



SALADS

ITALIAN CLASSIC 14

ARUGULA, CHERRY TOMATOES, OLIVE, MARINATED RED ONION AND ITALIAN DRESSING

CLASSIC CAESAR 14

ROMAINE LETTUCE, PARMIGIANO CHEESE, CROUTONS, AND AUTHENTIC HOMEMADE CAESAR DRESSING

FENNEL 14

FENNEL, ORANGE, POMEGRANATE AND BALSAMIC DRESSING

ENDIVE 16

ENDIVE, WALNUTS, ASIAGO CHEESE, PEARS AND CITRONETTE

APPETIZERS

FOCACCIA BRUSCHETTE 14

CONFIT TOMATOES AND BASIL RICOTTA

EGGPLANT PARMIGIANA 18

EGGPLANT, TOMATO SAUCE, BASIL, PARMIGIANO AND MOZZARELLA

FIORI DI ZUCCHINA 18

FRIED ZUCCHINI FLOWERS FILLED WITH TALEGGIO CHEESE

POLENTA E PORCINI 20

GRILLED POLENTA TOPPED WITH SAUTÉED PORCINI MUSHROOMS

CAPRESE 20

BUFALA MOZZARELLA, TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL

CALAMARI 20

CRISPY FRIED CALAMARI SERVED WITH MARINARA AND AIOLI SAUCE

BURRATA E CRUDO 22

FRESH ITALIAN BURRATA CHEESE AND PROSCIUTTO CRUDO

PATE' 22

VEAL LIVER PATE' SERVED WITH THYME CROSTINI AND RED ONION JAM

OCTOPUS 22

COOKED OCTOPUS CARPACCIO WITH SUN DRIED TOMATOES AND TAGGIASCA OLIVES

STEAK TARTARE AND BLACK TRUFFLE 34

ROASTED BEEF BONE MARROW WITH FILET MIGNON TARTARE AND BLACK TRUFFLE

PASTA

SPAGHETTI TOMATO AND BASIL 18

GARLIC, TOMATOES SAUCE, CHERRY TOMATOES, BASIL AND OLIVE OIL

GNOCCHI ARUGULA PESTO 22

HOMEMADE GNOCCHI, ARUGULA PESTO, SHAVED ALMOND, CHERRY TOMATOES AND CREAM OF MOZZARELLA

RAVIOLI RICOTTA AND SPINACH 22

WITH BUTTER AND SAGE SAUCE

MACCHERONI CARBONARA 24

MACCHERONI PASTA, EGG YOLK, GUANCIALE, PECORINO CHEESE AND BLACK PEPPER

TAGLIATELLE BOLOGNESE 24

HOMEMADE PASTA WITH PORK AND BEEF RAGU'

CACIO E PEPE WITH SHRIMPS 28

HALF RIGATONI PASTA, PECORINO CHEESE, SHRIMP AND BLACK PEPPER

LINGUINE MUSSELS AND CLAMS 28

LINGUINE PASTA WITH TOMATOES SAUCE, CLAMS, MUSSELS, GARLIC AND LEMON ZEST

TAGLIOLINI BLACK TRUFFLE 32

HOMEMADE TAGLIOLINI PASTA WITH BUTTER AND BLACK TRUFFLE

MILANO'S SIGNATURE

RISOTTO ALLA MILANESE 28

WHITE RICE, SAFFRON, BUTTER, ONION AND PARMIGIANO

OSSOBUCCO CON RISOTTO 42

BRAISED BEEF OSSOBUCCO WITH RISOTTO ALLA MILANESE

VEAL COTOLETTA MILANESE 59

BREADED VEAL CHOP MILANESE STYLE WITH ARUGULA AND CHERRY TOMATOES

MAIN COURSES

CHICKEN 28

CHICKEN SCALLOPINI WITH LEMON, CAPERS AND PARMIGIANO MASHED POTATOES

FILET MIGNON 38

FILET MIGNON IN GREEN PEPPERCORN CREAM SAUCE AND MILLE-FEUILLE POTATOES

LAMB 39

SLOW COOKED LAMB SHANK WITH ROSEMARY ROASTED POTATOES

SWORDFISH 38

"SICILIAN STYLE" WITH CHERRY TOMATOES, OLIVES, OREGANO, CAPERS AND WHITE WINE

SOLE 38

PETRALE SOLE ROLL WITH PORCINI MUSHROOMS

BRANZINO 39

THIN SLICED AND BAKED MEDITERRANEAN BRANZINO WITH ASPARAGUS, RED AND YELLOW CHERRY TOMATOES