



MIA ITALIAN KITCHEN

EDINBURGH

EST. 2013

MERRY

Christmas

AND

HAPPY NEW YEAR!



@miaitaliankitchen

WWW.MIA-RESTAURANT.CO.UK

Christmas Menu

2 COURSE - £30.95 / 3 COURSE - £34.95

Starter

ZUPPA DI NATALE

Traditional turkey and vegetable soup served with croutons and drizzled with extra virgin olive oil

BURRATA ARTIGIANALE

Burrata cheese from Puglia, served with roasted mixed peppers, ventricina salami and extra virgin olive oil

COZZE

Shetland mussels cooked with olive oil, garlic, fresh leeks and a touch of double cream

FICHI E MIELE (GF) (V)

Fresh figs drizzled with honey, 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, D.o.p. mozzarella, goat cheese, caramelised onion, nduja and fresh basil

REGINA MARGHERITA (V)

Tomato sugo, D.o.p. mozzarella cheese, wild mushrooms and provola

BIANCA

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

Mains

PACCHERI SPECK E PORCINI

Paccheri 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

RAVIOLI VEGETARIANI (V)

Ricotta and baby spinach stuffed ravioli cooked with fresh cherry tomatoes, basil pesto and Parmesan cheese

POLLO ALLE CASTAGNE

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

ORIECCHIETTE DI NATALE (V) (VG)

Dome-shaped pasta from Puglia cooked with vegan bolognese sauce

RIB EYE STEAK

10 oz 28-day dry-aged Scottish rib eye steak, served with chips, peppercorn sauce and a side salad
Supplement of 9.95

FILETTO

10 Oz 28 day dry aged Scottish fillet steak served with chips, peppercorn sauce and a side salad.
Supplement of 10.95

GLUTEN FREE PASTA AVAILABLE

Desserts

CROSTATA DI NOCI E ARANCE (V) (VG)

Shortcrust pastry with layer of orange jam, chocolate hazelnut cream and crushed hazelnut

TORTA DELLA NONNA (V)

Lemon custard on a shortcrust pastry base dusted with icing sugar and topped with nuts

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