

Milano / Dinner

Appetizers

TORTELLINI

Tortellini pasta stuffed with a blend of cheeses, served in alfredo or pomodoro sauce. \$8

ITALIAN SAUSAGE

Italian sausage with green peppers and onions, served in a pomodoro sauce. \$8

FRIED MOZZARELLA

Fried mozzarella sticks, served with fresh marinara sauce. \$7

CALAMARI

Fried calamari served with fresh marinara sauce. \$9

SMOKED SALMON

Smoked salmon, cream cheese, capers, tomato, & red onions on roasted bread. \$10

MOZZARELLA LIMONE

Fried toast stuffed with mozzarella cheese and topped with a lemon butter green olive sauce. \$10

BRUSHETTA

Grilled bread, drizzled with olive oil and topped with basil and Tomato, sprinkled with parmesan cheese. \$6

SMOKED SALMON BRUSHETTA

Grilled bread, drizzled with olive oil and topped w/smoked salmon, onions, tomatos, capers, sprinkled with parmesan cheese. \$10

Soup & Salad

GREEK SALAD

Mix of greens, tomato, Kalamata olives, onions and feta cheese served with a homemade Greek dressing. \$8

HOUSE SALAD

Lettuce, tomato, red onions and carrots served with our own Homemade creamy Italian dressing. \$7

ADD TO ANY SALAD:

CHICKEN \$3 OR SHRIMP \$4

SOUP

Ask your server for the soup of the day.
CUP \$3 BOWL \$5

Chicken & Veal

Served with fresh house salad, side of pasta and your choice of roasted red potatoes or vegetables.
Substitute Greek or Caesar Salad \$3

CHICKEN or VEAL MARSALA

Chicken sautéed with mushrooms and black peppers, simmered with our famous creamy Marsala sauce. \$16 / Veal \$24

CHICKEN or VEAL PICCATA

M Chicken sautéed with mushrooms, green onions and capers in a lemon butter sauce. \$16 / Veal \$24

CHICKEN or VEAL PARMESAN

Chicken topped with mozzarella cheese in a pomodoro sauce sprinkled with fresh basil and parmesan cheese. \$16 / Veal \$24

CHICKEN or VEAL MILANO

Chicken sautéed with sundried tomato, pine nuts and fresh basil in a creamy Milano sauce. \$16 / Veal \$24

CHICKEN or VEAL ROMERO

M Chicken sautéed with artichoke hearts, green onions, a lemon butter sauce and fresh dill. \$16 / Veal \$24

Pasta

Served with our garden fresh house salad.
Substitute Greek or Caesar Salad \$3

FETTUCCINE ALFREDO

Fettuccini pasta tossed with a creamy alfredo sauce. \$13
Add Chicken \$3 or shrimp \$4

MACARONI BESCIAMELLA

Baked ziti noodles w/meat sauce, topped with a creamy besciamella sauce. \$12

ANGEL HAIR POMODORO

V Angel hair pasta tossed with chopped fresh tomatoes, fresh basil and roasted garlic. \$12

Add Chicken \$3 or Shrimp \$4

LINGUINE WITH MEAT SAUCE

Linguine pasta topped with a meaty tomato sauce. \$13

LASAGNA

Layers of noodles, meat sauce and a blend of cheeses, topped with Romano and mozzarella cheese and marinara sauce. \$12

LINGUINE PESTO

V Linguine noodles topped with fresh basil, pine nuts, garlic, olive oil and parmesan cheese. \$14

ANGEL HAIR VEGETALI

V Artichoke hearts, mushrooms, green onions and tomatoes, tossed with angel hair pasta and a dash of cream. \$15

MILANO'S FAVORITE

M Chicken and italian sausage sautéed with mushrooms, red onions and Cajun spices in a creamy Alfredo sauce, tossed with fettuccine noodles. \$16

ANGEL HAIR

POMODORO CON PESTO

V Sautéed broccoli, mushrooms and green onions simmered with pomodoro sauce and pesto, tossed with angel hair. \$15
Add Chicken \$3 or Shrimp \$4

EGGPLANT PARMESAN

V Fresh sliced eggplant, sautéed w/olive oil, simmered with pomodora sauce served over a bed of angel hair pasta, topped with fresh grated parmesan cheese. \$14

Seafood

Served with fresh house salad, side of pasta and your choice of roasted red potatoes or vegetables.
Substitute Greek or Caesar Salad \$3

GRILLED SALMON

Fresh cut of 8 oz. salmon grilled to perfection. \$18

GRILLED SHRIMP

Shrimp grilled to perfection glazed with a lemon butter sauce. \$16

BLACKENED SALMON

M Fresh cut of 8 oz. salmon, blackened and grilled, glazed with a honey chipotle sauce. \$19

Grouper

Blackened grouper topped with shrimp and a creamy sundried pesto sauce. \$25

TROUT

Grilled trout, drizzled with a creamy parmesan sauce. \$17

ZUPPE OF THE SEA

Sautéed mussels, clams, scallops and shrimp in a pomodoro sauce served with angel hair pasta. \$20

Grill

Served with fresh house salad, side of pasta and your choice of roasted red potatoes or vegetables.
Substitute Greek or Caesar Salad \$3

GRILLED CHICKEN TIKKA

Half of a Cornish hen, marinated with our own spices, charcoal grilled to perfection. \$16

NEW YORK STRIP

8 oz. of fresh cut New York Strip, charcoal grilled to perfection. \$20

FILET MIGNON

8 oz. of fresh cut filet mignon, charcoal grilled to perfection. \$25

LAMB CHOPS

M A whole rack of New Zealand baby lamb charcoal grilled to perfection. \$28

CLASSIC GRILLED CHICKEN

Marinated chicken breast, charcoal grilled to perfection. \$15

BLACKENED RIBEYE

M 10 oz. of fresh cut Ribeye, charcoal grilled to perfection, drizzled with a Jack Daniel's sauce. \$21

GRILLED TENDERLOINS

Fresh cut tenderloins, marinated and charbroiled to perfection, topped with grilled onions and drizzled with Marsala sauce. \$18

Children's Menu

(10 YEARS AND UNDER)

- Kid's Cheese Pizza
- Chicken Tenders
- Pasta with your choice of red sauce, Alfredo sauce, meat sauce or meatballs with red sauce
- Kid's Hamburger

Beverages

COCA COLA PRODUCTS,
FRESH BREWED TEA, COFFEE,
JUICES, SAN PELLIGRINO WATER

Desserts

ASK YOUR SERVER TO SEE
A SELECTION OF DESSERTS

Other Items for Sale

OLIVE OIL \$15
HOUSE DRESSING \$10
GIFT CERTIFICATES AVAILABLE

M MILANO'S SUGGESTED

V VEGETARIAN DISHES

Consider Milano II
for all your
catering needs!

615-624-7390

20% gratuity added to parties of
6 or more with separate checks 2018