



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 Inquires

Melissa Gregory
Event Coordinator
215.435.0512
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 40 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



Hors D'oeuvres

STATIONED OR PASSED



MINI MEATBALLS \$36/DZ
shaved parmesan | basil

BRUSCHETTA \$36/DZ
sundried tomato | fog jam | sourdough

ARANCINI \$25/DZ
pesto | parmesan

SHORT RIB CROSTINI \$54/DZ
garlic toast point | caramelized onion

SALMON TARTARE \$48/DZ
capers | red onion | aioli

CHICKEN PARM SLIDERS \$60/DZ
mozzarella | marinara | sourdough

SALMON CEVICHE \$54/DZ
avocado | red onion | lime

BURNT PEPPERONI PIZZA \$18/EA
cup & char | parmesan | mozzarella

TOMATO & MOZZ SKEWERS \$30/DZ
evoo | basil | balsamic

MEATBALL SLIDERS \$60/DZ
mozzarella | marinara | sourdough

FRIED ARTICHOKE \$36/DZ
pickled red onion | red wine vinaigrette

BACON WRAPPED SHRIMP \$42/DZ
horseradish aioli

SHRIMP CEVICHE \$54/DZ
pickled red onion | lime | cilantro | avocado

BEET & GOAT CHEESE SKEWER \$32/DZ
description | description | description

SUPPLI \$42/DZ
fried risotto | mozzarella | cacio e pepe cream

SHRIMP COCKTAIL \$36/DZ
cocktail sauce | lemon

ANTIPASTO SKEWER \$36/DZ
meat | cheese | olive | artichoke

WHIPPED RICOTTA \$26/DZ
citrus honey | rosemary | toasted almonds

PIZZIETTE \$15/DZ
puffed pastry | tomato sauce | parmesan

Desserts

MINIMUM OF 2 DOZEN EACH

CANNOLI CONES \$30/DZ
citrus | espresso

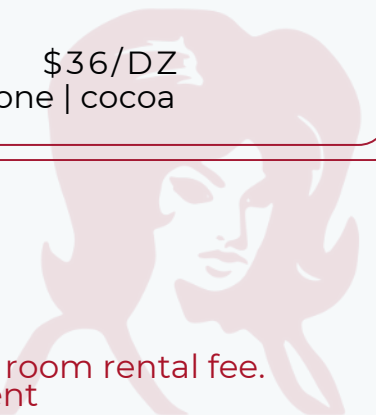
CHOCOLATE CAKE POPS \$36/DZ
chocolate cake | chocolate ganache

LEMON BARS \$30/DZ
sweet-tart | powdered sugar

RICOTTA
CHEESECAKE JARS \$36/DZ
light | italian style

TIRAMISU BITES \$36/DZ
espresso | mascarpone | cocoa

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Boards & Stations

MINIMUM 15 PEOPLE



Starters

SALUMI & CHEESE BOARD \$16/PP

chef selection of Italian meats, cheeses & accompaniments
cheese only | \$12/PP
add focaccia \$4/PP

PIZZA STATION \$16/PP

bianca | burnt pepperoni
chicken alla vodka | margherita

PASTA STATION \$10/PP

rigatoni
alla vodka | lemon creme fresh

SLIDER STATION \$16/PP

chicken parmesan | eggplant parm
meatball | short rib (+\$6/PP)

FOCACCIA TABLE \$10/PP

sundried tomato jam
fig puree

WHIPPED RICOTTA BOARD \$8/PP

citrus honey | rosemary
toasted almonds | dough points

SORT-OF-SPICY CAESAR BOARD \$8/PP

baby gem lettuce | sourdough croutons
parm & pecorino | wasabi & anchovy dressing

Desserts

\$10/PP

chefs featured selections



Plated

3 COURSE | 4 COURSE
\$45/PER PERSON | \$55/PER PERSON

Choose 2 Table Share Appetizers:

BRUSCHETTA
sundried tomato jam | fig puree | chives

MEATBALL
beef/pork/veal | mini

CALAMARI
agrodolce | saffron aioli | shishitos

FRIED ARTICHOKE
pickled onion | parm | red wine vinaigrette

WHIPPED RICOTTA
citrus honey | rosemary | toasted almonds



Choose 2 Salad:

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

WEDGE
romaine | cherry tomatoes | pomegranate
seeds | pickled onion | poppy seed dressing

HOUSE SALAD
kale | tomato | onion | shredded mozzarella
pepperoncini bread crumb | white balsamic
oregano vinaigrette

Choose 3 Main:

CHICKEN PARMESAN
bone-in | breaded | fried | fettucini al burro

EGGPLANT ROLLATINI
panko herb crust | mozzarella | marinara
whipped ricotta

PAN SEARED SALMON
pistachio crusted | pumpkin saffron risotto
mushroom

SHORT RIB
roasted carrot | potato puree
red wine poached pears

CHOOSE ANY PASTA
select one handmade pasta dish

Choose 2 Desserts:

CANNOLI
lemon | espresso

TIRAMISU CHOCOLATE CAKE
chocolate genache | sweet mascarpone

POT DE CREME
rich custard



Family Style Dinner

\$50 PER PERSON

Choose 2 selections

Appetizer:

ARTICHOKE HEARTS

pickled onion, parmesan, red wine vinaigrette

BRUSCHETTA

sundried tomato jam | fig puree | chives

CALAMARI

cauliflower, agrodolce, saffron aioli

WHIPPED RICOTTA

citrus honey | rosemary | toasted almonds
dough points



Choose 1 selection

Salad:

SORT OF SPICY CAESAR

baby gem, croutons, wasabi & anchovy

HOUSE

kale | tomato | shaved onion
pepperoncini | shredded mozzarella
pepperoni bread crumbs | white
balsamic oregano vinaigrette



Choose 1 selection

Side:

ROASTED CARROT

slow roasted | olive oil

MUSHROOMS

roasted | seasoned

CAESAR STYLE BRUSSEL

SPROUTS

roasted | sort of spicy

Main

Choose 1 Pizza:

MARGHERITA

basil, mozzarella, marinara

BURNT PEPPERONI

cup & char, parmesan, mozzarella

MEATBALL

meatball, mozzarella, marinara

BIANCO

mozzarella, cauliflower, brussels, thyme

SPECIALTY

ask about our options

Choose 2 selections:

CHICKEN PARMESAN

breaded | fried

EGGPLANT PARMESAN

panko herb crust | whipped ricotta

RIGATONI

house-made | choice of sauce

SHORT RIB

braised

SALMON

seared

Dessert: add \$8pp

CHEFS CHOICE OF

MINI DESSERTS

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Drinks

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



Standard

\$30/PP | \$40/PP

ALL BEER

SELECT WINE BY THE GLASS
WELL LIQUOR



Premium

\$35/PP | \$47/PP

ALL BEER

SELECT WINE BY THE GLASS
2 SELECT SPECIALTY COCKTAILS
PREMIUM LIQUORS



Baller Bar

\$40/PP | \$60/PP

ALL BEER

SELECT WINE BY THE GLASS
ALL SPECIALTY COCKTAILS
ALL LIQUORS

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EVENTS

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