

# Mias Phasta

← [ PASTA DISHES ] →

*All Pasta dishes are made with fresh Pappardelle made in-house and served with a Side Salad or Side Caesar Salad and warm Soda Bread.*

## **CHICKEN MADEIRA**

Sautéed sliced Chicken Breast, Button Mushrooms, and Onions in a rich Madeira Wine Pan Gravy, tossed with our house Pasta. \$18

## **BLACKEN CHICKEN ALFREDO**

Fresh Chicken Breast dredged in Cajun Spice and blackened in a cast iron pan over fresh Pasta, tossed in a Creamy Alfredo Sauce. \$19

## **HARD CIDER BRAISED BBQ PORK RAGU**

Our slow-cooked Hard Cider Pulled Pork, tossed with Whiskey BBQ and our fresh Pasta. Topped with sautéed Granny Smith Apples and crispy Fried Onions. \$17

## **MOLLY'S BEEF STROGANOFF**

Tenderloin Beef Tips, Sautéed Onions, and Button Mushrooms tossed in a Bailey's Irish Crème Beef Gravy over our house-made Pasta. \$25

## **CREAMY GARLIC SHRIMP SCAMPI**

Tender Gulf Shrimp sautéed with Garlic, Lemon, White Wine, and Heavy Cream on a bed of fresh Pasta. \$22

## **STEAMED MUSSELS WITH TOMATO BROTH**

2 lbs of Blue Mussels steamed with White Wine, fresh Garlic, Tomatoes, Bacon, and fresh Herbs. \$24

## **GARLIC AND VEGETABLE PASTA**

Roasted Broccoli, Asparagus, Red and Green Bell Peppers, Tomatoes, Button Mushrooms, and Roasted Garlic tossed in a White Wine and Butter Sauce. \$16