



ANTIPASTI

- BRUSCHETTA. *toasted Italian bread, fresh garlic, extra virgin olive oil, roma tomatoes, parmesan reggiano & Malia seasonings* • 8
- GRILLED PORTABELLO. *grilled mushroom cap served with boursin cheese, basil pesto, aged balsamic glaze* • 11
- BAKED OLIVES & GREEK FETA. *oven roasted Mediterranean olives, pepper, oregano & Greek feta cheese, extra virgin olive oil* • 10
- HUMMUS CRUDA. *fresh hummus paired with radish, carrots, beets, fennel, olive oil & pine nuts* • 10
- MALIA CRAB CAKES. *pan seared lump crab cakes served with a lemon garlic aioli over baby arugula* • 10
- COZZE ALLA MALIA. *black mussels, white wine, garlic, chopped herbs, pepper flakes, served with grilled artisan bread* • 11
- BISTRO TRILOGY. *Mediterranean olive tapenade, roasted garlic compote, pear goat cheese served with artisan breads & crackers* • 12

ENTREES

- FILET. *eight ounce USDA prime beef filet served with Malia wild mushroom ragout, potato-parmesan gnocchi, truffle oil* • 32
- GRILLED WILD SALMON. *served with a sambuca, sweet pea risotto topped with Spanish marcona almonds & candied lemon slices* • 24
- CIOPPINO-TUSCAN FISHERMAN'S STEW. *fresh fish, mussels, scallops, shrimp & calamari in a hearty tomato stew with grilled artisan bread, extra virgin olive oil* • 23
- CHICKEN MARSALA. *pounded chicken breast, simmered with fresh mushrooms & shallots in a marsala wine cream, hand cut papardelle, shaved granna padana cheese* • 18
- PAN SEARED DUCK BREAST. *served with dried berry & nut couscous, shaved radicchio, drizzled with a honey orange glaze, crispy prosciutto chip* • 18

PASTA

- SPAGHETTI MALIA. *san marzano tomatoes, olive oil, garlic & Malia seasonings tossed with thin cut spaghetti, parmesan* • 12
*served with **Italian sausage*** • 15
- LINGUINI GENOA. *fresh basil pesto tossed with hand cut linguini, diced roma tomatoes, pine nuts & grated granna padana* • 16
- WILD MUSHROOM FETTUCINI. *hand cut fettuccini tossed with wild mushrooms, garlic, herbs, marsala & parmesan reggiano* • 17
- PENNE ALLA POLLO. *penne pasta tossed with grilled chicken breast, sweet shallot tomato sauce, peas, splash of cream sherry & grated parmesan reggiano* • 16
- FLANK STEAK PAPERDELLE. *grilled flank slices tossed with hand cut wide pasta, portabello mushrooms, sundried tomatoes, basil, marsala wine & crumbled blue cheese* • 21
- TORTELLINI CARBONARA. *parmesan filled torts with prosciutto ham, crimini mushrooms & sweet peas in a carbonara cream* • 18
- MELENZANA & SAUSAGE LINGUINI. *roasted eggplant, Italian sausage, san marzano tomatoes & fennel tossed with hand cut linguini, grated romano* • 16
- LOBSTER RAVIOLI. *lobster, parmesan & ricotta filled pasta tossed in sherry lobster cream sauce, tarragon, grated granna padana* • 24
- FETTUCINI ALFREDO. *our classic romano & parmesan Italian hard cheese & cream sauce with hand cut fettuccini* • 17
*served with **grilled chicken*** • 20

SIDE SALADS

- CHOPPED ITALIAN SALAD. *mixed garden greens, ceci beans, artichokes, onion, salami, capers & roasted pepper, finely chopped and tossed with blue cheese vinaigrette* • 5
- CAESAR. *romaine hearts, artisan croutons, parmesan reggiano served with our blue cheese vinaigrette* • 4
- INSALATE MALIA. *fresh mixed greens, tomato, carrot, cucumber & croutons with your choice of dressing* • 4
- **Malia Signature Dressings.** *blue cheese vinaigrette, balsamic vinaigrette, green goddess, olive oil & herbs or red wine vinaigrette.*