



Appetizers

Garlic Knots \$4.29 sm | \$6.49 lg

Choose four or eight count of our garlic knots, with house-made dough. Served with Mig's Marinara.

Fried Ravioli \$7.49

Served with Mig's Marinara.

Mig's Meatballs \$6.29

Two house-made meatballs served with Mig's Marinara.

Whipped Ricotta \$6.79

Fresh lemon and herbs, with a drizzle of honey. Served with house-made crusty bread.

Mozzarella Sticks \$5.99

Wings

\$7.49 (6) | \$14.29 (12) | \$19.39 (18)

Served with celery, ranch or blue cheese dressing. Sauces: Mild, Medium, Hot, Honey Mustard, BBQ, Garlic Butter, or Teriyaki. **All wings have a spicy seasoning.

Salads

ADD GRILLED OR
HOUSE MADE HAND
BREADED CHICKEN
CUTLET FOR \$5.29

House Salad \$4.29 sm. | \$7.49 lg.

Fresh salad greens with tomatoes, sliced cucumbers and red onion, topped with croutons and choice of dressing.

Greek Salad \$8.79

Fresh romaine with tomatoes, pepperoncini, Kalamata olives, red onions, roasted red peppers, cucumbers, feta cheese and topped with our Greek Vinaigrette dressing.

Caesar Salad \$4.29 sm. | \$7.49 lg

Fresh romaine with croutons, shredded Parmesan cheese and Caesar dressing.

Antipasto Salad \$9.79

Genoa Salami, ham, pepperoni, provolone cheese rolled and sliced onto a fresh salad bed, Roma tomatoes, green and black olives, red onions, and pepperoncini, served with Italian dressing.

Caprese Salad \$8.79

Sliced tomatoes, fresh sliced mozzarella and basil on a bed of arugula with balsamic reduction. Served with house made bread.

Arugula Salad \$11.79

Seasonal citrus segments, fresh burrata, toasted nuts & Solari Citrus Dressing.

Dressings available: Italian, Greek, Balsamic, Ceaser, Solari Citrus. Also available: Ranch, Blue Cheese, and Honey Mustard



Pasta

EACH DISH SERVED WITH
TWO GARLIC KNOTS.

GLUTEN-FREE PENNE
AVAILABLE (+ \$2)

Spaghetti & Meatballs \$11.79

Mig's Marinara over spaghetti, served with house-made meatballs.

Classic Bolognese \$14.79

The Migliori Family's authentic Italian meat sauce, served over a bed of spaghetti.

BUILD YOUR OWN Pizza

ALL CREATED WITH FRESH HOUSE-MADE DOUGH.
Gluten Free Crust available for + \$2.50, in Medium only.

Build Your Own
\$8.99 sm | \$14.99 med | \$16.99 lg

Regular Toppings

\$1.25 sm | \$2.00 med | \$2.50 lg

mushrooms	garlic	basil
white onion	pineapple	feta cheese
red onion	pepperoni	green peppers
black olives	bacon	banana peppers
green olives	ham	jalapenos
tomatoes	salamini	roasted red
spinach	anchovies	peppers
broccoli	artichoke hearts	extra mozzarella

Premium Toppings

\$2.50 sm | \$3.00 med | \$3.50 lg

sausage	fresh mozzarella cheese
chicken	shaved steak
ground beef	meatballs

(Prices are per topping.)

Subs Above Par

ALL SUBS SERVED ON A FRESH ITALIAN BREAD, SERVED WITH
A PICKLE SPEAR & CAPE COD CHIPS.
SUB FRIES FOR AN ADDITIONAL \$1

Chicken Parmigiana \$9.79

House made, hand-breaded chicken cutlet with shredded mozzarella and Mig's Marinara.

Meatball Parmigiana \$9.79

House made meatballs served with shredded mozzarella and Mig's Marinara.

Served HOT
or COLD!

Italian \$9.79

Pepperoni, ham and Genoa salami with tomatoes, shredded lettuce, red onion, provolone and sliced pepperoncini and Italian dressing.

Cheese Steak \$11.99

Shaved steak, American cheese, mushrooms, onions and peppers.

Chicken Parmigiana \$13.79

House made, hand-breaded chicken cutlet with fresh sliced mozzarella and Mig's Marinara, served over a bed of spaghetti.

Fettuccine Alfredo \$8.79

Classic cream sauce with parmesan reggiano, served over a bed of fettuccine. Add grilled chicken for \$5.29

Ravioli \$13.79

Fresh cheese ravioli served with Mig's Marinara.

Pasta di Giorno

House-made pasta of the day.

ALL CREATED WITH FRESH
HOUSE-MADE DOUGH.
Gluten Free Crust available
for + \$2.50, in Medium only.

Specialty PIZZA

Margarita

\$10.50 sm | \$15.99 med | \$20.50 lg

Fresh mozzarella, light house special sauce, basil, oregano and olive oil.

Bianca

\$10.50 sm | \$15.99 med | \$20.50 lg

House special ricotta blend, mozzarella, garlic, olive oil, basil and Italian herbs

Vegetarian

\$10.50 sm | \$16.99 med | \$20.50 lg

House tomato sauce, mushrooms, onions, tomatoes, black olives and green peppers.

Meatlovers

\$11.50 sm | \$17.99 med | \$23.50 lg

House tomato sauce, pepperoni, ground beef, Italian sausage and bacon.

Deluxe

\$11.50 sm | \$17.99 med | \$23.50 lg

House tomato sauce, Italian sausage, pepperoni, mushrooms, onions and green peppers.

Stuffed Pie \$25.99

A double layer house-made dough, stuffed with two toppings of your choice with mozzarella cheese and served with Mig's Marinara.

Calzones and Rolls



All calzones served with Mig's Marinara.

Cheese Calzone \$8.59

House made dough stuffed with special ricotta cheese blend & mozzarella. Toppings can be added from the Build Your Own Pizza menu (size small prices).

Stromboli \$9.29

House made dough rolled and stuffed with imported Genoa salami, ham, pepperoni & mozzarella cheese.

Pepperoni Roll \$9.29

Generous portion of pepperoni & mozzarella cheese, baked to perfection.

Philly Roll \$9.79

Shaved steak, onions, green peppers, mushrooms, garlic and a special blend of cheeses.

**Chicken Parm
Calzone** \$12.79

House made dough with fresh chicken cutlet, Mig's Marinara, and fresh sliced mozzarella.



Drinks

Fountain Soda	\$2.29	2-liter Soda	\$3.25
Bottled Soda	\$2.79	Lemonade	\$2.25
Bottled Water	\$2.49	Fresh Milk	\$2.25
Fresh Brewed Tea	\$2.29		



About Our Family

Giuseppe Migliori emigrated from Frosinone, Italy, on the SS Prinzess Irene, arriving at New York's Ellis Island in 1907. He was eleven years old, accompanied only by his brother Rocco (age 16) and sister Sarafina (age 9). Just two years earlier, the first pizzeria in the country opened in lower Manhattan, serving what we now know as New York style pizza. In honor of our "Nonni", Giuseppe, we bring Mount Pleasant, Migliori's authentic New York style pizza, pasta and vino.

Giuseppe's son, Giulio Migliori, attended medical school in Bologna, Italy, where he and his wife, Gloria, started their family in the 1950s. The last of their six children is Don Migliori, who with his wife Joanne, lives here in Mount Pleasant. Joanne grew up in Philadelphia, PA, and Don grew up in Providence, RI, both rich in Italian culture and history.

Joanne and Don Migliori are professionals who decided to pursue their dream of owning a neighborhood Italian restaurant. They have five children and also care for Don's sister, Jill Marie, who has special abilities and works in the restaurant.

This menu is heavily influenced by long-standing family recipes, including several from Chef Marcella Hazan's cookbook, The Classic Italian Cookbook: The Art of Italian Cooking and the Italian Art of Eating, the culinary bible in the Migliori home, which is on display in the main dining area. To honor this rich culinary tradition, Joanne and Don named their youngest daughter, Marcella!

Migliori is pronounced MILL-YOUR-EE and it means "the best" in Italian. The "g" is silent, unless, of course, you're telling your family and friends to "Meet me at Mig's!"

About Migliori's Pizzeria

We hope that when you walk into Migliori's, the smell of delicious Italian dishes and a friendly greeting make you feel at home. We mix, knead and portion our fresh dough daily. With our open-air kitchen, guests can watch our chefs toss and then bake our hand-crafted pizzas in our unique rotating oven. We use only fresh toppings with high-quality cheeses. Our pasta and salads are also made with the best ingredients. For those dining in with us or waiting for a take-out order, we offer wine and beer on tap and in bottles. Migliori's is inspired by Italian pizzerias and trattorias, but most of all, by the recipes and traditions of our family.

Our goal as restaurateurs is not only to provide our community with amazing food and exceptional service, but to create an experience that all ages and backgrounds can enjoy! From a family Sunday dinner, to a child's make-your-own-pizza birthday party, to watching the Saturday games, Migliori's is your neighborhood restaurant the whole family can enjoy.

Our commitment to you is to strive every day to live up to our family name and be "the best".
Buon' appetito!