



★ **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.

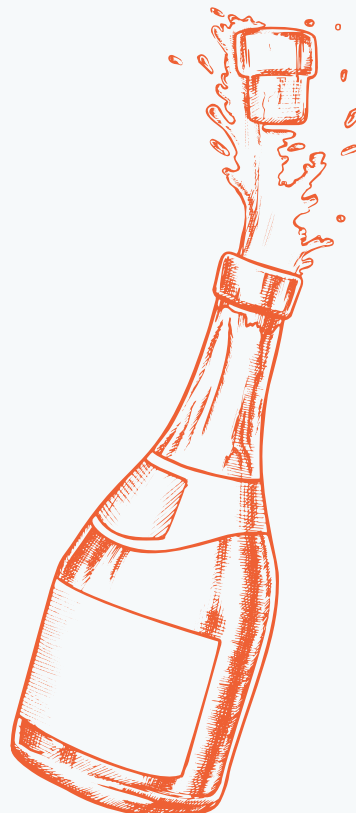
Location

Mia Ragazza
4411 Main St,
Philadelphia, PA 19127
267.323.2143



For Event Inquires

Melissa Gregory
Event Coordinator
215.435.0512
mgregory@miaragazzaphilly.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



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

roasted tomato | burrata | sourdough

SHRIMP CEVICHE \$42

pickled red onion | cilantro | lime | avocado

SALMON OR STEAK TARTARE \$48

capers | red onion | aioli

WHIPPED RICOTTA \$26

crostini | citrus honey | rosemary | toasted almonds

ARTICHOKE HEARTS \$36

pickled onion | parmesan | red wine vinaigrette

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

sunny side eggs | meatball sausage | whipped ricotta | mushroom puree

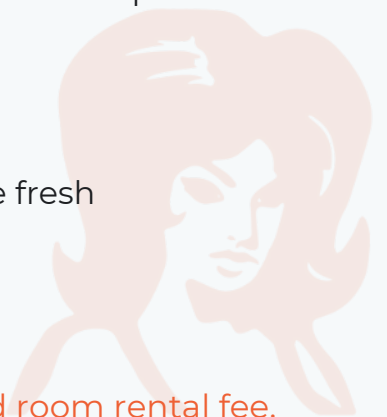
CHICKEN PARM SLIDERS \$60/DZ

mozzarella | marinara

PIZZA & LOX \$18 EACH

smoked salmon | pickled red onion | capers | creme fresh
everything bagel seasoning | arugula

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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

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

FRESH FRUIT

chef selection

EGGS

fresh cracked | soft scrambled

PANCAKES

red velvet | cream cheese icing

FRENCH TOAST

vanilla spiced battered brioche

CHICKEN PARM ALLA VODKA

breaded & fried | vodka sauce | broiled mozzarella } sesame italian roll

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

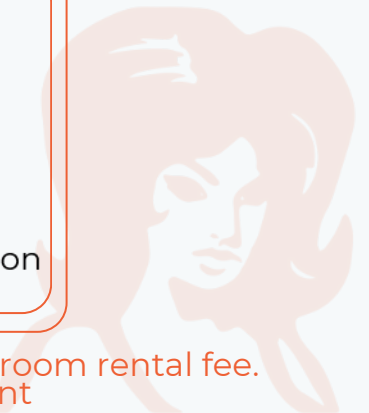
chefs selection of mini desserts

Pasticceria

\$5/PP

pistacio 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:

PASTICCERIA
pistacio nutella croissant | banana bread | cinnabon

BRUSCHETTA
sundried tomato jam | fig puree

CRISPY CALAMARI
agrodolce | saffron aioli
cauliflower | shishito peppers

FRIED ARTICHOKE HEARTS
pickled onion | parmesan | sherry vinaigrette

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 CHOCOLATE CAKE
mascarpone cream
chocolate ganache

POT DU CREME
butterscotch

Choose 3 Mains:

RED VELVET PANCAKES
3 each | cream cheese icing

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

OMELET
mushroom | spinach | caramelized onion | served
with breakfast potatoes

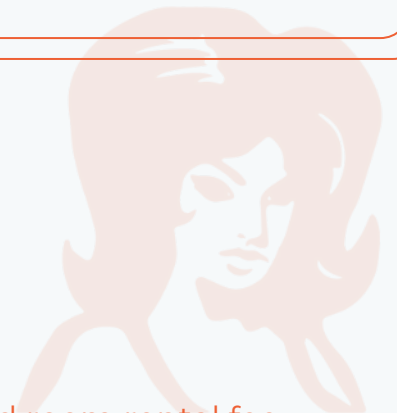
BREAKFAST SANDWICH
egg | sausage | spinach | tomato confit | provolone
croissant | served with breakfast potatoes

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
sunny side eggs | meatball sausage | whipped ricotta
mushroom puree

choice of SPECIALTY SANDWICH
chicken parm alla vodka
meatball parm
served with fries



Open Bar

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



Standard

\$30/PP | \$40/PP

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



Premium

\$35/PP | \$45/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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