



For event bookings, contact Events Director, Emily Klassen at emily@alexrestpart.com or 571-723-3369
100 King Street, Alexandria, VA 22314 • 703.997.5300 • MiasItalian.com

ABOUT

Mia's Italian Kitchen is rooted in family. The inspiration came from one of the partner's unique relationship with his great-grandmother - she didn't speak a word of English so they communicated through food.

Originally from Naples, Italy, she used easy, simple, raw ingredients - an approach that Mia's carried over to their own menu, which includes house-made pasta, Italian sandwiches, charcuterie, and square pizzas.

Mia's is a beautiful and unique restaurant and event venue for groups of up to 200 guests. The restaurant offers two levels. The first floor boasts a lively bar and a pizza station from which our delicious and unique square pizzas are made. The second floor features a sofa lounge, open kitchen, 2-story windows and a soaring ceiling, adorned with a custom printed mural.

Our talented culinary team has created a variety of delicious, made-from-scratch menus. Options range from delicious hors d'oeuvres, to hearty custom buffets, and multi-course plated meals.

Our dedicated, professional event coordinator will work with you from start to finish to ensure that your event is one to remember!

EVENT BOOKING INFORMATION

- Locally owned and operated business
- Centrally located in Old Town, Alexandria with plentiful parking nearby
- Menu designed around fresh & local ingredients - all items made from scratch
- Private, semi-private and full venue buyout event spaces
- Customized menus available upon request (not including brunch)
- We do not charge room rental fees for use of dining spaces, however food & beverage minimums do apply. The F&B minimum is the food & beverage subtotal before the state & local sales tax and service charge are added. If your tab falls short of the F&B minimum, the difference will be charged as a miscellaneous fee.
- To finalize an event reservation, an Event Booking Agreement must be authorized with a signature, and credit card information. For events with an F&B minimum of \$5,000 or more, we require a 50% deposit; the reservation is not guaranteed until the signed agreement and deposit (if applicable) are received.
- At the conclusion of the event, all expenses will be charged to the credit card on file, unless otherwise directed. Please note: the minimum spend amount must be met on a single tab; individual guest checks do not apply towards the F&B minimum. Upon request, we will divide the final tab between up to (5) credit cards for final payment.
- The final guest count is due no less than (5) days prior to your event date. You will be charged for the minimum number of guests, regardless of how many guests actually attend. If this number increases on the day of your event, we will do everything possible to accommodate the additional guests.
- Please note: all menus and pricing are subject to change. G = gluten free; V = vegetarian.
- Buffet menus and some cocktail platters require at least 48 hours' advance notice.
- Prix fixe plated meals are available for up to 50 guests. All course selections must be sent to the event coordinator at least 3 weeks prior to the event date.
- Our brunch menu can be viewed on the website at: miasitalian.com/menus/#menu-brunch

Event Spaces



UPSTAIRS SOFA LOUNGE

Located on the second floor dining room, the sofa lounge provides a stylish, relaxing setting for small gatherings of up to 8 guests.



UPSTAIRS EVENT

- Up to 60 guests for a cocktail reception or seated dining.
- Offers the exclusive use of the second floor, including: 2-story windows looking out to King Street. Soaring ceiling with custom printed mural. Open kitchen. Stylish, inviting sofa lounge.
- Private restroom facilities on the third floor.



FULL RESTAURANT EVENT

- Up to 160 guests for a cocktail reception or up to 100 seated (buffet).
- Includes the exclusive use of the entire restaurant:
 - Full service, curvilinear bar with seating
 - French doors opening out to King Street.
 - Pizza bar with brick oven (so you can watch the magic happen!)
 - Elegant dining seating on both floors

LUNCH PRIX FIXE MENU

\$25++ per guest | Available for parties up to 30 guests | Monday - Friday, 11am - 4:30pm

Shared bites (choose 1)

WARM ITALIAN OLIVES **V**

orange zest, calabrese peppers, fried rosemary, grilled rustic bread

ZUCCHINI FRIES **V**

parmesan battered zucchini, charred lemon aioli

PANE AL FORMAGGIO **V**

rustic semolina loaf, roasted garlic butter, rosemary, thyme, mozzarella

GIANT MEATBALL 12oz.

house made all beef meatball, fresh mozzarella, marinara, foccacia

Entrées

SOUP or SALAD... plus... 1/2 SANDWICH or PIZZA BY THE SLICE

(choose 2)

Cup of soup

MIA'S MINISTRONE

chicken broth, zucchini, tomatoes, cannellini beans, pasta, basil, parmesan

Side salad

CLASSIC CAESAR

hearts of romaine, creamy garlic dressing, parmesan, focaccia croutons

SUNDAY SALAD GF **V**

iceberg, roma tomatoes, cucumbers, crispy chickpeas, red onions, zesty italian dressing

(choose 4)

1/2 Sandwiches

ALL-BEEF MEATBALL

san marzano marinara sauce, mozzarella

CHICKEN CACCIATORE

dark meat chicken simmered with tomatoes, onions, roasted peppers, garlic, oregano

MIA'S ITALIAN GRINDER

ham, salami, pepperoni, provolone, lettuce, sliced tomatoes, red onions, giardiniera, calabrese aioli, zesty italian dressing

Square pizza slices

PEPPERONI

san marzano tomato sauce, mozzarella, hand cut pepperoni, oregano

FUNGI **V**

roasted cremini mushrooms, roasted garlic, mozzarella, truffle oil, mixed herbs

NONNA'S **V**

mozzarella, hand crushed san marzano tomatoes, garlic, red pepper flakes, oregano

Dessert

(choose 1)

TIRAMISU

house made lady fingers, espresso, marsala, mascarpone, cocoa

CANNOLI

sweet amaretto-candied orange peel-ricotta filling, chocolate chips, whipped cream

APPLE-RICOTTA DONUTS

cinnamon sugar dusted donuts, zabaglione

++22% Service Fee and all applicable state & local taxes



Event Menus

DINNER PRIX FIXE MENU

3 courses \$38pp (++) | 4 courses \$45pp (++) | Available for parties up to 50 guests | Daily, 5pm - 11pm

Shared bites (choose 2)

WARM ITALIAN OLIVES **V**

orange zest, calabrese peppers, fried rosemary, grilled rustic bread

ZUCCHINI FRIES **V**

parmesan battered zucchini, charred lemon aioli

PIZZA

choice of any ONE in house pizza to share for the table

GIANT MEATBALL 12oz.

house made all beef meatball, fresh mozzarella, marinara, foccacia

PANE AL FORMAGGIO **V**

rustic semolina loaf, roasted garlic butter, rosemary, thyme, mozzarella

Salad (choose 2)

CLASSIC CAESAR

hearts of romaine, creamy garlic dressing, parmesan, focaccia croutons

SUNDAY SALAD **GF V**

iceberg, roma tomatoes, cucumbers, crispy chickpeas, red onions, zesty italian dressing

SPINACH SALAD **GF V**

baby spinach, walnuts, strawberries, gorgonzola, white balsamic vinaigrette

Entrées (choose 4)

CHICKEN PARMIGIANA

layered crispy chicken, fresh mozzarella, spaghetti alla chitarra, san marzano tomato sauce

EGGPLANT PARMIGIANA **V**

breaded, crispy fried eggplant, san marzano marinara, mozzarella

RIGATONI ALLA BOLOGNESE

slow braised beef bolognese, san marzano tomatoes, white wine, cream, nutmeg

BUCATINI CACIO E PEPE **V**

creamed pecorino romano, black pepper, extra virgin olive oil, sea salt

BISTECCA ALLA FIORENTINA **GF**

grilled flat iron steak, olive oil roasted potatoes, green beans

SALMON **GF**

puttanesca sauce, grilled broccolini, fried capers

Dessert (choose 2)

NUTELLA BUDINO

whipped cream, hazelnut biscotti

TIRAMISU

house made lady fingers, espresso, marsala, mascarpone, cocoa

CANNOLI

sweet amaretto-candied orange peel-ricotta filling, chocolate chips, whipped cream

APPLE-RICOTTA DONUTS

cinnamon sugar dusted donuts, zabaglione

++22% Service Fee and all applicable state & local taxes



Event Menus

BUFFET OR FAMILY STYLE MENU

\$45pp (++) | Available for parties of any size | Daily, 11am - 11pm

Shared bites (choose 2)

WARM ITALIAN OLIVES V

orange zest, calabrese peppers, fried rosemary, grilled rustic bread

MINI MEATBALLS.

house made all beef meatball, fresh mozzarella, marinara, foccacia

PANE AL FORMAGGIO V

rustic semolina loaf, roasted garlic butter, rosemary, thyme, mozzarella

ZUCCHINI FRIES V

parmesan battered zucchini, charred lemon aioli

Salad (choose 1)

CLASSIC CAESAR

hearts of romaine, creamy garlic dressing, parmesan, foccacia croutons

SUNDAY SALAD GF V

iceberg, roma tomatoes, cucumbers, crispy chickpeas, red onions, zesty italian dressing

SPINACH SALAD GF V

baby spinach, walnuts, strawberries, gorgonzola, white balsamic vinaigrette

Pastas (choose 1)

BUCATINI CACIO E PEPE V

creamed pecorino romano, black pepper, extra virgin olive oil, sea salt

RIGATONI ALLA BOLOGNESE

slow braised beef bolognese, san marzano tomatoes, white wine, cream, nutmeg

VIKTORIA'S POMODORO V

san marzano tomatoes, basil, parmesan-reggiano, spaghetti

Entrées (choose 2)

EGGPLANT PARMIGIANA V

breaded, crispy fried eggplant, san marzano marinara, mozzarella
(available for Family Style meals only; not available for buffets)

CHICKEN CACCIATORE

dark meat chicken simmered with tomatoes, onions, roasted peppers, garlic, oregano

BISTECCA ALLA FIORENTINA GF

grilled flat iron steak

SALMON GF

puttanesca sauce, fried capers

ADD ON SIDES (+\$3pp per side)

SOFT POLENTA | GARLIC ESCAROLE | BROCCOLINI | OLIVE OIL ROASTED POTATOES

Desserts (choose 2)

TIRAMISU

house made lady fingers, espresso, marsala, mascarpone, cocoa

CANNOLI

sweet amaretto-candied orange peel-ricotta filling, chocolate chips, whipped cream

APPLE-RICOTTA DONUTS

cinnamon sugar dusted donuts, zabaglione

FRUIT SLATE

nutella fudge, butterscotch sauce, zabaglione

++22% Service Fee and all applicable state & local taxes



Event Menus

COCKTAIL PARTY

2 hours - \$35pp (++) | 3 hours - \$40pp (++) | Available for upstairs or full restaurant buyouts

Choose a total of (6) items from Shared bites, Mia's Pizza and/or Dessert.

Shared bites

served buffet style

MINI MEATBALLS

CLASSIC BRUSCHETTA ✓

tomato, mozzarella, onions, basil, balsamic

PECORINO & PROSCIUTTO BRUSCHETTA

PROSCIUTTO DI PARMA SLIDERS

STUFFED, FRIED GNOCCHI ✓

mozzarella

ZUCCHINI FRIES ✓

parmesan battered zucchini, charred lemon aioli

BRICK OVEN PEPPERONI FONDUTA

crumbled pepperoni, caramelized onions, fontina, provolone, calabrese chiles, basil pesto, garlic crostini

Mia's pizza

NONNA'S ✓

mozzarella, hand crushed san Marzano tomatoes, garlic, red pepper flakes, oregano

FUNGHI ✓

roasted cremini mushrooms, roasted garlic, mozzarella, truffle oil, mixed herbs

SPICY SALAMI

hand crushed san marzano tomatoes, fennel, calabrese peppers, spicy salami, mozzarella, hot honey

PEPPERONI

san marzano tomato sauce, mozzarella, hand cut pepperoni, oregano

Dessert

APPLE-RICOTTA DONUTS ✓

cinnamon sugar dusted donuts, zabaglione

++22% Service Fee and all applicable state & local taxes



Event Menus

PARTY PLATTERS

Platters include approximately 25 pieces and/or serve about 25 guests.

Finger foods

MINI MEATBALLS 90

ZUCCHINI FRIES  95

BRICK OVEN PEPPERONI FONDUTA 50
crumbled pepperoni, fontina, provolone, caramelized onions,
calabrese chiles, basil pesto, garlic crostini

CLASSIC BRUSCHETTA 75
tomato, mozzarella, onions, basil, balsamic

TOMATO & OLIVE BRUSCHETTA 60

PECORINO & PROSCIUTTO BRUSCHETTA 120

PROSCIUTTO DI PARMA SLIDERS 140
stracciatella, basil, roasted garlic aioli

MEAT & CHEESE BOARD 250

CAPRESE SKEWERS 60

Desserts

APPLE-RICOTTA DONUTS 60
cinnamon sugar dusted donuts, zabaglione

MINI DESSERT PLATTER 120

FRUIT PLATTER 90

++22% Service Fee and all applicable state & local taxes



Event Menus

BEVERAGE *selections*

We are happy to customize a beverage package to suit your specific event needs.
Please note that "shots" are not included/offered in any bar packages.
++22% service fee and all applicable state & local tax

Premium brand bar

includes

FEATURED DOMESTIC & IMPORTED BEERS
FEATURED RED & WHITE WINES
PREMIUM BRAND SPIRITS
ASSORTED SOFT DRINKS
RED BULL (on request)

FIRST HOUR 28++ / PERSON

20++ / PERSON EACH ADDITIONAL HOUR

Beer, wine & wells

includes

FIRST TIER DOMESTIC & IMPORTED BEERS
HOUSE RED & WHITE WINES
WELL BRAND SPIRITS
ASSORTED SOFT DRINKS

FIRST HOUR 18++ / PERSON

15++ / PERSON EACH ADDITIONAL HOUR

Call brand bar

includes

SELECT DOMESTIC & IMPORTED BEERS
SELECT RED & WHITE WINES
CALL BRAND SPIRITS
ASSORTED SOFT DRINKS

FIRST HOUR 25++ / PERSON

18++ / PERSON EACH ADDITIONAL HOUR

On consumption

This option offers your guests the ability to order any beverage of their choice.
Each beverage will be added to the host's final bill.

Cash bar

This option requires your guests to pay for their own beverages during your event. Please note "cash bar" does not apply towards the F&B minimum purchase amount.

