

ANTIPASTO

BRUSCHETTA \$8.75

Grilled Bread with Olive Oil, Garlic
Fresh Tomatoes and Parmesan Cheese

MOZZARELLA ALLA PEPPERONE \$9.75

Fresh Mozzarella, Fire Roasted Peppers
& Basil Pesto with Balsamic Syrup

***GRANCHIO TORTA \$11.95

Crab Cake with Cucumber Slaw and
Roasted Garlic Remoulade

CALAMARI ALLA DIAVOLA \$10.75 *

Sautéed Calamari with Capers, Kalamata Olives,
Fresh Basil and Spicy Marinara Sauce

COZZE ALLA PROVENZALE \$9.95 *

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

RAVIOLI POMODORO \$10.95 *

Roasted Tomato and Goat Cheese Filled Ravioli
with Tomato Basil Cream Sauce, Fresh
Spinach and Shaved Parmesan

SALUMI

Choose 1 for \$7.95 / 3 for \$12.95

Italian Specialty Meats Garnished with Fig Jam,
Grain Mustard Aioli & Shaved Reggiano

Prosciutto

Sopressata

Genoa Salami

Capicola

Speck Ham

Fennel Salami

*DENOTES ITEM AVAILABLE AS ENTRÉE

ADD PASTA OF YOUR CHOICE TO COZZE & CALAMARI

PASTA

Fresh Pasta Made Daily in Our Kitchen

Regular/Small

FETTUCINI CON VERDURE

GRIGLIA \$15.95 / \$11.95

Roasted Vegetables, Spinach, Pine Nuts, and
Basil Pesto with Whole Wheat Fettuccini

TORTELLINI ALLA BISANZIO \$17.95 / \$13.95

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

LINGUINE SEMPLICI \$14.95 / \$10.95

Linguine with Fresh Plum Tomatoes, Garlic,
Onions, Basil & Extra Virgin Olive Oil

RIGATONI CON SALSICCE PICCANTE \$16.95

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

FETTUCINE ALLA BOLOGNESE \$15.50 / \$11.50

Fettuccini with Classic Italian Meat Sauce

FUSILLI CON POLLO EN BRODO \$16.95

Grilled Chicken, Sun Dried Tomatoes, Roasted Garlic,
Kalamata Olives and Spinach with Chicken Broth over Fusilli

RIGATONI ALLA SPEZZATINO

DI VITELLO \$18.50 / \$13.95

Braised Veal Stew with Red Onions, Wild
Mushrooms, Roasted Red Peppers and
Marsala & Sage Cream Sauce on Rigatoni

FUSILLI DI MILANO \$16.95 / \$12.95

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

LINGUINE ALLA FRA DIAVOLA \$19.95 / \$14.95

Sautéed Shrimp & Italian Sausage, Spinach, Red Onions,
Kalamata Olives and Spicy Marinara Sauce on Linguine

FRUTTA ADRIATICA \$20.95

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

FETTUCINE ROSELLINI \$20.95 / \$15.95

Grilled Shrimp and Sweet Garlic Cream Sauce with Fettuccini

LINGUINE ALLA VONGOLE \$18.50 / \$13.95

Fresh Clams in a White Wine and Garlic Sauce over Linguine

RAVIOLI FRUTTI DI MARE \$22.95

Crab, Pan Seared Scallops, Shrimp &
a Tomato Fennel Sauce with a Touch of Cream

RISOTTO DEL GIORNO

Priced Daily

milano

ZUPPA

ZUPPA DEL GIORNO

Cup \$6.25 Bowl \$7.95

MINISTRONE

Cup \$6.25 Bowl \$7.95

PIZZA

Individual Pizzas from our
Wood-Burning Oven

Regular/Small

MARGHERITA \$12.95 / \$8.95

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

PRIMAVERA ALA MILANO

\$13.95 / \$9.75

Roasted Vegetables, Goat Cheese,
Mozzarella & Balsamic Drizzle
on a Whole Wheat Crust

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 \$14.95 / \$10.50

Spinach, Grilled Chicken, Caramelized
Shallots & Fontina

SCAMORZE \$15.95 / \$11.25

Smoked Chicken, Grilled Tomato, Leeks,
Kalamata Olives & Smoked Mozzarella

VERONA \$15.50 / \$10.95

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

RUGHETTA E PROSCIUTTO

DI PARMA \$14.95 / \$10.50

Prosciutto Di Parma, Baby Arugula,
Roasted Shallots, Mozzarella, Parmesan
Reggiano & Sun - Dried Tomato Pesto

MEDITERRANEA \$14.50 / \$10.25

Tomato, Eggplant & Spinach with
Ricotta and Smoked Mozzarella

ROSSO E VERDE \$15.50 / \$10.

Grilled Chicken, Broccoli, Red Onion
& Roasted Red Pepper
with Mozzarella & Ricotta Cheeses

FICO \$13.95 / \$9.75

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

ADDITIONAL TOPPINGS \$1.00 - \$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

An 18% Gratuity Will Be Added
to Parties of 8 and More

INSALATA

INSALATA DI MELO \$8.95

Sliced Granny Smith Apples, Almonds,
Chèvre, Dried Cranberries &
Mixed Baby Greens with Honey Balsamic Vinaigrette

INSALATA SPINACI

ALLA GORGONZOLA \$8.95

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

INSALATA TRE COLORI \$8.50

Belgian Endive, Arugula and Radicchio
Served with Honey Balsamic Dressing

INSALATA ALLA CESARE \$8.75

Caesar Salad with our Own Caesar Dressing

INSALATA DI

BARBABIETOLE \$8.95

Beet Carpaccio, Goat Cheese, Pickled Onions
& Toasted Walnuts on Mixed Baby Greens
with Roasted Garlic & Basil Vinaigrette

INSALATA MILANO \$7.95

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

CARNE E PESCE

FILETTO CON FUNGHI \$29.95

Grilled Filet Mignon with Marsala Cream,
Grilled Portobello Mushroom Garlic
Mashed Potatoes & Vegetables

"ONGLET" LOMBARDIA \$21.50

Grilled Hanger Steak with Wild Mushrooms, Roasted Shallots &
Demi Glace Served with Garlic Mashed Potatoes & Vegetables

D'AGNELLO ALLA GRIGLIA \$22.50

Grilled Lamb Paillard with Demi Glace &
a Potato - Leek Pancake

VITELLO FIORENTINA \$21.95

Veal Scaloppini with Grilled Eggplant, Roasted
Red Peppers and Fontina Served with
Sautéed Spinach and Vegetables

VITELLO PICCATA \$20.95

Veal Scaloppini with Lemon Butter Sauce
Served with Fusilli and Seasonal Vegetables

ARROSITO ANATRA \$23.50

Roasted Duck Breast with Fig Jam & Balsamic Glaze
Served with Mascarpone Polenta & Vegetable Del Giorno

POLLO RUSPANTE AL FORNO \$17.95

Roasted Free Range Chicken with Mushroom,
Pancetta, Roasted Shallots and Chicken Jus
Served with Garlic Mashed Potatoes and Vegetables

RIPIENO DI POLLO \$19.50

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

SALMONE CON POMODORI SECCHI \$20.95

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

PESCE DEL GIORNO

Fish Selection of the Day
Priced Daily

*** Menu Items Cooked with Peanut Products

Some Substitutions are Subject to Additional Charges

PLEASE TURN MENU
TO VIEW OUR WINE SELECTIONS

