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Mi Piace

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Menu Prices — October 23, 2026

Mi Piace menu with prices in United States, updated November 2019: 91 items across 14 categories, prices from $5.00 to $66.00.

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Mi Piace Menu with Prices (United States)

Mi Piace menu with prices in United States, updated November 2019: 91 items across 14 categories, prices from $5.00 to $66.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/mi-piace

Menu categories: Most Ordered · Panino (Available only from 11AM-4PM) · Pizze · Primi Piatti · Zuppe · Insalate · Pasta · Dal Forno · Pesce · Carne e Pollo · Signature Cuts · Dessert · Beverages · Salad/ Pasta Additions

Most Ordered

ITEM	PRICE
Focaccia Bread Fougasse moelleuse accompagnée d'une généreuse touche d'huile d'olive et d'un trait de vinaigre balsamique.	**$5.00**
Fettuccine Alfredo Tartufo Fresh handmade egg fettuccine in a Parmigiano, garlic and shallot white wine cream sauce topped with sliced black truffl...	**$29.00**
Pappardalle Bolognese Natural skirt steak, seasoned pancetta, ground dried porcini mushroom, vegetable mirepoix, touch of cream.	**$34.00**
Insalata di Cesare Feuilles de laitue Baby Gem nappées de notre vinaigrette César maison, rehaussées d'oignons rouges marinés, Parmigiano r...	**$17.50**
Lasagna di Carne Des pâtes faites maison superposées avec du bœuf, de la pancetta, des herbes fraîches, de la ricotta et de la mozzarella...	**$28.00**
Spaghetti con Polpette Faux-filet de viande hachée accompagné de spaghetti, enrobé d'une sauce à base de tomates San Marzano, le tout parsemé d...	**$29.50**
Insalata Mi Piace Romaine, iceberg, Campari tomatoes, heirloom carrots, Fennel, watermelon radish, pepperoncini, kalamata olives, red oni...	**$14.50**
Penne Arrabbiata Penne with fresh garlic and crushed red pepper tossed in a spicy marinara sauce.	**$24.00**
Classica Traditional thin crust pizza with fresh basil, oregano, mozzarella and house made pizza sauce.	**$20.00**
Minestrone Soup Northern Italian style vegetable soup with elbow pasta, kidney beans, Roma tomatoes, grated Parmigiano.	**$11.00**
Spaghetti Aglio e Olio Spaghetti envelopé d'ail écrasé, d'échalotes parfumées et de flocons de piment rouge. Rehaussé de persil italien et d'un...	**$21.00**
Linguine Pesto Linguine tossed with broccoli and sun dried tomatoes in a creamy pine nut pesto sauce.	**$25.50**

Panino (Available only from 11AM-4PM)

ITEM	PRICE
Panino con Pollo (Lunch Only) marinated chicken breast with sautéed mushrooms, caramelized onions, red and green bell peppers, topped with lettuce, to...	**$19.00**
Panino con Polpette (Lunch Only) handmade mini meatballs and marinara, topped with mozzarella, arugula, Italian dressing and cherry tomatoes	**$20.00**
Panino con Pastrami (Lunch Only) New York style pastrami, Swiss cheese and a whole grain mustard horseradish mayonnaise	**$19.00**
Panino Caprese (Lunch only) fresh Buffalo Mozzarella, sliced tomato and basil with an olive oil tapenade, balsamic reduction and honey mustard	**$17.00**

Pizze

ITEM	PRICE
Margherita Fontina, mozzarella and creamy stracciatella cheese with fresh oregano, basil leaves, marinara and chili flakes.	**$22.50**
Classica (Pizze) Traditional thin crust pizza with fresh basil, oregano, mozzarella and house made pizza sauce.	**$20.00**
Mamma Mia Sopressata, spicy Calabrese, peppered Coppa, caramelized red onions, Calabrian chili, Pernod marinated fennel, Saffron h...	**$27.00**
Wild Mushroom sautéed Shiitake, Cremini and Portabello mushrooms, topped with Fontina, Parmigiano, fluer de sel and a touch of truffle...	**$24.00**
Old Town Special Sliced tomatoes, feta cheese, pepperoni, sausage, meatballs, mushrooms, grilled eggplant, olives, sweet onion and bell p...	**$24.00**

Primi Piatti

ITEM	PRICE
Focaccia Bread (Primi Piatti) Un pain focaccia délicatement arrosé d'huile d'olive et accompagné de vinaigre balsamique.	**$5.00**
Caprese Burrata Organic heirloom tomatoes, fresh Burrata cheese served with fresh basil chiffonade and balsamic reduction.	**$19.00**
Brussels Sprouts Un petit plat de choux de Bruxelles dorés à la poêle, parfumés à l'ail et au thym, enrichis de beurre et agrémentés de d...	**$17.00**
Grigliata di Vegetali Légumes grillés marinés accompagnés d'une vinaigrette à la moutarde à l'ancienne et au balsamique, parsemés d'ail rôti.	**$23.00**
Patate Fritte French Fries Served spicy or plain (salt only)	**$10.00**
Cozze con Chorizo Steamed Prince Edward Island black mussels tossed with Pamplona Spanish chorizo, cherry tomatoes and lobster cream sauce...	**$29.00**
Grilled Fresh Water Prawns Prawns d'eau douce grillés rehaussés de beurre à l'ail, échalotes et persil agrémenté d'une touche de Pernod.	**$29.00**
Torre di Tonno sashimi grade Ahi Tuna with sesame oil, sake soy sauce, fresh cilantro, cucumber, avocado and red onion served with cris...	**$28.50**
Calamari Fritti Morceaux de calamars croustillants accompagnés d'une sauce maison au citron vert, coriandre et jalapeño.	**$18.50**
Bruschetta Diced organic tomatoes and avocado tossed with extra virgin olive oil, lime juice and fresh basil served over toasted ci...	**$17.50**

Zuppe

ITEM	PRICE
Minestrone Soup (Zuppe) Northern Italian style vegetable soup with elbow pasta, kidney beans, Roma tomatoes, grated Parmigiano.	**$11.00**
Lobster Chowder Meridian Lobster with carrots, potatoes, corn, cayenne pepper, curry and cream.	**$17.00**

Insalate

ITEM	PRICE

Insalata di Cesare (Insalate) **$17.50**
Baby Gem lettuce with our house made Caesar dressing, pickled red onions, grated Parmigiano and crumbled Brioche Gremol...

Insalata Mi Piace (Insalate) **$14.50**
Romaine, iceberg, Campari tomatoes, heirloom carrots, Fennel, watermelon radish, pepperoncini, kalamata olives, red oni...

Classic Chop Salad **$20.00**
House marinated chickpeas, sundried tomatoes, baby artichokes, Salami, organic heirloom tomatoes, iceberg, Romaine, aged...

Taos Salad **$21.00**
Our Signature salad with organic baby greens, grilled free range chicken breast, avocado, diced tomatoes, black beans, g...

Greca Salad **$17.00**
Une salade vibrante composée de tomates anciennes tricolores biologiques, poivrons croquants, concombres frais, oignons...

Italian Wedge Salad **$24.00**
Chilled iceberg, Soppressata salami, organic heirloom cherry tomatoes, pickled sweet Peppadew peppers, Spanish green and...

Pasta

ITEM	PRICE
Pappardalle Bolognese (Pasta) Natural skirt steak, seasoned pancetta, ground dried porcini mushroom, vegetable mirepoix, touch of cream.	**$34.00**
Fettuccine Alfredo Tartufo (Pasta) Fresh handmade egg fettuccine in a Parmigiano, garlic and shallot white wine cream sauce topped with sliced black truffl...	**$29.00**
Spaghetti con Polpette (Pasta) Spaghetti with hand rolled mini meatballs tossed in our classic San Marzano tomato sauce finished with Parmigiano and fr...	**$29.50**
Linguine Pesto (Pasta) Linguine tossed with broccoli and sun dried tomatoes in a creamy pine nut pesto sauce.	**$25.50**
Penne Arrabbiata (Pasta) Penne with fresh garlic and crushed red pepper tossed in a spicy marinara sauce.	**$24.00**
Rigatoni con Salsiccia Rigatoni tossed with sauteed mild Italian sausage, wilted broccolini, sun dried tomatoes, sliced garlic and white wine f...	**$28.50**
Bucatini Pomodoro Certified San Marzano tomatoes, extra virgin olive oil, Porcini mushroom, garlic, shallots, fresh basil and Reggiano Par...	**$30.00**
Spaghetti alla Carbonara Spaghetti with pancetta and baby peas in an organic egg cream sauce.	**$30.00**
Gnocchi Fresh handmade potato, spinach and goat cheese gnocchi with roasted ricotta in a caramelized garlic and basil marinara s...	**$28.00**
Ravioli di Costine Ravioli maison, garnis de côtes courtes braisées effilochées, accompagnés de dés de légumes, zeste d'orange et nappés d'...	**$27.00**
Ravioli al Burro Raviolis faits maison, remplis de courge musquée et ricotta, nappés de beurre noisette infusé à la sauge, garnis de Parm...	**$21.00**
Five-Herb Ravioli Fresh handmade ravioli filled with ricotta, mascarpone, parmesan, tarragon, parsley, chervil, dill, chives, Basil oil, r...	**$25.00**
Farfalle Salmone Vodka Bow tie pasta tossed with smoked salmon in a vodka pink sauce.	**$29.00**
Spaghetti Aglio e Olio (Pasta) Spaghetti with crushed garlic, shallots, red pepper flakes, Italian parsley, extra virgin olive oil, sliced lemon and fr...	**$21.00**

Dal Forno

ITEM	PRICE

Lasagna di Carne (Dal Forno) **$28.00**
Hand made fresh pasta layered with beef, pancetta, fresh herbs, ricotta and mozzarella topped with our San Marzano marin...

Lasagna di Pollo **$27.00**
Hand made fresh pasta layered with chicken, cilantro and ricotta cheese topped with our roasted red bell pepper fresh di...

Pesce

ITEM	PRICE

Filetto di Salmone **$36.00**
Pan Seared Salmon Filet topped with lemon caper cream sauce and served with fresh vegetables and mashed potatoes

Spaghetti Aragosta **$38.00**
Faux filet de homard du Maine avec julienne de carotte, asperge et céleri, enrobé d'une sauce crémeuse aux tomates San M...

Fra Diavolo **$31.00**
Sauteed calamari and jumbo shrimp with garlic, basil, oregano and spicy marinara sauce tossed with linguine.

Tagliatelle con Gamberi **$36.00**
Tagliatelles aux épinards accompagnées de crevettes grillées et de gambas géantes, le tout enrobé d'une sauce crémeuse a...

Pescatore **$41.50**
Un ragoût de fruits de mer comprenant calamars, crevettes, pétoncles, palourdes, gambas, moules de l'Île-du-Prince-Édoua...

Seared Rainbow Trout **$32.00**
Fausses choux de Bruxelles poêlés, carottes anciennes colorées, bok choy tendre, enrobé d'une sauce crémeuse aux champig...

Vongole Veraci **$30.00**
Linguini classique mélangé avec des palourdes de Manille, relevé d'ail et de flocons de piment. Arrosé de vin blanc et d...

Scampi Prosecco **$36.00**
Sautéed jumbo prawns, Prosecco, garlic lemon butter, parsley, paprika, Basil oil, spiraled spring vegetables and spaghet...

Carne e Pollo

ITEM	PRICE

Veal Milanese **$64.00**
Breaded, pounded, sauteed 16 oz. veal chop with a demi glaze lemon parsley sauce and arugula salad with Buffalo mozzarel...

Prezzemolo **$36.50**
Mary's Free Range Organic grilled half chicken stuffed with fresh herbs in caramelized garlic parsley lemon butter sauce...

Mi Piace Signature Black Label Burger **$24.00**
Exclusive prime rib eye and brisket mix topped with tillamook cheddar, raw vidalia onion, house made thousand island, or...

Bistecca **$39.00**
Grilled marinated Prime center cut skirt steak, brushed with a spicy chipotle rub, served with French fries.

Pollo Mi Piace **$24.00**
Morceaux de poulet sautés, accompagnés de champignons et de poivrons rouges grillés, le tout nappé d'une sauce au vin bl...

Pollo al Sesamo **$28.00**
Sesame crusted chicken breast with a white wine, lemon and scallion sauce, served with a side of Spaghetti and fresh veg...

Piccata di Pollo **$29.50**
Fines tranches de poulet sautées, accompagnées de jeunes cœurs d'artichauts et de câpres, nappées d'une sauce onctueuse...

Signature Cuts

ITEM	PRICE

Grilled Double Lamb Chops **$48.00**
Port wine demi glaze served with herbed potatoes and roasted baby carrots

Slow Braised Short Ribs **$52.00**
Cabernet demi glaze – vegetable mirepoix – organic tricolor baby carrots – mashed potatoes

ITEM	PRICE
Osso Buco Slow braised veal shank served with mushroom risotto	**$66.00**
Prime Filet Mignon Cognac black pepper cream sauce (steak only - please order additional sides if desired)	**$59.00**

Dessert

ITEM	PRICE
Midnight Fantasy Chocolate cake - Swiss chocolate fudge - orange zest	**$14.50**
Creme Brulee Cheesecake Madagascar vanilla cheesecake - butter graham cracker crust - crème brulee top	**$14.50**
Lemon Meringue Tart Lemon curd - vanilla cream - shortbread shell - torched meringue	**$14.50**
New York Cheesecake Graham cracker crusted creamy cheesecake - fresh Strawberries - Whipped cream	**$14.50**
Velvet Ganache Chocolate cake, layered raspberry jam and ganache, raspberry chocolate glaze	**$14.50**
Signature Tiramisu Espresso and Kahlua dipped ladyfinger cookies layered with sweet Mascarpone cream	**$14.50**
Chocolate Trio Dark chocolate Ganache base - bittersweet milk chocolate mousse - white chocolate mousse	**$14.50**

Beverages

ITEM	PRICE
San Pellegrino Limonata Boisson pétillante italienne au citron en bouteille de 200 ml.	**$7.25**
Large Sparkling Water A crisp and refreshing carbonated beverage, typically includes natural minerals for a clean taste.	**$12.25**
Root Beer "Henry Weinhard's" Henry Weinhard's premium bottled root beer, known for its traditional hand-crafted americana flavor.	**$7.25**
Large Natural Spring Water Pure and refreshing natural spring water, sourced for its clean and crisp hydration. Ideal for quenching thirst and revi...	**$12.25**
San Pellegrino Aranciata Faux	**$7.25**

Salad/ Pasta Additions

ITEM	PRICE
Salmon (Baked) Grilled	**$14.00**
Shrimp (4) Four shrimp, typically grilled or sautéed, served as an addition to enhance salads or pasta dishes.	**$8.00**
Salmon (Sauteed) Sauteed	**$14.00**
Chicken Breast (Grilled) Grilled	**$7.00**

ITEM	PRICE
Chicken Breast (Sauteed) Sauteed	**$7.00**