

famiglia
RISTORANTE

A 4% surcharge applies to all payments made by credit card or in foreign currency to cover bank fees.

Benvenuti a Mi Familia

Since opening our doors in 2022, Mi Familia has been a tribute to true Italian cuisine – honest, generous, and full of heart. We import many of our ingredients directly from Italy, carefully selected from small producers who share our passion for quality and authenticity.

Over the years, Italian chefs and guests have helped shape our kitchen, keeping us close to the traditions that make Italian food so special – while giving us the freedom to create our own interpretations together with our team, led by Chef and his crew.

We cook with respect for the classics, but never stop exploring new ideas. So sit back, enjoy, and let us take you on a little trip through Italy – right here at Mi Familia.



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@MIFAMILIACURACAO



Starters

Antipasti

Share and savour a selection of our antipasti. Please advise our team of any allergies.

 Wine pairing suggestion. (not included in the price)

Bisque di Aragosta 36

Lobster bisque, slow-cooked with herbs, brandy and love.

(Gluten-free, dairy-free)

Antipasto Mi Familia 45

Samples of the best of our antipasti selection; Vitello Tonnato, Caprese salad, cold cuts, olives and 2 bruschetta classica.

 Pinot Nero, Sicilia DOC

 Pinot Grigio, Terre Del Noce IGT

Carpaccio di manzo 35

Thinly sliced beef tenderloin served with arugula, parmesan flakes, olive oil, lemon wedge and pine nuts.

Add truffle mayo (+7)

(Gluten-free)

Vitello Tonnato 35

Thinly sliced veal served with tuna cream, capers, red onions and arugula.

(Gluten-free, dairy-free)

Carpaccio di barbabietola 32

Thinly sliced oven baked beetroot served with local goat cheese, roasted almond flakes, olive oil and greens.

(Gluten-free, Vegetarian)

Baguette Rustica 19

Warm rustic baguette served with sun-dried tomato-infused garlic butter.

(Vegetarian)

Bruschetta Capra 27

Goat cheese, nuts and honey.

(Vegetarian)

Bruschetta Classica 20

Tomato, basil and bread with olive oil.

Add parmesan (+4)

Add Prosciutto ham (+7)

(Dairy-free, Vegan option available)

Sardine su pane 29

Premium canned sardines served with toasted bread and tomato bruschetta spread.

(Dairy-free)

Happiness is homemade - and tips are not included 

All prices are in XCG and include taxes.

Pasta



Choice of gluten free pasta +7XCG, takes 20 min extra



Wine paring suggestion. (not included in the price)

Spaghetti ai Gamberi

45

Spaghetti, cherry tomato, shrimps, garlic confit, rucola, Sauvignon Blanc and lemon zest.

(Dairy-free)

Sauvignon Blanc, Sierra Noble

Penne Salmone e Vodka

45

Penne in our creamy pink sauce with a touch of vodka and tender salmon pieces.

Sauvignon Blanc, Sierra Noble

Lasagna Tradizionale

43

Mozzarella, bechamel and Bolognese sauce.

Antico Casale, Primitivo

Carbonara

41

Spaghetti, egg yolk, pecorino Romano, guanciale and black pepper.

(Dairy-free)

Terre Del Noce, Chardonnay

Ragu alla Bolognese

39



Tagliatelle and ragu alla Bolognese.

Antico Casale, Primitivo

Pomodoro e Basilico

36



Spaghetti, cherry tomatoes, basil and extra virgin olive oil.

(Vegan, dairy-free)

Le Rive, Rosso Blend

Melanzane alla Parmigiana

41

Fried sliced eggplant layered with mozzarella, tomato sauce and parmigiano reggiano.

(Gluten-free)

Sierra Noble, Sauvignon Blanc

Alfredo con Pollo

38

Tagliatelle, Sauvignon cream sauce with chicken.

Replace chicken with shrimps (+7.50)

Terre Del Noce, Chardonnay

Aglio, Olio e Peperoncino

35

Spaghetti, garlic, olive oil, red chili flakes and parsley.

(Vegan, dairy-free)

Pinot Grigio, Terre Del Noce IGT

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Pasta



Choice of gluten free pasta +7XCG, takes 20min



Wine paring suggestion. (not included in the price)

Tagliatelle Tartufo

54



Creamy truffle sauce with sliced beef tenderloin.



Antico Casale, Primitivo

Vongole

45

Spaghetti, clams, garlic, Pinot Grigio, chili flakes and parsley.

(Dairy-free)



Pipoli, Bianco Blend

Cannelloni di Ricotta

47

Cannelloni stuffed with fresh ricotta and spinach and a hint of lemon zest. Covered in tomato and bechamel sauce. Topped with walnuts.

(Vegetarian)



Antico Casale, Primitivo

Spaghetti con polpette

42

Spaghetti with our home made meatballs tossed in our marinara sauce.

Pesto alla Genovese

35

Spaghetti Pesto served with our fresh Pesto sauce and cherry tomatoes.

Add chicken (+9.50)

Add shrimps (+12.50)

(Vegetarian option available)



Terre Del Noce, Chardonnay

Ask your waiter for the pasta specials of the day!

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Insalate

Grilled vegetables

29

Carrots, bell pepper, green zucchini & artichoke.

(Vegan, dairy-free, gluten-free)

Caprese

29



Tomato, mozzarella, home made pesto, pine nuts and extra virgin olive oil.

Replace mozzarella with Burrata (+ 10)
(Gluten-free)

Insalata Caesar

29

Eggs, parmesan flakes, croutons tossed in our famous Caesar dressing and croutons.

Add chicken (+ 9.5)

Add shrimp 6x (+12,50)

(Gluten-free)

Insalata mista

25

Lettuce, tomatoes, red onion and black olives.

(Vegan, dairy-free, gluten-free)

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Pizze

Tartufata

Truffle cream, mushrooms, mozzarella, Prosciutto, arugula & truffle oil

45



Diavola

Tomato sauce, mozzarella, chorizo and fresh madame Jeanette chili.



38

Quattro Stagioni

4 seasons; tomato sauce, mozzarella, artichoke, black olives, mushrooms and prosciutto

39



Coppa e Funghi

Tomato sauce, mozzarella, home cured coppa ham and mushrooms.

39

Vegetariana

Tomato sauce, mozzarella and grilled vegetables.
(Vegetarian)

38

Margherita

Tomato sauce and mozzarella.
(Vegetarian)

29

Napoletana

Tomato sauce, mozzarella, anchovies and capers.
(Vegetarian)

37

Pepperoni

Tomato sauce, mozzarella and pepperoni.

37

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Pizze

Mi Familia

42



Tomato sauce, mozzarella, Parma ham, cherry tomatoes, parmesan flakes and arugula.

Add truffle sauce (+7)

Mare

45

Tomato sauce, mozzarella, shrimps, squid & mussels.

4 Formaggi

45

Tomato sauce, mozzarella, gorgonzola, parmesan and pecorino.
(Vegetarian)

4 Carni

45



Tomato sauce, mozzarella, Parma ham, chorizo, pepperoni and chicken.

BBQ

45

Tomato sauce, mozzarella, Chicken BBQ.

Hawai

37

Tomato sauce, mozzarella, ham and pineapple.

Tonno

37

Tomato sauce, mozzarella, tuna & red onions.

ADD ONS

Spicy honey, tomato, red onion, capers, olives, fresh garlic, fresh basil, bell pepper, pineapple or mushrooms

5

Chorizo sausage, chorizo sliced, chicken, ham, mozzarella shredded, pesto, cherry tomatoes, truffle paste or pepperoni

7

Parma ham, Coppa di Parma, shrimps or tuna

10

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Bambini

Pizza margherita and
gelato

29

Tomato sauce, mozzarella and 1 scoop of ice cream.

Penne Bolognese or Alfredo
and gelato

29

Penne Bolognese sauce or alfredo sauce
and 1 scoop of ice cream.

*Please don't hesitate to ask
for coloring pencils and
papers.*



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Dolci

Tiramisú

(Vegetarian)

19



Ciocolato Mousse

19

Rich chocolate mousse spiced with
Captain Morgan dark Rum.

(Gluten-free, Vegetarian)

Orange creme brûlée

19

Rich and creamy orange custard base that is topped
with a layer of hard caramel.

(Gluten-free, Vegetarian)

Gelato (3 scoops)

19

Authentic Italian ice cream made
in Curacao.

Chocolate | Vanilla | Lemon sorbet | Mango sorbet |
Stracciatella | Strawberry (Add scoop + 8)

(Gluten-free)

Affogato

15

Vanilla ice cream drowned in espresso

Add ANG 12,50 for a shot on the side of:

Kahlua - Bailey's - Shanky's whip.

(Gluten-free, Vegetarian)

Sgroppino

19

Italian cocktail with lemon sorbet, vodka and prosecco

(Gluten-free, Vegetarian, Dairy-free)

Special coffee

22

Italian (Amaretto)

Irish (Irish whisky)

French (Grand Marnier or Cointreau)

Spanish (Tia Maria or 43)

(Gluten-free, Vegetarian)

Limoncello

12

(Gluten-free, Vegetarian, Dairy-free)

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Carta dei Vini

Spumante



Ca'Marian Prosecco DOC

19.5 90

Lemon | Green Apple | Honey

Palau Cava Brut

105

Honey | Peach | Lime | Green Apple

Champagne

Moët & Chandon Imperial Brut

225

White flowers | Pear | Green Apple | Peach

Vino Bianco

Terre del Noce Pinot Grigio White

16.5 80

Green Apple | Lemon | Banana | Pear

Terre del Noce Chardonnay

16.5 80

Apple | Melon | Lemon Zest

Sierra Noble Sauvignon Blanc

16.5 80

Citrus | Lime | Grapefruit | Grass

Valmoro Rueda Verdejo

99

Lime | Pear | Pineapple | Toasted Oak

Pipoli Bianco Greco Fiano Basilicata

90

Apple | Pear | Pineapple | Herbs

Vino Rosato

Terre del Nolge Blush IGT

Strawberry | Cherry | Peach | Apple

16.5 80

Mirada Bobal

Strawberry | Citrus | Rose Petals

95

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Carta dei Vini

Vino Rosso



Terre del Noce Merlot IGT	16.5	80
Red fruits Cherry Oak Vanilla		
Terre del Noce Cabernet Sauvignon IGT	16.5	80
Raspberry Pepper Leather Earthy		
Pacheco Pereda Malbec	16.5	80
Plum Earthy Cherry Raspberry		
Vanita Nero D' Avola (Orgánico)		99
Vanilla Blueberries Chocolate Raspberry		
Prima Sole Primitivo IGT	18	95
Hints of Chocolate Licorice Blackberry Plums		
Poggiotondo Chianti Classico DOCG		125
Hints of Dry Oregano Cherry Blackberry Blueberry		
Gran Maestro Rosso, Puglia		85
Plum Strawberry Vanilla Chocolate Oak		
Caldora Montepulciano D'Abruzzo DOC		99
Black cherry Pepper Notes Cacao Balsamic Aromas		
La Villette Pinot Noir		85
Hints of plums Ripe raspberries Cranberry Touch of Toast		
Antico Casale Valpolicella Ripasso DOC		95
Cherries Raspberries Milk Chocolate raisins		

Porto

Feuerheerds Fine Ruby Port	18.5	---
Blackberry Licorice Dark Chocolate		

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