



MILANO'S
RESTAURANT & BAR

Seatings: 4:30-7:00 pm & 7:30-10:00 pm

**90.00 per person. includes 1 glass of prosecco, house red or white wine.
Choose 1 from each category.**

Appetizers

Shrimp Cocktail (4) served w/ lemon wedge, spicy cocktail sauce.

Clams Casino (6) stuffed middlenecks w/ onion, peppers, capers topped
breadcrumbs & bacon, white wine butter & lemon.

Sausage Broccoli Rabe roasted peppers, garlic olive oil.

Soup or Salad

Lobster Bisque

Tortellini en Brodo

Milano Salad

baby spinach, granny apples, candied walnuts, gorgonzola, huckleberry vinaigrette

Mixed Greens

grilled asparagus, portobello, feta, balsamic dressing.

Entrée

Potato Crusted Salmon

scampi-lemon sauce. served with green beans & roasted potato.

Seared Chilean Sea Bass

lemon-thyme beurre-blanc, over grilled asparagus.

Grilled 14 oz. NY Strip

Gorgonzola sauce. served with roasted potato & sauté vegetable.

Veal Chop

*milk -fed Veal Chop (14oz), portobello mushroom, madeira wine.
over roasted potato & sauté vegetable.*

Twin Crab Cakes

(2) jumbo-lump crabmeat -roasted pepper-horseradish sauce.

Pan Seared Rack of Lamb

*herb crusted, red-wine, rosemary sauce. served with roasted potato &
sauté vegetable.*

Chicken

stuffed breast w/ prosciutto, ricotta, spinach, lemon white wine sauce.

Scallop & Shrimp

snow peas, grape tomatoes over angel hair pasta, pink sauce.

Pasta Primavera

*tomato, garlic, zucchini, yellow squash, carrots, broccoli, mushrooms, in
a garlic white wine sauce.*

Penne alla Vodka

shallots, garlic, marinara, basil, fresh cream, vodka reduction.