

APPETIZERS

STEAK STACKS 20.00

Filet medallions, sliced tomato, fresh mozzarella, arugula, and glazed balsamic.

FRIED STRING BEANS 13.00

Sautéed with crisp bacon in a sweet chilli and honey aioli sauce.

MUSSELS (Red or White) 15.00

STUFFED ARTICHOKE 11.00

ARANCINI 12.00

Breaded rice balls stuffed with Italian beef and giardiniera.

SAUSAGE & PEPPERS 15.00

Sautéed with peppers and onions.

CALAMARI FRITTI 16.00

Lightly battered and fried, served with marinara, sweet chili or cocktail sauce.

PETE'S CALAMARI FRITTI 17.00

Sautéed with giardiniera peppers, garlic, and olive oil.

QUESADILLA ITALIANO 17.00

Italian beef, mozzarella, giardiniera and marinara sauce.

BRUSCHETTA 9.00

Tomato, basil, olive oil over crusty Italian bread.
(Add Fresh Mozzarella Cheese 3.00)

EGGPLANT ROLLS 13.00

Stuffed with ricotta cheese, smothered in marinara, topped with mozzarella and romano cheese.

MIA SKINS 15.00

Hollowed potato halves filled with smoked applewood bacon, cheddar cheese, scallions and sour cream.

GARLIC BREAD 6.00

(Add Mozzarella Cheese 2.00)

CHEESESTICKS (6 pcs) 9.00

CHICKEN WINGS (6 pcs) 10.00 / (10 pcs) 16.00

BBQ, Hot or Sweet Chili.

BRUSSEL SPROUTS 13.00

Sautéed with crispy bacon and caramelized onions in a honey glazed sauce.

BEER PRETZEL 10.00

Served with cheddar sauce.

SIDE DISHES

FRENCH FRIES 4.00 Add Cheese 2.00

SWEET POTATO FRIES 6.00

SAUSAGE 5.00

MEATBALLS 6.00

BROCCOLI 4.00

MASHED POTATOES 4.00

VESUVIO POTATOES 4.00

SALADS & SOUPS

Dressings: Creamy Italian, Vinegar & Oil, French, Caesar, Ranch, Bleu Cheese, Honey Mustard, Balsamic, 1000 Island

CAESAR SALAD 12.00

Add Chicken 5.00 • Shrimp 8.00 • Salmon 10.00

CAPRESE SALAD 14.00

Arugula, roma tomatoes, basil, fresh mozzarella, and virgin olive oil.

GRILLED SAUSAGE SALAD 15.00

Mixed greens with grilled sausage, fresh mozzarella, red onion, roasted peppers, and artichoke hearts with balsamic vinaigrette.

VINNI'S MEATBALL SALAD 15.00

Mixed greens tossed with giardiniera peppers, tomatoes, two meatballs, fontinella cheese, and glazed balsamic.

MIA SALAD 14.00

Mixed greens, carrots, tomatoes, red onions, imported olives, pepperoncini, red peppers, fontinella and romano.

STEAK SALAD 19.00

Mixed greens topped with filet medallions, crumbled blue cheese, tomatos, red onion, and glazed balsamic.

SPINACH SALAD 15.00

Baby spinach, feta, eggs, bacon, apple, and red onion.

ANTIPASTO SALAD 14.00

Mixed greens, ham, salami, pepperoni, provolone, and tomatoes.

TUSCAN SALAD 14.00

Mixed greens, strawberries, walnuts, feta cheese, and red onion.

WATERMELON SALAD 14.00

Fresh watermelon, feta cheese, mint, glazed balsamic.

PASTA SALAD 13.00

Tri-colored chilled pasta with olives, red onion, red peppers, fontinella cheese and Italian dressing.

HOMEMADE SOUP OF THE DAY Bowl 5.00 / Quart 10.00

Prices subject to change without notice.

Pasta Mia PIZZAS

Established in 1988

630-736-1290 | 116 Bartlett Plaza | Bartlett, IL
www.PASTAMIABARTLETT.com



	Small 12"	Medium 14"	Large 16"	X-Large 18"
GLUTEN FREE	17.00			
THIN OR X-THIN	15.00	17.00	21.00	24.00
DOUBLE DOUGH	17.00	20.00	23.00	26.00
EXTRA TOPPING	2.50	2.75	3.00	4.50
PAN	17.00	19.00	22.00	
STUFFED	19.00	21.00	24.00	
EXTRA TOPPING	3.00	3.50	4.00	

TOPPINGS

Sausage • Pepperoni • Ground Beef • Bacon • Ham • Canadian Bacon • Mushrooms • Fresh Tomatoes • Green Peppers
Onions • Fresh Garlic • Broccoli • Pineapple • Eggplant • Ricotta • Giardiniera • Pesto Sauce • Extra Mozzarella • BBQ Sauce
Jalapeño Peppers • Fresh Basil • *Artichoke Hearts • *Shrimp • *Fontinella Cheese • *Chicken • *Roast Beef • *Anchovies
*Roasted Red Peppers • *Pepperoncini (*Indicates Double Charge for Topping)

SIGNATURE PIZZAS

	Small 12"	Medium 14"	Large 16"	X-Large 18"
THIN OR X-THIN	20.00	23.00	27.00	31.00

DA CHEEZY BEEF Two layers of crispy dough stuffed with sauce, Italian beef, mozzarella, and giardiniera peppers.

MIA SUPREME Sausage, pepperoni, onion, green pepper, mushroom, and mozzarella.

SAUSAGE ARUGULA Olive oil, roasted garlic, sausage, mozzarella, cherry tomato, fresh arugula, glazed balsamic.

MARGHERITA Plum tomato sauce, roasted garlic, fresh mozzarella, and basil.

FLATBREADS 18.00

DIABOLO Spicy pepperoni, whipped ricotta, mozzarella, fresh basil and hot honey.

CARCIOFI Roasted red peppers, artichoke hearts, olive oil, garlic, mozzarella and fontinella cheese.

FIG JAM Housemade fig jam, fresh prosciutto, arugula, mozzarella and honey.

BARBEQUE CHICKEN Barbeque sauce, chicken, red onion, mozzarella and crumbled gorgonzola cheese.

ELMWOOD PARKER Italian beef, Greco sausage, giardiniera peppers and mozzarella cheese.

NEW! SMACK THE MAC Topped with cheddar mac-n-cheese, smoked applewood bacon and mozzarella cheese drizzled with BBQ sauce.

ENTREES

BBQ RIBS Half Slab 19.00 / Full Slab 29.00

Served with fries.

CHICKEN MARSALA 18.00

Sautéed with marsala wine and mushrooms, penne pasta.

CHICKEN VESUVIO 18.00

Sautéed with garlic, olive oil, and white wine, with potatoes.

CHICKEN LIMONE 18.00

Sautéed in lemon sauce, served with potatoes.

CHICKEN PARMIGIANO 19.00

Breaded and topped with marinara sauce and mozzarella, served over linguine.

CHICKEN MELANESE 19.00

Breaded and pan fried, served over arugula, cherry tomatoes, and fresh mozzarella, drizzled with glazed balsamic.

SALMON ALLA MIA 21.00

Pan seared salmon finished in lemon sauce, served with baby spinach and potato wedges.

BEEF POT ROAST 21.00

Slow roasted with carrots and celery, served over creamy mashed potatoes.

PASTAS

Add Chicken 5.00 • Shrimp 8.00 • Filet Tips 12.00

Meat Sauce 3.00 • Add Gluten Free Pasta 3.00

RIGATONI VODKA 16.00

SPAGHETTI & MEATBALLS 16.00

MEAT LASAGNA 18.00

GNOCCHI MARINARA 15.00

RAVIOLI MARINARA (Cheese) 15.00

ANGEL HAIR CARCIOFI 17.00

Artichoke and tomatoes sautéed in light white wine sauce, tossed with spaghetti.

BAKED MOSTACCIOLI 16.00

Baked with freshly made ricotta and mozzarella.

LINGUINE MELANZANA 16.00

Layers of eggplant baked with mozzarella cheese.

LINGUINE CON CLAM SAUCE (White or red sauce) 18.00

FETTUCCINE ALFREDO 16.00

RIGATONI SPINACH 17.00

Blended with spinach, ricotta, mozzarella, and marinara.

AUNTIE VERA'S PASTA CAPRESE 18.00

Cherry tomatoes sautéed with garlic, olive oil, and basil, tossed with penne pasta and fresh mozzarella.

BROCCOLI & SHRIMP OLIO 19.00

Broccoli and shrimp sautéed with garlic and olive oil, tossed with spaghetti.

CAVATELLI WITH VODKA SAUCE 16.00

SANDWICHES

Served with fries, sweet potato fries, or potato salad.

MIA GRILLED CHEESE 13.00

Applewood smoked bacon, white cheddar and American cheeses with tomato dipping sauce.

CHICKEN POLLO 14.00

With pesto sauce, provolone, lettuce, and tomato.

PARMIGIANO Eggplant 12.00 / Chicken 15.00

With marinara sauce and melted mozzarella.

BAKED MEATBALLS 14.00

With mozzarella, romano, and marinara on garlic bread.

ITALIAN BEEF 14.00

Add Sweet or Hot Peppers 1.00 • Mozzarella or Roasted Red Peppers 2.00

ITALIAN SUB 14.00

Ham, salami, pepperoni, provolone, lettuce, tomato, and Italian dressing.

OPEN FACED TUNA 14.00

Toasted panini, housemade tuna, sliced tomato, avocado, and provolone.

THAT'S A WRAP

Served with pasta salad.

BUFFALO CHICKEN 14.00

Mixed greens, buffalo chicken, cheddar, avocado and ranch dressing.

CHICKEN CAESAR 14.00

Romaine lettuce, grilled chicken, caesar dressing and shaved parmesan.

TURKEY BLT 14.00

Turkey breast, bacon, lettuce, tomato, cheddar cheese and ranch.

THE ANTIPASTO 14.00

Shredded lettuce, salami, ham, pepperoni, provolone cheese, tomatoes and vinegar & oil dressing. Served with fries.

TUNA 14.00

Baby spinach, housemade tuna, and provolone.

BURGERS

Served with fries, sweet potato fries, or potato salad.

MIA BURGER 14.00

1/2 lb. char-broiled angus burger with lettuce, tomato, and pickles.

PETEY'S PATTY MELT 15.00

Tender angus burger topped with grilled onions, white cheddar and American cheeses on toasted rye bread.

TURKEY BURGER 15.00

1/2 lb. ground turkey burger topped with avocado, cheddar, caramelized onions, and honey mustard mayo, served with sweet potato fries.

SMASH BURGER 16.00

2 Angus patties, American cheese, grilled onions, and pickles.

FOR THE KIDS

CHICKEN FINGERS & FRIES 10.00

MACARONI & CHEESE 9.00

KIDS PASTA (Spaghetti or Mostaccioli) 9.00

DESSERTS

CANNOLI 4.00

TIRAMISU 6.00

NANIS CASADETTI 6.00

FRIED DOUGH 6.00

CHOCOLATE CAKE 8.00

HOUSEMADE ITALIAN ICE (Assorted Flavors)

WHITE WINES



SPARKLING

- LA MARCA PROSECCO** ITALY 187ml.....12
Strong honeysuckle notes, accompanied by citrus and peach.
- ROSÉ PROSECCO**.....12
Peach and pear with blended hints of ripe cherry, raspberry and wild strawberry.

CHARDONNAY

- CANYON ROAD** CALIFORNIA.....7 26
Pear and green apple with bright citrus leading to soft vanilla.
- BROWN ESTATE** CALIFORNIA.....10 38
Unoaked with aromas and flavors of guava, gooseberry, lemon verbena and a touch of tropical fruit.
- AUSTIN HOPE** PASO ROBLES, CALIFORNIA.....12 46
Oaked with a clean and fresh entry layered with tropical fruit and honeydew flavors all finishing with a crisp flavor.

SAUVIGNON BLANC

- CANYON ROAD** CALIFORNIA.....7 26
Dry, light bodied, tart wine with lemon juice, lime zest and green grass flavor.
- PONGA** MARLBOROUGH, NEW ZEALAND.....9 34
Vibrant aromas of ripe citrus and tropical fruits on the nose lead into a refreshing palate full of white peach and grapefruit. The crisp and clean aromas are accented with chalky, mineral tones.
- HESS** CALIFORNIA.....10 38
Loaded with aromatics of grapefruit and lemongrass in a hint of lime zest.

PINOT GRIGIO

- CANYON ROAD** CALIFORNIA.....7 26
A fresh tasting pinot grigio with a vibrant bouquet of apples and white peaches.
- FOLONARI** VENETO, ITALY.....9 34
Fragrant bouquet of fresh flowers, crisp notes of green apples with a clean finish.
- SANTA MARGHERITA** ITALY.....13 49
Creamy and smooth with citrus and golden delicious apple flavors.

RIESLING

- WASHINGTON HILL** WASHINGTON.....7 26
Wonderful crispness compliments the creamy texture surrounded by key lime and crème brûlée notes.

MOSCATO

- STELLA** ITALY.....7 26
Very well balanced beautiful notes of white peach, tropical fruit, slight minerality.

WHITE ZINFANDEL

- CANYON ROAD** CALIFORNIA.....7 26
Light bodied with hints of strawberry, cherry and watermelon with a crisp finish.

ROSÉ

- MINUTY** PROVENCE, FRANCE.....13 49
Notes of red fruit dominate the nose pallet is fresh and round with crunchy fruit.

COCKTAILS

- THE MIA TINI**.....10
Italian ice signature martini. Our house specialty.
- COSMOPOLITAN**.....10
Tito's Vodka, Bols Triple Sec and cranberry juice with a lemon twist.
- PEACH MULE**.....9
Tito's Vodka, real peach and Barritts Ginger Beer garnished with lime.
- MIA MULE**.....9
Tito's Vodka and Barritts Ginger Beer.
- POMEGRANATE MARTINI**.....11
New Amsterdam Citrus Vodka and Bols Pomegranate Liqueur with a lemon twist.
- ESPRESSO MARTINI**.....14
Shot of espresso, Stolichnaya Vanilla Vodka, Kahlúa and Baileys Irish Cream.
- LEMON DROP**.....11
New Amsterdam Citrus Vodka, Bols Triple Sec, fresh squeezed lemon and a splash of sour mix.
- OLD FASHIONED**.....14
Basil Hayden's Bourbon, simple syrup, orange bitters, cherry and orange twist.
- ITALIAN MANHATTAN**.....14
Maker's Mark Bourbon, sweet vermouth, amaretto and a cherry.

RED WINES



CABERNET SAUVIGNON

- CANYON ROAD** CALIFORNIA.....7 26
Currant, blackberry and black cherry with notes of sweet vanilla and toast.
- DOUBLE CANYON** WASHINGTON.....9 34
Ripe and juicy black fruit with a hint of mocha and beautiful tannis.
- QUILT** NAPA VALLEY, CALIFORNIA.....18 69
Rich with chocolate brownie, molasses, brown sugar and rhubarb presented with higher-toned fruit emphasis.
- AUSTIN HOPE** PASO ROBLES, CALIFORNIA.....18 69
Vanilla foam, ripe dark fruit, roasted coffee and nuances of spice.

PINOT NOIR

- CANYON ROAD** CALIFORNIA.....7 26
Rich, fruit forward cherry flavor, soft tannins with a smooth, velvety finish.
- CHASING LIONS** CALIFORNIA.....11 42
Lush aromas of ripe cherries, orange peel, violets and fig leaf with long lingers of caramel and cloves.

CHIANTI

- BIAGO CHIANTI RESERVA** TUSCANY.....8 30
Smooth yet lively notes of black cherries and strawberries with hints of herbs, giving it a savory touch.

INTERESTING REDS

- HIGH NOTE-RED BLEND** ARGENTINA.....10 38
50% Malbec, 20% Cabernet, 20% Syrah, 10% Bonarda
Aromas of blackberry, spice fragrances and hints of blueberry.
Flavors of cocoa, vanilla, jammy texture.
- TROUBLEMAKER-RED BLEND** CALIFORNIA.....10 38
Jammy aromas of black fruits and berries, delicate flavors of peppercorn, dried tobacco and roasted coffee.
- DECOY MERLOT** SONOMA COUNTY, CALIFORNIA.....11 42
Lush and inviting layers of black cherry, blueberry and plum with hints of dark chocolate and cedar.

DRAFT BEER



- MILLER LITE, LIGHT LAGER** 4.17% ABV.....4 14
- MODELO**.....6 23
- BLUE MOON, WITBIER** 5.4% ABV.....7 25
- PIERONI, EURO PALE LAGER** 5% ABV.....7 25
- STELLA ARTOIS, EURO PALE LAGER** 5% ABV.....7 25
- 3 ROTATING DRAFTS**.....8 28

BOTTLED BEERS & CANS

- MILLER HIGH LIFE**.....4
- MILLER LITE**.....4
- BUD LIGHT**.....4
- COORS LIGHT**.....4
- MGD**.....4
- HIGH NOON**.....5
- MODELO**.....5
- PERONI ZERO**.....5
- CORONA**.....5
- CORONA PREMIER**.....5
- ANGRY ORCHARD**.....5
- MICHELOB ULTRA**.....5
- WHITE CLAW**.....5

SOFT DRINKS

- COKE, DIET COKE, SPRITE**.....3.75
- RASPBERRY ICED TEA, LEMONADE**.....3.75
- SAN PELLEGRINO OR AQUA PANNA WATER**.....4.00

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