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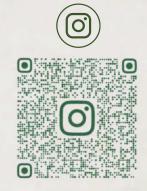
Benvenuti a Mi Familia

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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Antipasti

Starters

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

Wine pairing suggestion. (not included in the price)

36 Bisque di Aragosta Lobster bisque, slow-cooked with herbs, brandy and love.

(Gluten-free, dairy-free)

Antipasto Mi Familia

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

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 sundried 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)





Pasta

Choice of gluten free pasta +7XCG, takes 20 min extra Wine paring suggestion. (not included in the price)

T White parms suggestion, (not included in the price)			
Spaghetti ai Gamberi Spaghetti, cherry tomato, shrimps, garlic confit, rucola, Sauvignon Blanc and lemon zest. (Dairy-free) Sauvignon Blanc, Sierra Noble	4	5	
Penne Salmone e Vodka Penne in our creamy pink sauce with a touch of vodka and tender salmon pieces. Sauvignon Blanc, Sierra Noble	4	5	
Lasagna Tradizionale Mozzarella, bechamel and Bolognese sauce. Antico Casale, Primitivo	4	3	
Carbonara Spaghetti, egg yolk, pecorino Romano, guanciale and black pepper. (Dairy-free) Terre Del Noce, Chardonnay	4	1	
Ragu alla Bolognese Tagliatelle and ragu alla Bolognese. Antico Casale, Primitivo	3	9	
Pomodoro e Basilico Spaghetti, cherry tomatoes, basil and extra virgin olive oil. (Vegan, dairy-free) Le Rive, Rosso Blend	30	6	
Melanzane alla Parmigiana Fried sliced eggplant layered with mozzarella, tomato sauce and parmigiano reggiano. (Gluten-free) Sierra Noble, Sauvignon Blanc	4	1	
Alfredo con Pollo Tagliatelle, Sauvignon cream sauce with chicken. Replace chicken with shrimps (+7.50) Terre Del Noce, Chardonnay	3	8	
Aglio, Olio e Peperoncino Spaghetti, garlic, olive oil, red chili flakes and parsley. (Vegan, dairy-free) Pinot Grigio, Terre Del Noce IGT	3	5	





Pasta

(Choice of gluten free pasta +7XCG, takes 20min Wine paring suggestion. (not included in the price)

Tagliatelle Tartufo Creamy truffle sauce with sliced beef tenderloin. Antico Casale, Primitivo	54
Vongole Spaghetti, clams, garlic, Pinot Grigio, chili flakes and parsley. (Dairy-free) Pipoli, Bianco Blend	45
Cannelloni di Ricotta 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	47
Spaghetti con polpette Spaghetti with our home made meatballs tossed in our marinara sauce.	42
Pesto alla Genovese Spaghetti Pesto served with our fresh Pesto sauce and cherry tomatoes. Add chicken (+9.50) Add shrimps (+12.50)	35
(Vegetarian option available) Terre Del Noce Chardonnay	

Ask your waiter for the pasta specials of the day!

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olives.

(Vegan, dairy-free, gluten-free)

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	

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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.	SPICY	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 Tomato sauce, mozzarella, Parma ham, cherry tomatoes, parmesan flakes and arugula. Add truffle sauce (+7)	42
Mare Tomato sauce, mozzarella, shrimps, squid & mussles.	45
4 Formaggi Tomato sauce, mozzarella, gorgonzola, parmesan and pecorino. (Vegetarian)	45
4 Carni Tomato sauce, mozzarella, Parma ham, chorizo, pepperoni and chicken.	45
BBQ Tomato sauce, mozzarella, Chicken BBQ.	45
Hawai Tomato sauce, mozzarella, ham and pineapple.	37
Tonno Tomato sauce, mozzarella, tuna & red onions.	37

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





Bambini

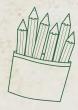
Pizza margherita and 29 gelato

Tomato sauce, mozzarella and 1 scoop of ice cream.

Penne Bolognese or Alfredo 29 and gelato

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
Cioccolato Mousse Rich chocolate mousse spiced with Captain Morgan dark Rum. (Gluten-free, Vegetarian)	19
Orange creme brûlée Rich and creamy orange custard base that is topped with a layer of hard caramel. (Gluten-free, Vegetarian)	19
Gelato (3 scoops) Authentic Italian ice cream made in Curacao.	19
Chocolate Vanilla Lemon sorbet Mango sorbet Stracciatella Strawberry (Add scoop + 8) (Gluten-free)	
Affogato 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)	15
Sgroppino Italian cocktail with lemon sorbet, vodka and prosecco (Gluten-free, Vegetarian, Dairy-free)	19
Special coffee Italian (Amaretto) Irish (Irish whisky) French (Grand Marnier or Cointreau) Spanish (Tia Maria or 43) (Gluten-free, Vegetarian)	22
Limoncello (Gluten-free, Vegetarian, Dairy-free)	12

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Carta dei Vini

Spumanta		
Spumante	_	
Ca'Marian Prosecco DOC Lemon Green Apple Honey	19.5	90
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 Green Apple Lemon Banana Pear	16.5	80
Terre del Noce Chardonnay Apple Melon Lemon Zest	16.5	80
Sierra Noble Sauvignon Blanc Citrus Lime Grapefruit Grass	16.5	80
Valmoro Rueda Verdejo Lime Pear Pineapple Toasted Oak		99
Pipoli Bianco Greco Fiano Basilicata Apple Pear Pineapple Herbs		90
Vino Rosato		
Terre del Nolce Blush IGT Strawberry Cherry Peach Apple		
Mirada Robal	16.5	80

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All prices are in XCG and include taxes.

95

Mirada Bobal

Strawberry | Citrus | Rose Petals



Carta dei Vini

Vino Rosso	1	
Terre del Noce Merlot IGT Red fruits Cherry Oak Vanilla	16.5	80
Terre del Noce Cabernet Sauvignon IGT Raspberry Pepper Leather Earthy	16.5	80
Pacheco Pereda Malbec Plum Earthy Cherry Raspberry	16.5	80
Vanita Nero D' Avola (Orcgánico) Vanilla Blueberries Chocolate Raspberry		99
Prima Sole Primitivo IGT Hints of Chocolate Licorice Blackberry Plums	18	95
Poggiotondo Chianti Classico DOCG Hints of Dry Oregano Cherry Blackberry Blueberry		125
Gran Maestro Rosso, Puglia Plum Strawberry Vanilla Chocolate Oak		85
Caldora Montepulciano D'Abruzzo DOC Black cherry Pepper Notes Cacao Balsamic Aromas		99
La Villette Pinot Noir Hints of plums Ripe rasberries Cranberry Touch of To	ast	85
Antico Casale Valpolicella Ripasso DOC Cherries Rasberries Milk Chocolate raisins		95
Porto		
Feuerheerds Fine Ruby Port	18.5	N.

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Blackberry | Licorice | Dark Chocolate

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