

Appetizers, Salads & Antipasto

Garlic Bread.....\$4.00 With Cheese.....add \$2.00 Bruschetta... \$6.50

Antipasto Di Mare

Mixed seafood, virgin olive oil and fresh herbs.....\$10.00

Smoked Salmon

On baked bread with cream cheese, onions, capers with olive oil\$10.00

House Salad

Crisp Romaine lettuce with tomato and cucumber \$5.00

Caesar Salad

Romaine lettuce with home baked back bacon bits,
Parmesan cheese and croutons..... \$6.00
With grilled chicken.....add \$3.00

Tomato Salad

Tomatoes and herbs..... \$4.00

Caprese Salad

With tomato slices and bocconcini cheese.....\$10.00



Pasta

Spaghetti or Rigatoni

With tomato sauce	\$15.00
With meat sauce.....	\$16.00
With homemade meatballs	\$16.00
With meat sauce.....add \$1.00	

Fettuccine Alfredo	\$15.00
With shrimp or scallop	\$19.00

Fettuccine Natasha

In a rose sauce with smoked salmon	\$19.00
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Linguine Marinara	\$19.00
Fresh tomato sauce with mixed seafood	

Penne a la Vodka	\$15.00
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Lasagna Meat or Veggie	\$14.00
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Cheese Cannelloni	\$16.00
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Cheese Ravioli, Tortellini, Gnocci	\$16.00
With meat sauce.....add \$1.00	

All'Arbabiata

With hot tomato sauce.....	\$15.00
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*All the above served with fresh house bread.
Gluten free pasta, bread and vegetarian dishes available.*



Meats

Veal Parmigiana	\$16.00
Veal Romana	\$18.00
Fresh tomato sauce topped with prosciutto, mushrooms, tomato slice and topped with mozzarella cheese	
Veal Picata	\$16.00
With lemon and white wine sauce	
Osso Buco - Veal Shank	\$24.00
Spareribs with MMEA Sauce	\$21.00
Filet Mignon wrapped in bacon.....	\$23.00
Cabbage Rolls served with potato	\$14.00

Chicken

Chicken Parmigiana	\$18.00
Chicken Picata	\$18.00
With lemon and white wine sauce	
Chicken Romana	\$18.00
Topped with mushrooms, prosciutto, tomato slice and tomato sauce	

Seafood

Grilled Salmon Filet with lemon-herb	\$18.00
Three Jumbo Shrimp	\$21.00
Grilled Trout deboned	\$21.00
Zuppa di Pesce Mixed seafood in marinara sauce with roasted bread	\$24.00

*All main course dishes come with veggies or pasta
and served with fresh house garlic bread.*



MMEA

Lunch Specials

Chicken, Veal, Sausage or Meatballs	
with side of veggies or pasta	\$10.00
Chicken, Veal or Sausage on a Bun	
with salad.....	\$10.00
Pasta of the day	
with garlic bread	\$10.00
Spaghetti and meatballs	
with meat	\$16.00
Lasagna	
with garlic bread.....	\$10.00
Stuffed Red Pepper	
with veggies, pasta or bread	\$10.00
Soup of the Day & Salad	\$9.00
Rice Ball & Salad	\$9.00

Drinks

Tea	\$1.50	Specialty Coffee	
Pop	\$1.50	Coffee	\$1.50
includes Coke, Diet Coke, orange, gingerale, Sprite, root beer, ice tea		Espresso	\$2.00
Brio	\$1.85	Espresso with anisette	\$3.00
Galvanina	\$2.95	Latte	\$3.50
includes orange, lemon, blood orange, clementine		Cappuccino	\$3.50



Our Story

MMEA Restaurant & Catering is family owned and operated.

We opened our doors to Alliston in March 2009.

Michele was born in St. Andrea, Jonio, Calabria, Italy and immigrated to Canada in 1981. He has always had a passion for cooking and before he came to Canada learned how to make all the old Italian recipes from his Mother and Aunts in Italy.

MMEA won the 2016 Consumer's Choice Award for catering in the North GTA.

MMEA stands for all his children's names in order of birth: Michael, Marc, Elise and Alex.

His wife Fiona helps behind the scenes with ordering and invoicing or anywhere she is needed.

July 15, 2016 we opened MMEA Take Out in Stayner and December 2016 MMEA Restaurant.

In the summer we are at Music in the Park selling our famous Veal/Chicken and Meatball buns.

We are very happy to serve the friendly town of Stayner.

Hours

Monday - Saturday | 11:00 am - 8:00 pm

Sunday Closed

206 Perry Street Unit 4/5, Stayner, ON

705.428.2525

www.mmeacatering.com

*We also cater special events ~
Weddings, Business Meetings, Birthday Parties, Funerals*





RESTAURANT & CATERING

Dessert Menu



Mango Ripieno (seasonal)
Mango sorbetto served in the natural fruit shell \$7.00

Lemon Ripieno
Refreshing lemon sorbetto served in the natural fruit shell \$6.00

Pineapple Ripieno
Pineapple sorbetto served in the natural fruit shell \$7.00

Orange Ripieno
Orange sorbetto served in the natural fruit shell \$6.00



Coppa Spagnola
Vanilla and Amareno cherry gelato swirled together, topped with real Amarena cherries.... \$8.00



Fruit Limocello
Refreshing lemon gelato swirled together with limocello \$8.00



MIMEA

RESTAURANT &
CATERING

Dessert Menu



Tortufole

Ball of 2 flavour ice cream rolled in
coco powder with whipped cream &
chocolate sauce \$4.00



Raspberry Crepe

Vanilla ice cream wrapped in crepe
with raspberry & chocolate sauce
with whipped cream \$4.00

Various Ice Creams direct from Italy



Tiramisu \$5.00



Gelato Croissant

Croissant with Italian gelato,
whipped cream and Grand Marnier
..... \$6.00

