

## Secondi

**Veal Piccata** 17.95  
tendered veal scallopini sautéed in white wine, butter, and lemon with fresh parsley and capers

**Filetto di Salmone** 18.95  
grilled fillet of salmon drizzled with fresh herb lemon olive oil served with charred tomatoes over seasonal vegetables

**Insalata di Tonno** 14.95  
Italian flaked tuna, organic lettuce, mini potato, corn, boiled egg, cherry tomatoes, red onion and black olives with balsamic vinaigrette

**Lemon & Rosemary Grilled Chicken** 16.95  
with wild arugula and tomato salad, balsamic drizzle and parsley potato

## Pasta

**Spaghetti alla Mediterranea** 18.95  
jumbo shrimp, scallops, salmon, and squid, cherry tomatoes, olives white wine and shrimp broth

**Sweet Potato Gnocchi** 16.95  
sage butter sauce, with smoked bacon, peas, mushrooms and fresh tomato

**Fusilli** 16.95  
grilled chicken, pancetta, roasted garlic, in a porcini mushroom cream sauce

**Penne** 15.95  
spicy Italian sausage and tomato ragù, sweet peppers and fresh basil

**Ravioli** 17.95  
with seasonal fillings in a light tomato cream sauce topped with fresh arugula and grand padano

**Risotto del Giorno** 17.95

*Gluten free or whole wheat noodle is available  
Please allow extra time*

**MARTINI'S** 3 ounce

*House* 11.00  
*Premium* 12.00

*Deluxe* 13.00  
*Designer* Robert Cavalli Italian Vodka 17.00

**Bar Liquor** 1¼oz 6.25 2oz 9.75  
Smirnoff, Bacardi White, Beefeater, Canadian Club

## VODKA

Absolut, Stolichnaya 7.00  
Belvedere, Grey Goose, Ketel One, Reyka 8.00  
Chopin Potato Vodka, Organic Square One  
Robert Cavalli Italian Vodka 14.00

## GIN

Bombay Sapphire, Tanqueray 7.00  
Hendrick's, Broker's Premium 8.00

## RUM

Bacardi Dark, Cruzan Coconut, 7.00  
Captain Morgan's Spiced  
Appleton Extra, Mount Gay, Sagatiba 8.00

## WHISKEY & BOURBON

Crown Royal, Jameson Irish Whiskey, 8.00  
Bushmills Jack Daniels, Knob Creek

## SCOTCH

J.W. Red, Famous Grouse 8.00  
J.W. Black 12yrs, Chivas12yrs, 9.00  
Glenlivet 12yrs, Glenfiddich 12yrs  
Glenmorangie 10 yrs, Dalwhinnie 15yrs 13.00  
Glenkinchie 10yrs  
Highland Park 15yrs, Macallan 12yrs 14.00  
Lagauvulin 16yrs, Oban 14yrs 17.00

**Premium 2oz drinks** add 3.50

**SHOTS** from 7.00  
Sagatiba Rum, Tequila Patron Silver, Black Sambuca

## Beer

*Domestic* 4.95  
Canadian, Coors Light,  
Sleeman Honey Brown

## Import

Heineken Lager, Stella Light, Peroni 5.75  
Corona Extra, Becks  
Guinness Can Draft 6.80

## Draft Beer Pint

Alexander Keith's 6.25  
Stella Artois, Krombacher, 6.80  
Krombacher DARK

# COCKTAILS

2oz 10.75

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## MIODIO

Bacardi Rum  
Hypnotic  
Sour Raspberry  
Aranciata  
Orange Slice



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## "Italian" White Russian

Smirnoff Vodka  
Francelico  
Kahlua  
milk



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## Sex with Capitano

Captain Morgan's Spiced Rum  
Ameretto  
Southern Comfort  
Fresh Orange Juice  
Lime Slice



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## Italian Apple Pear

Absolut Pear Vodka  
Sour Apple Liqueur  
Disaronno Ameretto  
Fresh Lime & Cranberry Juice  
Pear Slice



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## The Roman Holiday

Prosecco  
Sour Raspberry  
Cranberry  
6oz 11.00



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## XOXO

Cazadores Tequila  
Chambord Liqueur  
Pomogranate & Red Orange Juice  
Fresh Lime Juice



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## Skinny Girl Margarita

Cazadores Tequila  
Cointreau  
Fresh Lime, Sea Salt Rim



# Primi

**Char Grilled Calamari** 8.95/12.95  
served over a ragù of barlotti beans, tomato and artichoke with spicy peperoncino oil

**Grilled Prosciutto Shrimp** 9.95/13.95  
over roasted beets, herb goat cheese and orange salad with citrus vinaigrette

**Organic Arugula Salad** 9.95/13.95  
with sundried tomato, purple onion, fennel, and grana padano, lemon dressing

**Caprese** 9.95/13.95  
vine ripened organic tomatoes, fresh mozzarella, basil and olive oil drizzle

**Insalata Verde** 7.95  
organic greens, cherry tomatoes, cucumber, fennel, red onion and balsamic vinaigrette

**Romaine Caesar** 8.95  
tossed with house made dressing, shaved padano, roasted garlic croutons and crispy pancetta

# Pizza

**Funghi** 13.95  
sautéed rosemary mushrooms, caramelized onions, herb goat cheese, tomato sauce and mozzarella

**Giardino** 13.95  
broccoli, grape tomatoes, mushrooms, gorgonzola, mozzarella and tomato sauce

**Speziato** 13.95  
soprosatta, pancetta, spicy Italian sausage, mozzarella and tomato sauce

**Rustica** 13.95  
chicken breast, pancetta, roasted peppers, mozzarella and tomato sauce

**Prosciutto** 14.95  
bocconcini, mozzarella, tomato sauce topped with arugula and prosciutto

**Napoleon** 13.95  
fresh mozzarella, sliced tomato, tomato sauce and olive oil basil drizzle

**Mio Margherita \* add your favorite** 9.95  
**mozzarella and tomato sauce**  
 mushrooms, caramelized onions, roasted peppers,  
 arugula, grape tomatoes, black olives 1.50 each  
 soprosatta, pancetta, spicy Italian sausage, chicken  
 breast, prosciutto herb goat cheese, mozzarella,  
 bocconcini, gorgonzola 2.00 each

## Small Plate Menu

*Hot Pressed Panini* 15.95  
 grilled chicken, roasted red pepper, provolone  
 and pesto served with choice of sweet potato  
 fries, steak fries or insalata

*Char Grilled Mio Burger* 13.95  
 8oz veal and beef burger, with tomato mayo,  
 and melted mozzarella served with choice  
 of sweet potato fries, steak fries or insalata

*Warm Blue Crab & Scallion Dip* 10.95  
 drizzled with olive oil and crispy flat bread

*Crispy Chicken Wings* 1lb 10.95  
 2lb 17.95  
 crusted with Italian herbs served with  
 spicy pepperoncini sauce

*Calamari Fritto* 8.95  
 cornmeal dusted fried calamari with spicy  
 lemon aioli

*Bruschetta Rustica* 9.95  
**trio of classics**  
 tomato, garlic, fresh basil & truffled goat cheese  
 marinated roasted pepper & padano cheese  
 arugula fresh mozzarella & prosciutto

*Mio's Own Poutine* 9.95  
 yukon gold potato steak fries topped with our slow  
 cooked veal and roasted vegetable bolognese  
 topped with grano padano

*Yukon Gold or Sweet Potato Fries* 6.95  
 Hand cut with rosemary sea salt and garlic  
 tomato aioli

*Golden Onion Rings* 6.95  
 Peroni beer battered house made onion rings  
 and aioli

*Salmon Fumato* 10.95  
 smoked salmon, fennel and orange salad, lemon  
 olive oil drizzle with caper berries and crostini

*Antipasto Platter* 16.95  
 prosciutto, soprosatta, padano and provolone  
 cheese, grilled vegetables tomato and bocconcini  
 salad with basil drizzle, marinated olives and crostini

## CLASSIC COCKTAILS

1¼ ounce 7.25      2 ounce 10.75

### VODKA

<i>Greyhound</i>	<i>Cape Code</i>
<i>Caesar</i>	<i>Bloody Mary</i>
<i>Screwdriver</i>	<i>Black Russian</i>

### GIN

<i>Gin Fizz</i>	<i>Gimlet</i>
<i>Singapore Sling</i>	<i>Tom Collins</i>

### RUM

<i>Mai Tai</i>	<i>Zombie</i>
<i>Cuba Libre</i>	<i>Hurricane</i>

### WHISKY

<i>Manhattan</i>	<i>Rusty Nail</i>
<i>Whisky Sour</i>	<i>Old Fashion</i>

### Tequila

<i>Margarita</i>	<i>Tequila Sunrise</i>
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*Planning a Party,  
Mio is a perfect place!*

## Red Wine

	Btl
Amarone <b>Righetti</b> 2003 Italy	1/2 Btl 42
Amarone, Valpolicella <b>Righetti</b> 2006 Italy	82
Barbera d'Alba <b>Fenocchio</b> 2005 Piemont, Italy	60
Barbaresco <b>Balbi Soprani</b> 2004 Piemont, Italy	76
Barolo <b>Balbi Soprani</b> 2003 Piemont, Italy	98
Blue Violet D'Alba <b>Lacrime di Morro</b> 2007, Italy	50
Borro al Fumo 2004, <b>Castello San Sano</b> , Italy,	82
Cabernet Sauvignon <b>Righetti</b> 2004 Italy	50
Cabernet Sauvignon <b>Waterstone</b> 2004 California	79
Carmenere Reserva <b>Terranoble</b> 2006 Chile	42
Chianti Antane <b>Salvalai</b> 2006 Tuscany, Italy	43
Chianti Classico <b>San Sano Castello</b> 2005 Italy	65
Cannonau <b>Cannonau di Sardegna</b> 2005 Italy	45
Malbec <b>Domiciano de Barrancas</b> 2006 Argentina	43
Merlot <b>La Tunella</b> 2006 Friuli, Italy	53
Nero d'Avola <b>Normanno</b> 2006 Sicily, Italy	35
Primitivo di Manduria <b>Stella Morella</b> 2005 Italy	50
Ripasso <b>Righetti</b> 2006 Veneto, Italy	51
Shiraz <b>McPherson</b> 2007 South Australia	38
Shiraz <b>Viljoensdrift</b> 2006 River Grandeur, Africa	55
Soremidio IGT Lazio <b>Tenuta Sant'Isidoro</b> 2003 Italy	79

Tempranillo <b>Vina Vilano Tinto</b> 2006, Italy	47
Vino Nobile di Montepulciano Riserva <b>Il Conventino</b> 98 Italy	81

## White Wine

	Btl
Bianco di Custoza <b>Righetti</b> 2008 Veneto, Italy	38
Chardonnay <b>Kingston Estate</b> 2006 South Australia	39
Chardonnay <b>Mandolin</b> 2006 California, US	36
Inzolia <b>Normanno</b> 2006 Sicily, Italy	32
Pinot Grigio <b>Venetio</b> 2007 Veneto, Italy	35
Pinot Grigio <b>Villa Frattina</b> 2007 Italy	50
Pinot Grigio Collavini <b>Villa Canlingo</b> 2008 Italy	34
Roulette Blanc <b>Lammershoek</b> 2006 South Africa	58
Sauvignon Blanc <b>Appleby</b> 2008 Nelson, NZealand	42
Sauvignon Blanc <b>Anakena</b> 2008 Chile	39
Tocai Friulano <b>La Tunella</b> 2007 Friuli, Italy	54
Verdicchio di Matelica <b>Monacesca</b> 2005 Marche, Italy	54
Vernaccia di San Gimignano <b>Canneta</b> 2006, Italy	48

## Rose

Château d' Angles <b>Cote du Langudue</b> 2008, France	45
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## Sparkling

Prosecco RICH Vino Frizzante Del Veneto, Italy	11
Prosecco di Valdobbiadene Villa Frattina, Italy	42
Brachetto d' Acqui Piedmont, Italy	52
Dom Pérignon Moët & Chandon Champagne, France 1998	260