, buffalo mozzarella and oven baked with Parmesan cheese

POLLO ALLE CASTAGNE

Chicken supreme cooked in a sauce of onion, pancetta, chestnut, mushrooms, demi-glace and a touch of double cream

PACCHERI DI NATALE (V) (VG)

Paccheri pasta from Gragnano cooked with caramelized onions, fresh baby spinach, confit cherry tomatoes, topped with vegan crumble cheese

BISTECCA

9 Oz 28 day dry aged Scottish rib eye steak, served with chips, peppercorn sauce and a side salad.

Supplement of 8.95

FILETTO

9 Oz 28 day dry aged Scottish filet steak served with chips, peppercorn sauce and a side salad.

Supplement of 19.95

GLUTEN FREE PASTA AVAILABLE

Desserts

TORTA DI RICOTTA E PISTACCHIO

Traditional pistachio and ricotta cream between soft sponges, decorated with chopped pistachio and hazelnut, served with a scoop of vanilla ice cream

TORTA AL CIOCCOLATO

Cocoa sponge cake base topped with layers of dark, white and milk chocolate cream served with chocolate sauce

DESSERT OF THE DAY

Ask your waiter about today's dessert

GF GLUTEN FREE - V VEGETARIAN - VG VEGAN

PLEASE INFORM STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS

PLEASE NOTE A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR FINAL BILL