



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
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

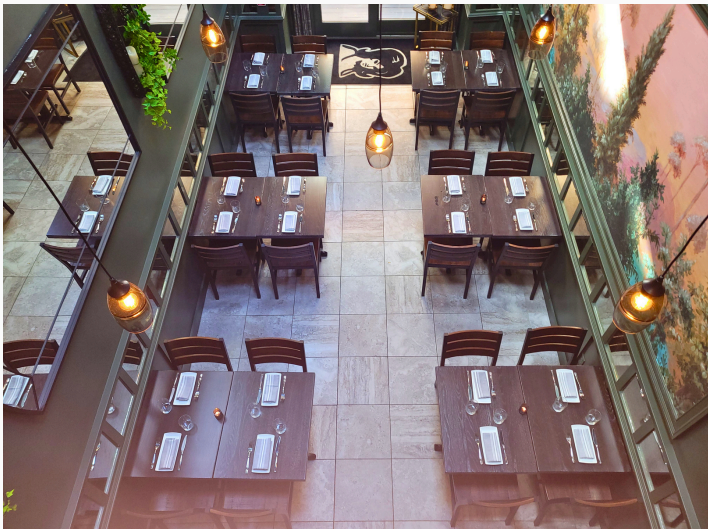
Cozy spot for that intimate celebration. Perfect for business and formal occasions as well.

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

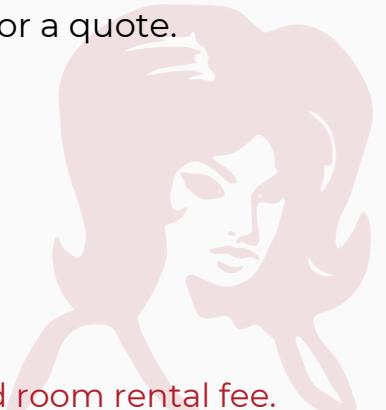


Full Buyout

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



Hors D'oeuvres

STATIONED OR PASSED | MINIMUM OF 2 DOZEN EACH



MINI MEATBALLS \$36/DZ
beef/pork/veal | shaved parmesan

PEACH BRUSCHETTA \$36/DZ*
peach jam | pistachio pesto | sourdough

ARANCINI \$32/DZ
pesto | parmesan

SHORT RIB CROSTINI \$54/DZ*
garlic toast point | crispy shallots

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

CHICKEN PARM SLIDERS \$68/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 \$65/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*
red & golden beets | goat cheese

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

SHRIMP COCKTAIL \$36/DZ*
jumbo | cocktail sauce | lemon

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

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

OYSTERS \$45/DZ*
blood orange mignonette | tabasco

Desserts

MINIMUM OF 2 DOZEN EACH

CANNOLI CONES \$30/DZ
chocolate chip | pistachio | strawberry

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

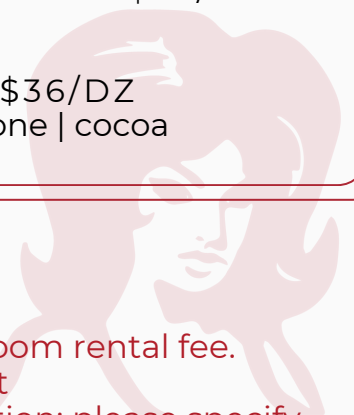
LEMON BARS \$30/DZ
sweet-tart | powdered sugar

RICOTTA CHEESECAKE \$36/DZ
light | basque

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

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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 | \$5 pp
add focaccia \$3 pp

PIZZA STATION \$14 pp*

burnt pepperoni | pickle
margherita | seasonal veggie

PASTA STATION \$10 pp

choose one:
amatriciana | cacio e pepe creme | alla vodka

SLIDER STATION \$16 pp

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

FOCACCIA TABLE \$9 pp

peach jam
pistachio pesto

WHIPPED RICOTTA BOARD \$8 pp*

citrus honey | rosemary
toasted almonds | dough points

FRESH SALAD BOARD \$8 pp*

house salad | sort of spicy caesar

Desserts

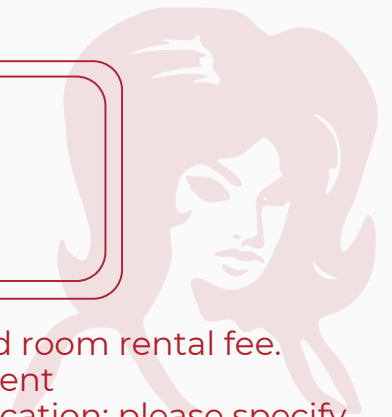
\$10/PP

chefs featured selections

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Plated

3 COURSE | 4 COURSE
\$50 PER PERSON | \$60 PER PERSON

Choose 2 Table Share Appetizers:

PEACH BRUSCHETTA
peach jam | pistachio pesto | sourdough

MINI MEATBALLS
beef/pork/veal | shaved parmesan

CALAMARI
pepperoncini | thai chili

SUPPLI
fried risotto | mozzarella | cacio e pepe

WHIPPED RICOTTA*
citrus honey | rosemary | toasted almonds



Choose 2 Salad:

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

BEET | +\$4 PER PERSON*
red & golden pickled beets | mixed greens
candied pecans | goat cheese
cashew cream

HOUSE SALAD*
mixed greens | tomato | onion | shredded
mozzarella pepperoncini bread crumb
white balsamic oregano vinaigrette

CAPRESE SALAD | +\$2 PER PERSON*
heirloom tomato | fresh mozzarella | basil
espresso balsamic reduction | crostini

Choose 3 Main:

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

EGGPLANT ROLLATINI
panko herb crust | mozzarella | marinara
whipped ricotta

HALIBUT | +\$12 PER PERSON
campanelle pasta | pistachio pesto
tomatoes | arugula

SHORT RIB
5 spice | asparagus risotto | cherry tomato
fried shallot

CHOOSE ANY PASTA
select one handmade pasta dish
**additional charge may apply*

ROMAN STYLE PIZZA
burnt pepperoni | margherita | seasonal
veggie

ROLLED LASAGNA
beef/pork/veal, garlic whipped ricotta

Choose 2 Desserts:

CANNOLI
chocolate chip | pistachio | strawberry

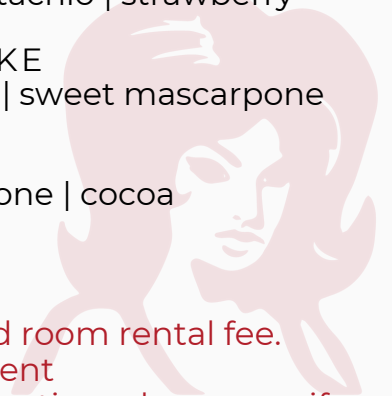
CHOCOLATE CAKE
chocolate genache | sweet mascarpone

TIRAMISU
espresso | marscapone | cocoa

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Family Style Dinner

\$60 PER PERSON

Choose 2 selections

Appetizer:

SUPPLI

fried risotto | mozzarella | cacio e pepe

PEACH BRUSCHETTA

peach jam | pistachio pesto | sourdough

CALAMARI

pepperoncini | thai chili

WHIPPED RICOTTA*

citrus honey | rosemary | toasted almonds
dough points

MINI MEATBALLS

beef/pork/veal | shaved parmesan



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 viniagrette



Choose 1 selection

Side:

ROASTED ASPARAGUS*

slow roasted | olive oil

SPINACH*

sauteed | 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

VEGGIE & BURRATA*

tomato | spinach | asparagus | pomodoro

SPECIALTY*

ask about our options

Choose 2 selections:

CHICKEN PARMESAN

breaded | fried

EGGPLANT PARMESAN

panko herb crust | mozzarella

RIGATONI*

house-made | choice of sauce

SHORT RIB*

braised

SALMON*

seared

Dessert:

CHEFS CHOICE OF
MINI DESSERTS



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Drinks

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



Standard

\$30 PP | \$42 PP

ALL BEER

SELECT WINE BY THE GLASS

WELL LIQUOR



Premium

\$35 PP | \$50 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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