

APPETIZERS

BRUSCHETTA \$8.75

Grilled Bread with Fresh Plum Tomatoes, Olive Oil, Garlic, Basil & Parmesan Cheese

FRESH MOZZARELLA & PEPPERS \$10.50

Fresh Mozzarella, Roasted Red & Yellow Peppers, Balsamic Glaze & Basil Infused Olive Oil

CALAMARI FRITTO \$10.95 *

Fried Calamari with Spicy Marinara Sauce

ANTIPASTO MILANO \$12.95/\$7.95

Assorted Cured Italian Meats, Imported Aged Parmesan, Fresh Mozzarella, Artichoke Hearts, Olives & Roasted Peppers Served with Grilled Tuscan Bread

RAVIOLI POMODORO \$10.95

Roasted Tomato & Goat Cheese Filled Ravioli with Spicy Marinara, Roasted Red Peppers, Kalamata Olives, Basil & Capers

STEAMED MUSSELS \$9.95

Mussels Steamed with Onions, Tomatoes, White Wine & Pesto Cream Served with Grilled Bread

MARYLAND CRAB CAKE \$11.95*

Crab Cake with Cucumber Slaw & Roasted Garlic Remoulade

PASTA

Fresh Pasta Made Daily

GRILLED VEGETABLES WITH FUSILLI \$15.95

Grilled Squash, Eggplant, Red Peppers, Tomatoes, Spinach, Pine Nuts and Extra Virgin Olive Oil with Spinach Fusilli

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

TRI COLORED TORTELLINI \$18.95/\$13.95

Tomato, Spinach and Egg Tortellini Filled with Cheese With a Tomato-Basil Cream Sauce

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

FRESH PLUM TOMATO SAUCE

WITH LINGUINI \$14.95/\$10.95

Linguini with Fresh Hand Cut Plum Tomatoes, Garlic, Onions, Basil & Extra Virgin Olive Oil

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

ITALIAN SAUSAGE WITH RIGATONI \$16.95/\$12.95

Hot Italian Sausage, Roasted Garlic, Spinach, Roasted Peppers, Wild Mushrooms & Chianti with Rigatoni

BOLOGNESE SAUCE WITH

FETTUCCHINI \$15.95/\$11.95

Classic Italian Meat Sauce with Fettuccini

CHICKEN ALFREDO WITH

PAPPAREDELLE \$18.95/\$13.95

Grilled Chicken, Italian Bacon, Peas, Parmesan & Cream Sauce with Papparedelle

VEAL & SAUSAGE WITH PAPPAREDELLE \$18.95

Braised Veal & Italian Sausage, Roasted Peppers, Red Onions, Portobello Mushrooms & Marsala Cream Sauce with Papparedelle

FUSILLI DI MILANO \$16.95/\$12.95

Pancetta, Prosciutto, Roasted Red Peppers, Fresh Tomatoes & Extra Virgin Olive Oil with Spinach Fusilli

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

SEAFOOD LINGUINE \$20.95

Scallops, Shrimp, Calamari, Mussels, Clams, Roasted Red Peppers, Leeks & Tomatoes in a White Wine Sauce on Spinach Linguine

GRILLED SHRIMP WITH FETTUCCHINI \$20.95

Grilled Shrimp & Sweet Garlic Cream Sauce with Fettuccini

LITTLENECK CLAMS WITH LINGUINE \$18.50

Your Choice of: Littleneck Clams with White Wine, Olive Oil & Garlic Sauce or with Spicy Marinara Sauce on Linguine

SEAFOOD RAVIOLI \$22.95

Grande Seafood Ravioli with Sautéed Shrimp, Scallops & Spinach in a Roasted Garlic & Sweet Basil Cream Sauce

milano

NORTH

SOUP

SOUP OF THE DAY

Cup \$6.25 Bowl \$7.95

MINISTRONE

Cup \$6.25 Bowl \$7.95

PIZZA

Individual Pizzas from our Wood-Burning Oven Available in Regular/ Small Sizes

MARGHERITA \$12.95/\$8.95

Fresh Plum Tomatoes, Onions, Garlic, Fresh Basil & Mozzarella

PRIMAVERA \$13.95/\$9.75

Grilled Vegetables, Goat Cheese, Mozzarella and Balsamic Drizzle on a Whole Wheat Crust

CAPRINO FONTINA \$14.95/\$10.50

Pancetta, Kalamata Olives, Red Onions, Goat Cheese, Sun-Dried Tomatoes & Fontina

CON POLLO \$15.95/\$11.25

Grilled Chicken, Pesto, Shiitake Mushrooms, Roasted Red Peppers, Sun-Dried Tomatoes, Pine Nuts & Fontina

SALSICCE E FUNGHI \$14.95/\$10.50

Sausage, Mushrooms, Roasted Red Peppers & Mozzarella

FLORENTINA \$15.50/\$10.95

Spinach, Grilled Chicken, Caramelized Shallots & Fontina

CLASSICO \$14.95/\$10.50

Fresh Plum Tomatoes, Onions, Garlic, Fresh Basil, Portobello Mushrooms, Sausage & Mozzarella

TRI CARNE \$16.95/\$12.50

Pepperoni, Italian Sausage, Classic Italian Meat Sauce, Peppers, Red Onions & Mozzarella

STAGIONI \$14.95/\$10.50

Roasted Red Peppers, Portobello Mushrooms, Leeks, Broccoli & Mozzarella

VERONA \$15.95/\$10.95

Classic Italian Meat Sauce, Mushrooms, Red Onions, Gorgonzola & Mozzarella

MEDITERRANEA \$14.50/\$10.25

Grilled Tomato, Eggplant and Spinach with Mozzarella

FICO \$14.50/\$10.25

Adriatic Figs, Roasted Shallots, Prosciutto, Gorgonzola & Fontina with a Balsamic-Fig Glaze

ADDITIONAL TOPPINGS \$.75 – \$6.95

BOTTLED WATER

500 ml Pellegrino \$3.95
Liter Pellegrino \$6.50

12 oz Saratoga Sparkling Water \$3.95
28 oz Saratoga Sparkling Water \$6.50

12 oz Saratoga Flat Water \$3.95
28 oz Saratoga Flat Water \$6.50

PLEASE TURN MENU
TO VIEW OUR WINE SELECTIONS

SALADS

Add Grilled Chicken for \$3.95
or 3 Grilled Shrimp or Scallops for \$5.75

PEAR SALAD \$9.50

Sliced Pears, Dried Cherries, Toasted Almonds, Goat Cheese & Mixed Baby Greens with Balsamic Vinaigrette

ASPARAGUS SALAD \$9.25

Asparagus, Shaved Gorgonzola, Toasted Walnuts, Pickled Onions, Fresh Herbs & Boston Bibb Lettuce With Herb Vinaigrette

BEEF CARPACCIO & GOAT CHEESE SALAD \$9.25

Oven Roasted Beets Layered with Goat Cheese on Mixed Baby Greens with a Roasted Garlic ~ Basil Vinaigrette & Herb Flatbread

PROSCIUTTO & MOZZARELLA SALAD \$10.95

Fresh Mozzarella, Prosciutto & Mixed Baby Greens in House Vinaigrette with Balsamic Syrup

CAESAR SALAD \$8.95

Caesar Salad with our Own Caesar Dressing and Anchovies

SPINACH & GORGONZOLA SALAD \$9.50

Spinach with Gorgonzola, Walnuts & Red Onions Served with Sun-Dried Tomato Vinaigrette

MILANO SALAD \$8.25

Red Leaf Lettuce with Cucumbers, Cherry Tomatoes, Red Onions, Carrots, Mushrooms & Radicchio with House Italian Vinaigrette

ENTREES

All Grilled Items Cooked On Charcoal Grill

GRILLED SALMON \$20.95

Grilled Salmon with Sun-Dried Tomatoes, Basil, Olive Oil and Pine Nuts Served with Baked Herb Polenta & Seasonal Vegetables

GRILLED SCALLOPS WITH RISOTTO \$22.95

Grilled Scallops Served with Blue Crab & Scallion Risotto, Finished with a Sweet Garlic and Seafood Cream Sauce & Seasonal Vegetables

GRILLED RAINBOW TROUT \$17.95

Grilled Idaho Rainbow Trout with a Warm Tuscan Three Bean & Bacon Salad, Fresh Berry Balsamic Glaze and Seasonal Vegetables

WOOD OVEN ROASTED HALF CHICKEN \$16.95

Roasted Marinated Free Range Chicken with Roasted Shallots, Chianti Demi Glace Served with Roasted Garlic Mashed Potatoes & Seasonal Vegetables

CHICKEN ROULADE \$19.50

Roasted Breast of Chicken Stuffed with Spinach, Roasted Red Peppers & Portobello Mushrooms with Chianti Demi Glace Served with Roasted Garlic Mashed Potatoes & Vegetables

VEAL PARMESAN \$21.95*

Veal Scaloppini with Marinara & Fresh Mozzarella Served on Linguini with Marinara Sauce

VEAL PICCATA \$20.95

Seared Veal Scaloppini with Lemon Butter Sauce Served with A Warm Tuscan Three Bean & Bacon Salad and Seasonal Vegetables

VEAL & EGGPLANT \$22.50

Seared Veal Scaloppini with Grilled Eggplant, Roasted Red Peppers and Fontina Served with Sautéed Spinach & Linguini

WOOD OVEN ROASTED LEG OF LAMB \$22.50

Wood Oven Roasted Leg of Lamb Served with a Red Wine Demi Glace, Baked Herb Polenta & Seasonal Vegetables

PORK TENDERLOIN & PROSCIUTTO \$19.95

Prosciutto Wrapped Pork Tenderloin with Balsamic Demi Glace Served with Garlic Mashed Potatoes, Port Poached Figs & Seasonal Vegetables

WOOD OVEN ROASTED DUCK BREAST \$22.50

Roasted Duck Breast with Drunken Cherries, Port Glaze, a Warm Tuscan Three Bean & Bacon Salad and Seasonal Vegetables

GRILLED HANGER STEAK \$21.50

Grilled Hanger Steak with Gorgonzola Sauce, Served with Garlic Mashed Potatoes & Seasonal Vegetables

