

SEPTEMBER 8TH - 14TH 2025

MANAYUNK RESTAURANT WEEK

MIA RAGAZZA MENU

3 COURSES FOR \$45 - SELECT ONE MENU ITEM FROM EACH COURSE

APPETIZERS

FRIED ARTICHOKE HEARTS // PICKLED ONION, PARMESAN, RED WINE VINAIGRETTE
SORT-OF SPICY CAESAR SALAD // BABY GEM LETTUCE, SOURDOUGH CROUTONS,
WASABI & ANCHOVY DRESSING
SUPPLI // FRIED RISOTTO, MOZZARELLA, CACIO E PEPE CREAM

HAND MADE PASTA & ENTREES

BUCATINI // ALLA GRICIA, STRACCIATELLA
RIGATONI // VODKA SAUCE, CHILI FLAKE
LINGUINI // PISTACHIO PESTO, ARUGULA, BLISTERED TOMATO
***AVAILABLE PASTA ADD-ONS: BURRATA \$7 | HERBED CHICKEN BREAST \$8 |
GRILLED SHRIMP \$12 | SALMON \$12
***SELECT GLUTEN FREE PASTA AVAILABLE \$2
CHICKEN PARMESAN // BONE-IN, BREADED, FRIED, SIDE FETTUCINI AL BURRO

DESSERT

TIRAMISU CHOCOLATE CAKE // SIXTEEN DECADENT LAYERS, MASCARPONE CREAM,
CHOCOLATE GANACHE (+\$8)
CANNOLI TRIO // ESPRESSO, LEMON RICOTTA, PISTACHIO

FEATURED BEVERAGES

HOUSE WHITE // SUBTLE, DELICATE - LIKE A PINOT GRIGIO | ON TAP; BORGIO LAME,
PIEDMONT // \$11.00
HOUSE RED // EASY DRINKING, DEEP NEGROAMARO; CONTRADE, PUGLIA // \$11.00
TIRAMISU ESPRESSO MARTINI // VODKA, ESPRESSO, SWEETENED MASCARPONE //
\$16.00
MY GIRL // VODKA, BLUEBERRY, PEACH, LAVENDER // \$16.00