

Mio Mia
Cafe & Catering

www.miomiacafe.com.au

Catering 0414 353 354 – info@miomiacafe.com.au

Caffé (Coffee) Menu

Espresso	\$3,00
Macchiato	\$3,40
Piccolo	\$3,40
Cappuccino	\$3,40
Latte	\$3,40
Flat White	\$3,40
Mocha	\$3,90
Hot chocolate	\$3,40
Chai Latte	\$3,90
Ice Coffee	\$4,90
Café Leccese (Espresso on Ice with or without cold milk)	\$3,90
Add 50 Cents for large, decafe, soy, flavour & an extra shot.	

Bevanda (Drinks) Menu

- Freshly squeezed orange juice. \$4,00 .S
- Mixed berry or banana smoothie made with real fruit and your choice of frozen yogurt or ice cream. \$5,00 .L
- Milkshake – chocolate, strawberry, vanilla & caramel. \$6,50
- Selection of juices and soft drinks cold from the fridge. \$5,50

Colazione (Breakfast) Menu

- Freshly baked muffins. \$5,00
- Whisk & Pin Muesli with Paesanella natural yogurt and seasonal fruit. \$7,00
- Banana bread or raisin toast – toasted with butter or ricotta. \$4,00
- Italian sourdough toast with butter or ricotta and a selection of jams and spreads. \$4,00
- Italian toasted ciabatta with avocado, tomato & ricotta. \$7,50
- Soft boiled egg with avocado, tomato on toasted ciabatta. \$9,50
- Croissant with double smoked ham and provolone cheese. \$6,50
- Pane Romana with double smoked ham, provolone cheese & tomato toasted. \$8,50
- **A SELECTION OF PASTRIES & CAKES.**

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Pranzo (Lunch) Menu

• **Italian Panini's** served on fresh sourdough ciabatta or soft Romana bread. (Bread fresh daily)

Piccolo (Small) \$5.50, Grande (Regular) \$8.50

1. Romano tomato with bocconcini, basil, extra virgin olive oil, salt & pepper.
2. Italian prosciutto or salami with roasted red pepper, rocket, provolone cheese, extra virgin olive oil, balsamic, salt & pepper.
3. Tuna with capers, Spanish onion, rocket, lime aioli, balsamic & pepper.
4. Smoked Salmon with capers, Spanish onion & horseradish, dill, mascarpone cream.
5. Pastrami with dill gherkins, rocket, mustard, extra virgin olive oil, balsamic, salt & pepper.
6. Goat cheese with grilled sweet potato, roasted red pepper, artichoke, rocket, extra virgin olive oil, balsamic, salt & pepper.
7. Double smoked ham with Romano tomato, Provolone cheese, salt & pepper.
8. Spicy smoked chicken with avocado, tomato, rocket, extra virgin olive oil, balsamic, salt & pepper.

Italian Bruschetta

Classico – Diced tomato seasoned with extra virgin olive oil, oregano, salt & pepper served on Italian sourdough toast. **\$6,50**

Add bocconcini and basil **\$2,50**

Tuna – Diced tomato with tuna, capers and Spanish onion seasoned with extra virgin olive oil, salt and pepper served on Italian sourdough toast. **\$8,50**

• **Fresh Salads** served with Italian sourdough **\$9.50**

Salad Base – Italian mixed greens, tomato, & cucumber.

Add 4 of the following:

Avacado, Tuna, Smoked Salmon, Prosciutto, Capers, Spanish Onion, Artichoke, Roasted Red Pepper, Kalamanta Olives, Grilled Sweet potato, Bocconcini, Goat Cheese.

Add more for an extra \$1,50 each.