

Milano's Restaurant Bar & Lounge

Antipasti - Appetizers

- Spicy Cauliflower Bites* – celery & carrot sticks, blue cheese dressing. 10
- Mozzarella en Carrozza*- fried mozzarella sandwich, fresh marinara. 10
- Littleneck Clams*- steamed & sautéed', basil, garlic, white wine. 11
- Clams Oreganata*- baked clams, garlic, parsley, oregano. 11
- Calamari Fritti*- fried calamari, marinara or spicy tomato. 11
- Spicy Garlic Shrimp*- cherry peppers, lemon, garlic, white wine. 13
- Cold Antipasto*- fresh mozzarella, Prosciutto di Parma, cured Italian cold cuts, tomatoes, artichoke hearts, roasted red peppers, olives, oregano vinaigrette. 16

Zuppe - Soups

- Pasta e' Fagioli* - beans, pasta, garlic, fresh tomatoes, chicken broth. 5
- Milano's French Onion Soup* - garlic crouton, melted gruyere cheese. 6

Insalate – Salads

- Fried Goat Cheese Salad*- mixed greens, oranges, huckleberry vinaigrette. 10
- Arugula Salad*- tomato, red onion, shaved parmesan, balsamic. 9
- Caesar Salad* – romaine lettuce, parmesan cheese, garlic croutons. 9
- Mixed Green Salad* - tomato, cucumber, red onion, carrots, balsamic. 8
- Milano Salad*- baby spinach, granny smith apples, candied walnuts, gorgonzola, huckleberry vinaigrette. 10
- Mixed Greens with fresh Raspberries & toasted Walnuts*- tomato, cucumber, red onion, raspberry vinaigrette. 12 (seasonal)

Entrées

Manzo - Beef

NY Strip Steak -14 oz. grilled Certified Angus Beef, sautéed mushrooms & onions. 29

Maiale- Pork

Pork Chop Balsamico- 2grilled chops, caramelized shallots, roasted red peppers, balsamic reduction. 24

Pesce - Fish

*Seafood Stew- flounder, mussels, clams, shrimp, calamari, in a spicy tomato **or** marinara sauce. 27*

Salmon – pan-seared, scallions, diced tomato, garlic, white wine, extra-virgin olive oil. 19

Flounder Mediterranean- tomato, onion, capers, garlic, kalamata olives, artichoke hearts, white wine, lemon. 23

Shrimp Scampi – sautéed shrimp, lemon-garlic, white wine, linguine. 18

Blackened Salmon- charred salmon, over a bed of sautéed' cannellini beans. 21

Shrimp Arugula- sautéed arugula, garlic, olive oil, light marinara. 18

*Clams Scampi- fresh clams, sautéed garlic, white wine sauce **or** plum tomato sauce over linguine. 16*

Vitello - Veal

Veal Oscar- veal scaloppini, crabmeat, asparagus, provolone, garlic - white wine sauce. 28

Veal Sorrentino – veal scaloppini, layered prosciutto, eggplant, fresh mozzarella, sherry wine reduction. 23

Veal Milanese- breaded veal scaloppini, arugula, tomato, red onion, shaved parmesan, lemon-vinegarette. 23

Veal Madeira- veal scaloppini, shallots, portobello mushrooms, gorgonzola, madeira wine. 25

Italian Classics:

Veal Parmesan – mozzarella & parmesan cheese, marinara over linguine. 18

Veal Francese – egg dipped veal scaloppini, white wine, lemon. 18

Veal Piccata – veal scaloppini, lemon, capers, white wine, lemon. 18

Pollo - Chicken

Chicken Artichoke- breaded chicken, artichoke hearts, diced tomato, melted mozzarella, lemon. 19

Chicken Giambotta- sausage, onions, peppers, mushrooms, roasted potatoes. 17

Chicken Balsamico- sausage, red peppers, shallots, balsamic reduction. 17

Chicken Modo Mio- sundried tomato, fresh mozzarella, sherry wine. 18

Three Amici –Chicken, Veal, Shrimp Francese. 22

Chicken Fontina- baked with, prosciutto, fontina, garlic. 19

Chicken Milanese- breaded, arugula, tomato, red onion, shaved parmesan, lemon-vinegarette. 18

Italian Classics:

Chicken Parmesan – mozzarella & parmesan cheese, marinara over linguine. 17

Chicken Francese – egg dipped chicken cutlet, white wine, lemon. 17

Chicken Marsala – mushrooms, marsala wine. 17

Chicken Piccata- chicken cutlet, white wine, lemon, capers. 17

Pasta

Hot Penne - hot Italian sausage, sliced portobello mushroom, rosemary cream sauce. 17

Pappardelle Bolognese- wide pasta, veal, beef, pork ragu. 19

Orecchiette with Sausage & Broccoli Rabe- sweet sausage, garlic, extra virgin olive oil. 17

Penne alla Vodka- shallots, garlic, marinara, basil, fresh cream, vodka reduction. 15

Spaghetti Puttanesca- garlic, anchovy, tomato, kalamata olives, capers, crushed red pepper. 17

Bucatini all' Amatriciana- hollow spaghetti, pancetta, prosciutto, onion, garlic, crushed tomato. 18

Cheese Ravioli Marinara- (sea) baked, marinara, fresh basil, parmesan cheese. 16

Desserts:

Vanilla Godiva Vanilla ice-cream, shot of Godiva liquor. 9

Icecream Cakes served with fresh whipped cream. 9

Tiramisu - layered savoiardi cookies, espresso, Kahlua, whipped mascarpone cream. 8

Tartufo - a blend of vanilla & chocolate ice-cream with sliced almonds and a cherry surrounded by dark bittersweet chocolate. 7

Drunken Brownie Sundae -

homemade brownie with walnuts, vanilla ice-cream, Godiva liquor. 11

Ask about our Dessert of the Day.
