

MILANO'S FAMOUS ITALIAN DINNER SPECIALTIES

Veal Parmigiana	13.95	Eggplant Parmigiana	13.95
Chicken Breast Parmigiana	16.95	Shrimp Parmigiana	17.95
Fresh Milk-fed Veal Cutlet Parmigiana	19.95	Cod Fish Filet Parmigiana	17.95
topped with melted provolone and mushrooms			
<i>Above served with side of spaghetti, salad, rolls and breadsticks</i>			
Our Famous Homemade Lasagna	13.95	Meat or Cheese Filled Ravioli	15.95
Spaghetti with two Meatballs	12.95	With red or white sauce	
Rigatoni with two Meatballs	12.95	Homemade Cheese Manicotti	15.95
Baked Rigatoni	13.95	Gnocchi di patate w/ Meatball	15.95
Angel Hair with two Meatballs	13.95	Spaghetti or Rigatoni alla Milano	15.95
Homemade Spaghetti with two Meatballs	13.95	Meatball, mushrooms, sausage, and meat sauce	
Fettuccini Alfredo	13.95	Italian Sampler	15.95
Add chicken for an additional 3.95		meatball, sausage, lasagna and fettuccini alfredo	
add sausage, mushrooms, meat sauce or baked cheese to any of the above for an additional 2.95			

all below items 16.95

check out the regional map on the wine list to see where the dish you choose originates from...

Orecchiette al Amatriciana

Named after Amatrice, a village Northeast of Rome, this old world recipe features chopped bacon mixed in our homemade red sauce, add shrimp for an additional 3.95 (Lazio)

Spaghetti alla Marinara

Originally created as a Mariner's sauce of seafood, marinara sauce is now popularly used as a light red sauce using plum tomatoes, basil and garlic (Campania)

Linguine alle vongole

A dish from the coasts of Italy made with fresh clams tossed in a light garlic red sauce

Michael's Casarecce al Pesto

I came up with the simple idea of mixing our creamy fresh basil pesto sauce and chopped bacon with this tube shaped pasta. This Casarecce pasta is perfectly matched as the sauce is trapped in its tube shape...and when is it ever wrong to use bacon, pancetta or prosciutto in pasta dishes? (Sicilia)

Bucatini alla Carbonara

A hearty meal for Italian carbonari, a mix of oil, bacon, garlic, white sauce and egg (Lazio)

Spaghetti alla Puttanesca

An exotic dish from Naples, inspired by "Ladies of the Night" with black olives, capers, anchovy, garlic in our red sauce (Campania)

Tortellini alla Panna

Meat Tortellini with our homemade alfredo sauce, peas and prosciutto

Orecchiette di Stagione

Translated as "small ear" pasta of the season. A flavorful dish to be enjoyed throughout the year. This dish is prepared with sausage, sun-dried tomatoes in garlic and red sauce (Puglia)

Penne Arrabbiata

"angry" Penne rigate pasta cooked with our homemade marinara sauce and hot chili pepper (Lazio)

Fettuccini Napoli

Our homemade alfredo sauce with broccoli, and grilled chicken (Campania)

Linguine Primavera

Originally created in New York City, this dish is now a favorite in Italy too!
Our homemade linguine pasta tossed in olive oil with grilled chicken and fresh vegetables

Pappardelle Cerretano

A hometown favorite of ours from the village of Cerreto, Italy. A rustic dish made with pappardelle pasta, ground beef, prosciutto, diced onions and carrots lightly mixed in our marinara and white sauce (Molise)

Farfalle alla Romana

A light Roman dish of "butterfly" pasta tossed in oil with garlic and spinach and topped with fresh romano (Lazio)
Add chicken or shrimp for an additional 3.95

Penne Rigate alla Calabrese

Pasta with sausage and peppers in our spicy homemade marinara sauce (Calabria)

Rotini alla Bolognese

Bolognese sauce is derived from the city of Bologna. I use rotini pasta because I felt the spirals of pasta would fully capture the flavors of our homemade meat sauce (Emilia-Romagna)

Bianca's Farfalle al Pesto

A traditional Genovese dish made with farfalle pasta and topped with diced tomatoes and onions in a creamy fresh basil pesto sauce (Liguria)

Whole Wheat Spaghetti can be substituted with any dish for \$1.00 more

Above served with salad, rolls and breadsticks

Friday and Saturday Evening Specials

16 oz. Prime Rib au jus* 19.95

Broiled Orange Roughy 19.95

Above selections include side, salad, rolls and breadsticks

Our kitchen can accommodate your food allergy, dietary needs or preferences. Ask your server for details.

EVERY EVENING SPECIALTIES

Chopped Sirloin*	13.95	Liver and Onions	13.95
Served with rich mushroom gravy		Two 8 oz. Pork Chops	17.95
10 oz. Delmonico Steak*	19.95	Cod Fish Filet	17.95
Veal Marsala	19.95	Breaded cod; deep fried to a golden brown	
Veal Piccata	19.95	Shrimp Dinner	17.95
Chicken Piccata	17.95	Breaded butterflied shrimp; deep fried to a golden brown	
Chicken Marsala	17.95	Salmon Steak*	17.95
Chicken Cacciatore	17.95	Topped with our pink sauce	
Tilapia with lemon pepper breading	17.95	Shrimp Scampi	19.95
		sauteed shrimp in lemon butter over homemade linguine	

*Above selections include side, salad, rolls and breadsticks
Try your bread with olive oil, butter or our homemade herb seasoning*

BRUSCHETTE APPETIZERS**Classic Bruschetta 8.95**

(tomato and basil with shredded provolone)

Bruschetta Spinach with Gorgonzola 8.95

(spinach and pesto with gorgonzola)

Balsamic Caprese Bruschetta 8.95

(tomato and basil, fresh mozzarella, drizzled with balsamic vinegar)

APPETIZERS

Breaded Calamari	9.95	Mozzarella Sticks	8.95
Shrimp Cocktail	9.95	Breaded Mushrooms	8.95
Fried Ravioli	8.95	Sausage and Peppers	8.95
Fried Zucchini	8.95	Sampler Platter	8.95
		Mushrooms, zucchini, mozzarella sticks & chicken tenders	
10 in personal Cheese Pizza	10.95	Italian Garlic Bread	3.95
10 in personal Pepperoni Pizza	11.95	with provolone cheese	4.95
10 in personal Pizza al Pesto	15.95	Two Meatballs with Red Sauce	4.95
basil pesto sauce topped with shrimp, tomato and onions		with provolone cheese	5.95

SALADS AND SOUPS

Wedding Soup or Zuppa del Giorno		Cup	3.95	Bowl	4.95
Chef Salad	10.95	Grilled Chicken Salad			12.95
Antipasto Salad	12.95	Grilled Chicken Caesar Salad			12.95
Salmon Salad*	13.95	House Salad (make it a Caesar for 1.00 more)			3.95
Delmonico Steak Salad*	13.95	Large House Salad			4.95

Salad Dressing Choices:

*Ranch, French, Caesar, Raspberry Vinaigrette, Honey Mustard, Thousand Island, Oil & Vinegar,
or Milano's Homemade House Italian Dressing*

(add Crumbled or Creamy Bleu Cheese for 0.95) (add shredded provolone to any salad for 1.95)

SANDWICHES

Grilled Reuben	9.95	Meatball Sub	9.95
Grilled Marinated Chicken Breast	9.95	Milano's famous homemade meatballs and sauce	
with cheddar & bacon	10.95	on a toasted sub bun with melted provolone cheese	
Hamburger*	9.95	Italian Sub	9.95
Club Sandwich	9.95	Cappacola ham, salami, provolone cheese,	
Sausage Sandwich	9.95	lettuce, tomatoes and peppers; served hot or cold	

All Sandwiches come with potato chips You may substitute seasoned french fries for 1.00

Add American, Cheddar, Swiss, Provolone Cheese for 1.00

CHILDREN'S MENU

Spaghetti or Rigatoni with Meatball	8.95	Meat Ravioli with sauce	8.95
Milano's Homemade Lasagna	8.95	Fettuccini Alfredo	8.95
10 in personal Cheese Pizza	10.95	10 in personal Pepperoni Pizza	11.95

Above served with applesauce... a side salad can be substituted for 2.95

SIDE DISHES

Fettuccini	2.95	Vegetable	2.95
French Fries	2.95	Spaghetti	2.95
Mashed Potatoes	2.95	Meatball	1.95
Baked Potato (dinner only)	2.95		

*Consumer Advisory-Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those who have certain medical conditions are at greater risk.