

Insalata

Lunch Menu

- **COBB SALAD** Diced Egg, Bacon, Chicken, Avocado, Tomato, Gorgonzola, Romaine, Herb Vinaigrette 17
- **SPINACI E GORGONZOLA** Sliced Pears, Gorgonzola, Candied Walnuts, Baby Spinach, Sundried Tomato Vinaigrette 14
- **BURRATA** Tri-Color Tomatoes, Burrata, Crispy Prosciutto, Mixed Greens, Aged Balsamic, Extra Virgin Olive Oil 14
- **TRECOLORE** Apples, Pistachios, Chevre, Arugula, Radicchio, Shaved Fennel, Herb Vinaigrette 14
- CESARE** Seasoned Croutons, Parmesan Crisp, White Anchovies, Romaine, House Made Caesar Dressing 13
- MILANO** Grape Tomatoes, Kalamata Olives, Shaved Parmesan, Croutons, Mixed Greens, Herb Vinaigrette 13
- **BACCHE E CHEVRE** Fresh Mixed Berries, Chevre, Toasted Almonds, Boston Bibb Lettuce, Herb Vinaigrette 14
- MEDITERRANEAN FATTOUSH** Romaine, Lemon Dill Aioli, Cucumber, Tomato, Mint And Herb Salad, Garlic Pita Croutons 14
- **ADD TO YOUR SALAD:** Chicken \$5/Shrimp \$7/Salmon \$8/Scallops \$8/Tuna \$8/Avocado \$4/Falafel \$6

Sandwiches & Wraps

Gluten Free Roll \$ 4

- POLLO SALTIMBOCCA** Grilled Chicken, Prosciutto, Fontina, Arugula, Tomato, Lemon Sage Aioli on Ciabatta Bread 14
- MILANO CLUB** House Roasted Turkey, Bacon, Spinach, Tomato, Vermont Cheddar, Roasted Garlic & Cracked Pepper Aioli In A Wrap 14
- ROASTED PORTABELLA** Portobella Mushroom, Avocado, Red Onions, Tomato, Fresh Mozzarella, Pesto, Arugula On A Brioche Roll 13
- SPICED PULLED CHICKEN WRAP** Roasted corn Salsa, Avocado, Honey Chili Aioli, In a Whole Wheat Wrap 14
- BLACKENED SALMON WRAP** Charred Corn Pico De Gallo, Avocado Aioli, In a Whole Wheat Wrap 15
- FALAFEL WRAP** Smoked Chipotle Hummus, Cucumber Raita, Arugula, Roasted Red Peppers, Tomatoes 13
- POLOPELLA GRANDI** Meatball, Provolone, Marinara, Parmesan, Ciabatta. 14

Pasta

Gluten Free Pasta \$3

- LINGUINE SEMPLICI** Fresh Plum Tomatoes, Garlic, Onion, Basil, Extra Virgin Olive Oil 15
- BOLOGNESE** House Made Italian Meat Sauce, Roasted Red Peppers, Spinach, Parmesan, Mafaldine, Topped with Roasted Garlic & Basil Ricotta 17
- LINGUINE VONGOLE E PEPERONCINO** Fresh Clams, White Wine, Garlic, Chili Flakes 21

Pizza

- MARGHERITA** Fresh Plum Tomatoes, Onions, Garlic, Fresh Basil, Mozzarella 17/13
- CON POLLO** Grilled Chicken, Pesto, Shiitake Mushrooms, Roasted Red Peppers, Sun-Dried Tomatoes, Pine Nuts, Fontina 19/14
- SALSICCIE E FUNGHI** Sausage, Mushrooms, Roasted Red Peppers, Basil, Cipollini Onions, Mozzarella 19/14

milano

Restaurant & Bar

Wine

ITALIAN WHITES

Stella Terre Moscato 2020 – Sicilia 9/34

Santi Sortesele Pinot Grigio 2019 - Veneto 10/38

SAUVIGNON BLANC

Raffaitin Planchon Sancerre 2019—Loire, FR 15/56

Wither Hills 2021– Marlborough, NZ 10/38

CHARDONNAY

Chamisal “Unoaked” 2019 - Central Coast, CA 10/38

Mer Soleil 2019 - Santa Lucia Highlands, CA 15/56

RIESLING

Selbach “Incline” 2018 – Mosel, Germany 9/34

ROSÉ

Casanova Rose 2022– Tuscany, Italy 15/56

Avaline Organic 2020 - Provence, France 12/45

CHAMPAGNE & SPARKLING

Moet Imperial Champagne NV - France (187 ML) 22

Martini & Rossi Asti NV – Italy (187ml) 9

1928 Prosecco – Italy (187ml) 10

ITALIAN REDS

Castello di Bossi Chianti 2019 - Tuscany 13/49

Maso Maroni Valpolicella 2020 - Veneto 15/56

G.D. Vajra Albe Barolo 2018 - Piedmont 16/62

CABERNET SAUVIGNON

Hearst Ranch 2019 – Napa Valley, CA 15/56

Millbrandt 2018 - Columbia Valley, WA 10/38

PINOT NOIR

Decoy 2019— Sonoma, CA 13/49

Landform 2020 - Willamette Valley, OR 15/56

MALBEC

Clos De Siete Malbec 2019—Mendoza, 10/38

ZINFANDEL/OTHER REDS

Turley “Old Vines” 2020 - Napa Valley, CA 16/62

Whitehall Lane Red Blend 2018 - Napa, CA 15/56

Beer

Corona Extra

6

Heineken/Heineken 00

6/4

Run Wild IPA NA

7

Sam Adams

5

Coors Light

5

Nine Pin Hard Cider

8

High Noon Hard Seltzer

7

Draft

Peroni

7

Wolf Hallow Amber

8

Fiddlehead NEIPA

8

Sam Adams Seasonal

7

Cocktails

ST GERMAIN COSMO 15

Stoli Orange Vodka, St Germain Elderflower Liqueur, Cranberry Juice and Fresh Lime

STRAWBERRY RHUBARB SPRITZ 15

Giffard Rhubarb Liqueur, Fragola Strawberry Liqueur, Strawberry Puree, Rose and Club Soda

SALTY DOG COLLINS 15

Bombay Sapphire Gin, Maple Syrup, Lime Juice, Fresh Squeezed Grapefruit Juice and a Salted Rim

PASSION FRUIT MOJITO 15

Bacardi Rum, Gifford Passion Fruit Liqueur, Passion Fruit Puree, Fresh Lime, Mint and Club Soda

RASPBERRY MARGARITA 15

Lunazul Tequila, Chambord, Raspberry Puree, Fresh lemon/Lime Juice, Agave, Black Salt Rim

GINGER MINT JULEP 15

Misunderstood Ginger Bourbon, Fresh Mint, Ginger Simple Syrup, Orange Bitters and Soda Water

Non Alcoholic Beverages

Soft Drinks (Coke Products)

4

Iced Tea

4

Saranac Root Beer

4.75

Organic Lemonade/Strawb

4.75

Pellegrino 500 ML

5

Saratoga Still 12 oz/ 28oz

5/9

Saratoga Sparkling 12 oz/28oz

5/9