



★ **EVENTS** ★
Brunch

4411 Main St, Philadelphia, PA 19127



MIA RAGAZZA

miaragazzaphilly.com | [@miamanayunk](https://www.instagram.com/miamanayunk)



Mia Ragazza is located in the lively and trendy Manayunk District of Philadelphia, putting the ol' Philly spin on Central Italian cuisine. Looking forward to serving all of your event needs.

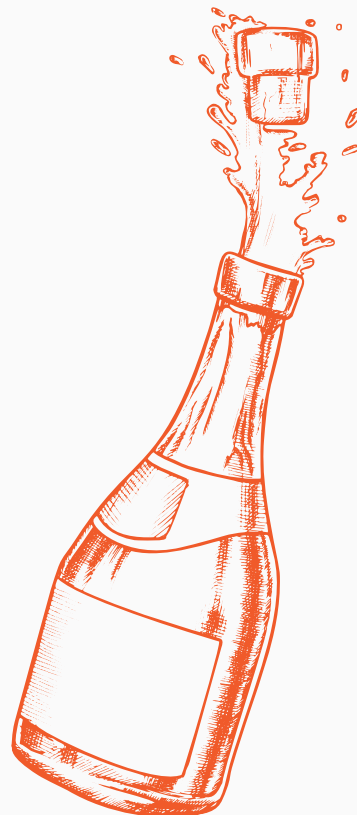
Location

Mia Ragazza
4411 Main St,
Philadelphia, PA 19127
267.323.2143



For Event Inquiries

Melissa Gregory
Event Coordinator
484.533.3234
mgregory@voracioushg.com
letsparty@miaragazzaphilly.com
miaragazzaphilly.com



Room Rentals



The Solarium

Our premiere event location looking up to the stars. A bright, open space that works great for seated or cocktail events.

Accommodates 36 seated; 50 cocktail
[Outdoor patio available, weather permitting]



The Green Room

Cozy spot for that intimate celebration. Perfect for business and formal occasions as well.

Accommodates 24 seated | up to 20 at one table
[Outdoor patio available, weather permitting]

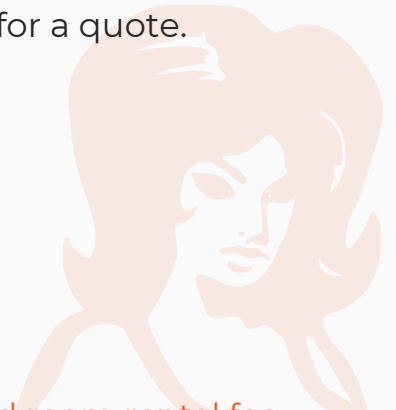


Full Buyout

Please contact our events coordinator directly for a quote.



All events will have a 20% service charge, sales/liquor tax and room rental fee.
May use up to \$250 in Gift Cards for Private Event



Brunch Bites & Platters

2 dozen minimum of each | priced per dozen

MINI PARFAITS \$28
yogurt | fresh berries | house made granola

AVOCADO TOAST MINIS \$35
smashed avocado | goat cheese | everything bagel seasoning | hot honey

FRENCH TOAST BITES \$26
brioche | egg battered | cinnamon

BERRY CUPS \$32
seasonal | mascarpone cream

BRUSCHETTA \$36
peqach jam | burrata | sourdough

SHRIMP CEVICHE \$42
pickled red onion | cilantro | lime | avocado

SALMON TARTARE \$48
capers | red onion | aioli

WHIPPED RICOTTA \$26
crostini | citrus honey | rosemary | toasted almonds

OYSTERS ON THE HALF SHELL \$45
blood orange mignonette | tabasco

CROISSANTS \$40
house made | filled | rotating flavors

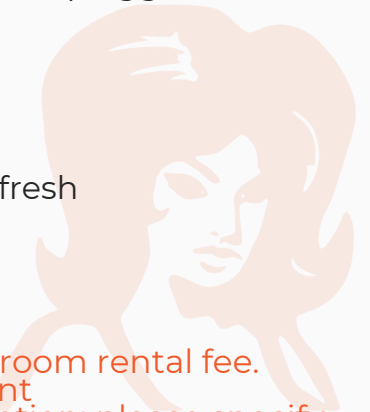
BEET SKEWERS \$32
roasted | red & golden beets | goat cheese | poppy seed drizzle

MINI MEATBALLS \$36
shaved parmesan | basil

BREAKFAST PIZZA \$18 EACH
sausage, burrata, mozzarella, tomatoes, spinach, sunny side up eggs

CHICKEN PARM SLIDERS \$68/DZ
mozzarella | marinara

PIZZA & LOX \$18 EACH
smoked salmon | pickled red onion | capers | creme fresh
everything bagel seasoning | arugula



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* denotes items that are gluten free or have a gluten free modification; please specify

Boards & Stations

MINIMUM 15 PEOPLE



Starters

CHEF'S CHEESE BOARD \$12 pp*

seasonal fruit | spreads | accompaniments
add salumi | \$6 pp
add dough points \$2 pp

PIZZA STATION \$14 pp*

burnt pepperoni | pickle
margherita | seasonal veggie

FRESH FRUIT CHARCUTERIE \$8 pp

seasonal fruits & berries | tiramisu cream | whipped nutella

SLIDER STATION \$14 pp

chicken parmesan | eggplant parm
meatball

PASTRY TRIO \$6 pp

pistachio nutella croissant | banana bread, danish puff pastry

WHIPPED RICOTTA BOARD \$8 pp*

citrus honey | rosemary
toasted almonds | dough points

FRESH SALAD BOARD \$8 pp*

house salad | sort of spicy caesar

Desserts

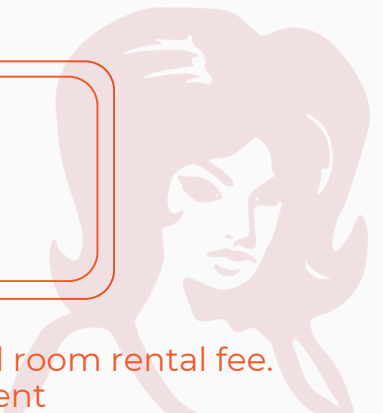
\$10 pp

mini dessert trio

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Brunch Buffet

\$40 PER PERSON
MINIMUM 15 PEOPLE

Choose 5:

SORT-OF SPICY CAESAR SALAD

baby gem lettuce | focaccia croutons | wasabi & anchovy dressing

HOUSE SALAD

mixed greens | tomato | shaved onion | pepperoncini, shredded mozzarella
pepperoni bread crumb | white balsamic oregano dressing

FRESH FRUIT

chef selection

EGGS

fresh cracked | soft scrambled

PANCAKES

chocolate chip | whipped cream | caramelized banana

FRENCH TOAST

vanilla spiced battered brioche

CHICKEN PARM ALLA VODKA

breaded & fried | vodka sauce | broiled mozzarella

ROMAN STYLE PIZZA

ask for current selections

BREAKFAST POTATOES

crispy crusted | paprika dusted

THICK CUT BACON

applewood smoked

HOUSE MADE SAUSAGE

breakfast spice & brown sugar

Desserts

\$8/PP

chefs selection of mini desserts

Pastry Trio

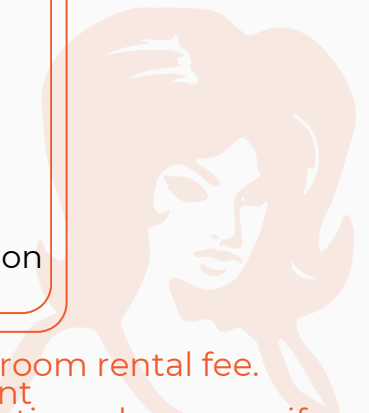
\$5/PP

pistachio nutella croissant | banana bread | cinnabon

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Brunch Plated

2 COURSE | 3 COURSE
\$35 PER PERSON | \$45 PER PERSON

Choose 2 Table Share Appetizers:

PASTRY TRIO
pistacio nutella croissant | banana bread | cinnabon

BRUSCHETTA
peach jam | burrata | pistachio pesto

CRISPY CALAMARI
tempura fried | arugula | pepperoncini | thai chili

ZUCCHINI FRITTERS
buttermilk soaked | lemon dill aioli

WHIPPED RICOTTA
honey | rosemary | toasted almonds
dough points

SORT-OF-SPICY CAESAR
baby gem lettuce | sourdough croutons
parm & pecorino | wasabi & anchovy dressing

Choose 2 Housemade Desserts:

CANNOLI
fried pastry shell
sweet whipped ricotta

TIRAMISU
layers of lady fingers | sweet mascarpone
cocoa powder

CHOCOLATE CAKE
sixteen layers | mascarpone cream | ganache

Choose 3 Mains:

CHOCOLATE BANANA PANCAKES
3 pancakes | whipped cream | caramelized banana

CREME BRULEE STUFFED
FRENCH TOAST
brioche loaf | sweet mascarpone | sweet berries

OMELET
bacon | spinach | caramelized onion
provolone cheese

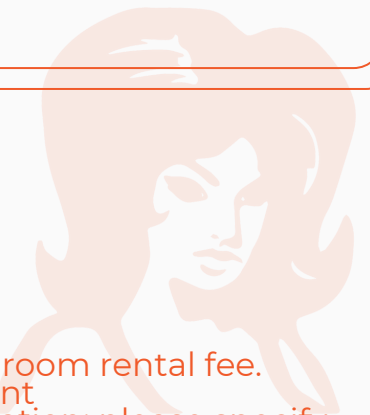
BREAKFAST WRAP
egg | sausage | spinach | roasted red peppers
onion | american cheese

SHORT RIB HASH
potato | caramelized onion | red pepper
calabrian hollandaise | sunny side eggs

CHICKEN CAESAR SALAD
baby gem lettuce | focaccia croutons
wasabi & anchovy dressing

BREAKFAST PIZZA
sausage, burrata | mozzarella | tomatoes | spinach
sunny side up eggs

choice of SPECIALTY SANDWICH
chicken parm alla vodka
meatball parm
lox croissant
truffle up burger
avocado toast



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Open Bar

SERVED FOR 2 OR 3 HOURS
CONSUMPTION/TAB BAR ALSO AVAILABLE



Standard

\$30 PP | \$42 PP

SELECT BOTTLED BEER
HOUSE RED, WHITE, SPARKLING
CLASSIC BOTTOMLESS MIMOSAS
HOUSE LIQUOR



Premium

\$35 PP | \$50 PP

SELECT BOTTLED AND DRAFT BEER
HOUSE & SELECT RED, WHITE, SPARKLING
2 SIGNATURE MIMOSA/SANGRIA FLAVORS
PREMIUM LIQUORS



Baller Bar

\$40 PP | \$60 PP

SELECT BOTTLED AND DRAFT BEER
SELECT RED, WHITE, SPARKLING
BOTTOMLESS MIMOSAS/SANGRIAS | 2 SPECIALTY COCKTAILS
TOP SHELF LIQUORS

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