

SALADS

ITALIAN CLASSIC 16

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

CLASSIC CAESAR 16

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

FENNEL 16

FENNEL, ORANGE, POMEGRANATE AND BALSAMIC DRESSING

ENDIVE 18

ENDIVE, WALNUTS, ASIAGO CHEESE, PEARS AND CITRONETTE

APPETIZERS

FOCACCIA BRUSCHETTE 16

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

CAPRESE 20

BUFALA MOZZARELLA, TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL

CALAMARI 22

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 BONE MARROW 34

ROASTED BONE MARROW WITH FILET MIGNON TARTARE SEASONED WITH WHITE TRUFFLE OIL

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 24

WITH BUTTER AND SAGE SAUCE

TAGLIATELLE BOLOGNESE 26

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 30

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

MILANO'S SIGNATURE

RISOTTO ALLA MILANESE 28

WHITE RICE, SAFFRON, BUTTER, ONION AND PARMIGIANO

OSSOBUCCO CON RISOTTO 48

BRAISED BEEF OSSOBUCCO WITH RISOTTO ALLA MILANESE

VEAL COTOLETTA MILANESE 64

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 46

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

LAMB 42

SLOW COOKED LAMB SHANK WITH ROSEMARY ROASTED POTATOES

SWORDFISH 38

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

BRANZINO 39

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