



Mi Piacere

Menu Prices — August 2, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

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

ITEM	PRICE
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) Baby Gem lettuce with our house made Caesar dressing, pickled red onions, grated Parmigiano and crumbled Brioche Gremol...	\$17.50
Insalata Mi Piace (Insalate) Romaine, iceberg, Campari tomatoes, heirloom carrots, Fennel, watermelon radish, pepperoncini, kalamata olives, red oni...	\$14.50
Classic Chop Salad House marinated chickpeas, sundried tomatoes, baby artichokes, Salami, organic heirloom tomatoes, iceberg, Romaine, aged...	\$20.00
Taos Salad Our Signature salad with organic baby greens, grilled free range chicken breast, avocado, diced tomatoes, black beans, g...	\$21.00

ITEM	PRICE
Greca Salad Une salade vibrante composée de tomates anciennes tricolores biologiques, poivrons croquants, concombres frais, oignons...	\$17.00
Italian Wedge Salad Chilled iceberg, Soppressata salami, organic heirloom cherry tomatoes, pickled sweet Peppadew peppers, Spanish green and...	\$24.00
Pasta	
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	
Lasagna di Carne (Dal Forno) Hand made fresh pasta layered with beef, pancetta, fresh herbs, ricotta and mozzarella topped with our San Marzano marin...	\$28.00
Lasagna di Pollo Hand made fresh pasta layered with chicken, cilantro and ricotta cheese topped with our roasted red bell pepper fresh di...	\$27.00
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 Piac 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 Piac	\$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	
Osso Buco	\$66.00
Slow braised veal shank served with mushroom risotto	
Prime Filet Mignon	\$59.00
Cognac black pepper cream sauce (steak only - please order additional sides if desired)	

Dessert

ITEM	PRICE
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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
Chicken Breast (Sauteed) Sauteed	\$7.00