

## APPETIZERS

### **BRUSCHETTA \$8.75**

Grilled Bread with Fresh Plum Tomatoes, Olive Oil, Garlic, Basil & Parmesan Cheese

### **FRESH MOZZARELLA & PEPPERS \$10.50**

Fresh Mozzarella, Roasted Red & Yellow Peppers, Balsamic Glaze & Basil Infused Olive Oil

### **CALAMARI FRITTO \$10.95 \***

Fried Calamari with Spicy Marinara Sauce

### **ANTIPASTO MILANO \$12.95/\$7.95**

Assorted Cured Italian Meats, Imported Aged Parmesan, Fresh Mozzarella, Artichoke Hearts, Olives & Roasted Peppers Served with Grilled Tuscan Bread

### **RAVIOLI POMODORO \$10.95**

Roasted Tomato & Goat Cheese Filled Ravioli with Spicy Marinara, Roasted Red Peppers, Kalamata Olives, Basil & Capers

### **STEAMED MUSSELS \$9.95**

Mussels Steamed with Onions, Tomatoes, White Wine & Pesto Cream Served with Grilled Bread

### **MARYLAND CRAB CAKE \$11.95\***

Crab Cake with Cucumber Slaw & Roasted Garlic Remoulade

## PASTA

Fresh Pasta Made Daily

### **GRILLED VEGETABLES WITH FUSILLI \$15.95**

Grilled Squash, Eggplant, Red Peppers, Tomatoes, Spinach, Pine Nuts and Extra Virgin Olive Oil with Spinach Fusilli

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

### **TRI COLORED TORTELLINI \$18.95/\$13.95**

Tomato, Spinach and Egg Tortellini Filled with Cheese With a Tomato-Basil Cream Sauce

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

### **FRESH PLUM TOMATO SAUCE**

### **WITH LINGUINI \$14.95/\$10.95**

Linguini with Fresh Hand Cut Plum Tomatoes, Garlic, Onions, Basil & Extra Virgin Olive Oil

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

### **ITALIAN SAUSAGE WITH RIGATONI \$16.95/\$12.95**

Hot Italian Sausage, Roasted Garlic, Spinach, Roasted Peppers, Wild Mushrooms & Chianti with Rigatoni

### **BOLOGNESE SAUCE WITH**

### **FETTUCCHINI \$15.95/\$11.95**

Classic Italian Meat Sauce with Fettuccini

### **CHICKEN ALFREDO WITH**

### **PAPPAREDELLE \$18.95/\$13.95**

Grilled Chicken, Italian Bacon, Peas, Parmesan & Cream Sauce with Papparedelle

### **VEAL & SAUSAGE WITH PAPPAREDELLE \$18.95**

Braised Veal & Italian Sausage, Roasted Peppers, Red Onions, Portobello Mushrooms & Marsala Cream Sauce with Papparedelle

### **FUSILLI DI MILANO \$16.95/\$12.95**

Pancetta, Prosciutto, Roasted Red Peppers, Fresh Tomatoes & Extra Virgin Olive Oil with Spinach Fusilli

Add Grilled Chicken \$3.95 or 3 Grilled Shrimp or Scallops \$5.75

### **SEAFOOD LINGUINE \$20.95**

Scallops, Shrimp, Calamari, Mussels, Clams, Roasted Red Peppers, Leeks & Tomatoes in a White Wine Sauce on Spinach Linguine

### **GRILLED SHRIMP WITH FETTUCCHINI \$20.95**

Grilled Shrimp & Sweet Garlic Cream Sauce with Fettuccini

### **LITTLENECK CLAMS WITH LINGUINE \$18.50**

Your Choice of: Littleneck Clams with White Wine, Olive Oil & Garlic Sauce or with Spicy Marinara Sauce on Linguine

### **SEAFOOD RAVIOLI \$22.95**

Grande Seafood Ravioli with Sautéed Shrimp, Scallops & Spinach in a Roasted Garlic & Sweet Basil Cream Sauce

# milano

## NORTH

## SOUP

### **SOUP OF THE DAY**

Cup \$6.25 Bowl \$7.95

### **MINISTRONE**

Cup \$6.25 Bowl \$7.95

## PIZZA

Individual Pizzas from our Wood-Burning Oven Available in Regular/ Small Sizes

### **MARGHERITA \$12.95/\$8.95**

Fresh Plum Tomatoes, Onions, Garlic, Fresh Basil & Mozzarella

### **PRIMAVERA \$13.95/\$9.75**

Grilled Vegetables, Goat Cheese, Mozzarella and Balsamic Drizzle on a Whole Wheat Crust

### **CAPRINO FONTINA \$14.95/\$10.50**

Pancetta, Kalamata Olives, Red Onions, Goat Cheese, Sun-Dried Tomatoes & Fontina

### **CON POLLO \$15.95/\$11.25**

Grilled Chicken, Pesto, Shiitake Mushrooms, Roasted Red Peppers, Sun-Dried Tomatoes, Pine Nuts & Fontina

### **SALSICCE E FUNGHI \$14.95/\$10.50**

Sausage, Mushrooms, Roasted Red Peppers & Mozzarella

### **FLORENTINA \$15.50/\$10.95**

Spinach, Grilled Chicken, Caramelized Shallots & Fontina

### **CLASSICO \$14.95/\$10.50**

Fresh Plum Tomatoes, Onions, Garlic, Fresh Basil, Portobello Mushrooms, Sausage & Mozzarella

### **TRI CARNE \$16.95/\$12.50**

Pepperoni, Italian Sausage, Classic Italian Meat Sauce, Peppers, Red Onions & Mozzarella

### **STAGIONI \$14.95/\$10.50**

Roasted Red Peppers, Portobello Mushrooms, Leeks, Broccoli & Mozzarella

### **VERONA \$15.95/\$10.95**

Classic Italian Meat Sauce, Mushrooms, Red Onions, Gorgonzola & Mozzarella

### **MEDITERRANEA \$14.50/\$10.25**

Grilled Tomato, Eggplant and Spinach with Mozzarella

### **FICO \$14.50/\$10.25**

Adriatic Figs, Roasted Shallots, Prosciutto, Gorgonzola & Fontina with a Balsamic-Fig Glaze

### **ADDITIONAL TOPPINGS \$.75 – \$6.95**

### **BOTTLED WATER**

500 ml Pellegrino \$3.95  
Liter Pellegrino \$6.50

12 oz Saratoga Sparkling Water \$3.95  
28 oz Saratoga Sparkling Water \$6.50

12 oz Saratoga Flat Water \$3.95  
28 oz Saratoga Flat Water \$6.50

PLEASE TURN MENU  
TO VIEW OUR WINE SELECTIONS

## SALADS

Add Grilled Chicken for \$3.95  
or 3 Grilled Shrimp or Scallops for \$5.75

### **PEAR SALAD \$9.50**

Sliced Pears, Dried Cherries, Toasted Almonds, Goat Cheese & Mixed Baby Greens with Balsamic Vinaigrette

### **ASPARAGUS SALAD \$9.25**

Asparagus, Shaved Gorgonzola, Toasted Walnuts, Pickled Onions, Fresh Herbs & Boston Bibb Lettuce With Herb Vinaigrette

### **BEET CARPACCIO & GOAT CHEESE SALAD \$9.25**

Oven Roasted Beets Layered with Goat Cheese on Mixed Baby Greens with a Roasted Garlic ~ Basil Vinaigrette & Herb Flatbread

### **PROSCIUTTO & MOZZARELLA SALAD \$10.95**

Fresh Mozzarella, Prosciutto & Mixed Baby Greens in House Vinaigrette with Balsamic Syrup

### **CAESAR SALAD \$8.95**

Caesar Salad with our Own Caesar Dressing and Anchovies

### **SPINACH & GORGONZOLA SALAD \$9.50**

Spinach with Gorgonzola, Walnuts & Red Onions Served with Sun-Dried Tomato Vinaigrette

### **MILANO SALAD \$8.25**

Red Leaf Lettuce with Cucumbers, Cherry Tomatoes, Red Onions, Carrots, Mushrooms & Radicchio with House Italian Vinaigrette

## ENTREES

All Grilled Items Cooked On Charcoal Grill

### **GRILLED SALMON \$20.95**

Grilled Salmon with Sun-Dried Tomatoes, Basil, Olive Oil and Pine Nuts Served with Baked Herb Polenta & Seasonal Vegetables

### **GRILLED SCALLOPS WITH RISOTTO \$22.95**

Grilled Scallops Served with Blue Crab & Scallion Risotto, Finished with a Sweet Garlic and Seafood Cream Sauce & Seasonal Vegetables

### **GRILLED RAINBOW TROUT \$17.95**

Grilled Idaho Rainbow Trout with a Warm Tuscan Three Bean & Bacon Salad, Fresh Berry Balsamic Glaze and Seasonal Vegetables

### **WOOD OVEN ROASTED HALF CHICKEN \$16.95**

Roasted Marinated Free Range Chicken with Roasted Shallots, Chianti Demi Glace Served with Roasted Garlic Mashed Potatoes & Seasonal Vegetables

### **CHICKEN ROULADE \$19.50**

Roasted Breast of Chicken Stuffed with Spinach, Roasted Red Peppers & Portobello Mushrooms with Chianti Demi Glace Served with Roasted Garlic Mashed Potatoes & Vegetables

### **VEAL PARMESAN \$21.95\***

Veal Scaloppini with Marinara & Fresh Mozzarella Served on Linguini with Marinara Sauce

### **VEAL PICCATA \$20.95**

Seared Veal Scaloppini with Lemon Butter Sauce Served with A Warm Tuscan Three Bean & Bacon Salad and Seasonal Vegetables

### **VEAL & EGGPLANT \$22.50**

Seared Veal Scaloppini with Grilled Eggplant, Roasted Red Peppers and Fontina Served with Sautéed Spinach & Linguini

### **WOOD OVEN ROASTED LEG OF LAMB \$22.50**

Wood Oven Roasted Leg of Lamb Served with a Red Wine Demi Glace, Baked Herb Polenta & Seasonal Vegetables

### **PORK TENDERLOIN & PROSCIUTTO \$19.95**

Prosciutto Wrapped Pork Tenderloin with Balsamic Demi Glace Served with Garlic Mashed Potatoes, Port Poached Figs & Seasonal Vegetables

### **WOOD OVEN ROASTED DUCK BREAST \$22.50**

Roasted Duck Breast with Drunken Cherries, Port Glaze, a Warm Tuscan Three Bean & Bacon Salad and Seasonal Vegetables

### **GRILLED HANGER STEAK \$21.50**

Grilled Hanger Steak with Gorgonzola Sauce, Served with Garlic Mashed Potatoes & Seasonal Vegetables

