

ANTIPASTI APPETIZER

POLPETTE DI CARNE Italian style meatballs served in a marinara sauce topped with fresh mozzarella and basil	12.00 \$
TAGLIERE MISTO MILANO (min. for 2) Fine selection of imported deli meats, cheeses, onion jam, olives and unbelievable flat bread	15.00 \$ per person
PROSCIUTTO E BURRATA Prosciutto di Parma and Burrata cheese drizzled with balsamic glaze	20.00 \$
ARANCINI DI RISO Italian beef rice balls breaded and deep fried served with marinara sauce	12.00 \$
BRUSCHETTA 🌱 Marinated diced Tomatoes with balsamic and Evo on toasted Italian bread	10.00 \$
COZZE ALLA MARINARA Black Mussels cooked in a fresh tomato sauce with garlic and a pinch of chili flakes	16.00 \$
VONGOLE AL FORNO Oven cooked Baked clams breaded with our special seasoning	17.00 \$
INSALATA DI MARE Shrimp, calamari, octopus, celery, parsley and lemon tossed in EVO	15.00 \$
CALAMARI FRITTI Fresh tender squid lightly flowered and deep fried	16.00 \$
ZUPPA DEL GIORNO Prepared daily by our Chef	9.00 \$

PASTA ENTRÉE

Gluten free or whole wheat add +3\$

SPAGHETTI e POLPETTE Spaghetti with our Italian meatballs and tomato sauce	17.00 \$
RIGATONI SALSA VODKA & SALSICCIA Rigatoni covered in a creamy pink vodka sauce with Italian sausage	18.00 \$
RAVIOLI FUNGHI PORCINI TARTUFATI 🌱 FRESH PASTA Fresh ravioli stuffed with porcini mushrooms with creamy truffle sauce	27.00 \$
PAPPARDELLE ALLA BOLOGNESE FRESH PASTA Minced ground beef simmered with tomato sauce	21.00 \$
PENNE ALL'ARRABBIATA 🌱 Spicy tomato sauce covered with shaved dry ricotta cheese	16.00 \$
GNOCCHI 🌱 FRESH PASTA Homemade potato dumpling with choice of Pesto or 4 cheeses	20.00 \$
CARBONARA Guanciale, egg yolk, black pepper and pecorino cheese	19.00 \$
CARBONARA DI PESCE Fish carbonara with swordfish, shrimp, egg yolks, garlic, thyme, black pepper and pecorino cheese	26.00 \$
SPAGHETTI ALLE VONGOLE Spaghetti with clams in white wine and garlic sauce sparkled with parsley	24.00 \$
RISOTTO MILANO Arborio rice creamed with black garlic, scallops & creamy pecorino cheese	26.00 \$
SPAGHETTI AGLIO, OLIO e PEPPERONCINO 🌱 Spaghetti tossed with olive oil, roasted garlic, hot pepper and slow roasted cherry tomatoes	16.00 \$
CAVATELLI AI FRUTTI DI MARE AL FORNO MILANO Tomato sauce, mussels, scallops, shrimp, baby squid, clams, garlic & black pepper baked and covered with pizza crust	35.00 \$

SECONDI MAINCOURSE

SCALOPPINE AL LIMONE e PEPE ROSA Chicken scallopini lemon butter with pink peppercorn	23.00 \$
SCALOPPINE AI FUNGHI E CHAMPAGNE Veal scalloppini delicate champagne creamy, mushrooms creamy sauce	28.00 \$
COTOLETTA MILANO Traditional Milanese cutlet Veal fried in clarified butter old Italian style with arugula, shaved aged parmesan cheese & cherry tomatoes	52.00 \$
COSTINE DI AGNELLO Lamb chops served with mashed potatoes	39.00 \$
ZUPPA DI PESCE Mix seafood bathed in a light tomatoes broth	32.00 \$
FRITTO MISTO MILANÓ Fried Calamari, shrimp and octopus	26.00 \$
SALMONE IN CROSTA Wild salmon, served with Dijon mustard cream sauce with vegetables of day	27.00 \$
GRIGLIATA MISTA DI PESCE Grilled calamari, cuttlefish, scallops, octopus, schrimp, lobster tail, served with delicate E.V.O. sauce	69.00 \$
MELANZANA PARMIGIANA 🌱 Eggplants parmigiana, mozzarella, tomatoes (TRUST US IT'S THE REAL ONE)	18.00 \$
BRANZINO CILENO Chilean sea bass, squid ink pasta with cherry tomatoes and mushrooms	42.00 \$

CONTORNI SIDES

RAPINI OLIO & AGLIO 🌱 Sautéed rapini, garlic, oil & red pepper	8.00 \$
ASPARAGI 🌱 Asparagus sautéed with garlic & oil	8.00 \$
SPINACI 🌱 Spinach sautéed with garlic & oil	8.00 \$
PATATINE FRITTE CACIO & PEPE 🌱 French fries cacio & pepe	8.00 \$

Marked with 🌱 are Vegetarian dishes
Ask for a Vegan option
** Food Allergen Warnings



Eat quality food no stress much fun!



www.milanootherrestaurant.com

PIZZA WOOD OVEN

Marked with 🍅 are red pizza

NAPOLI 🍅🍅 Tomatoes sauce, fresh mozzarella, basil	13.00 \$
VENEZIA 🍅 Fresh mozzarella, ham, artichokes, mushrooms, calamata olives	17.00 \$
COSENZA 🍅 Fresh mozzarella, spicy calabrese soppressata	16.00 \$
PARMA 🍅 Fresh mozzarella, cherry tomatoes, prosciutto di Parma, arugula, shaved Parmesan	17.00 \$
LAS VEGAS 🍅 Mozzarella, pepperoni, sausage, bacon	17.00 \$
MILANO 🍅 Fresh mozzarella, meatballs, soft burrata cheese	21.00 \$
AMALFI 🍅 Fresh mozzarella, anchovies, capers & ham	17.00 \$
GENOVA 🌿 Fresh mozzarella, arugula, pesto and ricotta	15.00 \$
BARI Rapini and mild sausage	18.00 \$
NOVARA 🌿 Gorgonzola, pear and nuts "If you are not as nuts as we are we won't feed you :)"	16.00 \$
NORCIA Truffle cream, porcini mushrooms, sausage, mozzarella	24.00 \$
TORINO 🌿 4 cheese: Gorgonzola, Mozzarella, Fontina, Parmesan	17.00 \$

Pizza comes as described, changes to ingredients may be a subject to price changes.

EXTRA

ADD VEGGIE 🌿	3.00 \$
ADD CHICKEN 🍗	5.00 \$
ADD SHRIMPS 🍤	8.00 \$

18% gratuity will be added to parties of six or more
Corkage fee \$25 1 bottle maximum

Consuming raw or under cooked meat, egg, poultry or seafood increases risk of contracting a food borne illness especially if you have certain medical conditions.

** Food Allergen Warnings in effect. Please ask our staff

We reserve the right to refuse the service to everyone.
Not responsible for lost or stolen articles.

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All menu items are subject to change according to seasonality and availability.
Prices on our menu may be subject to change without notice due to unforeseen cost increases of local or imported products.

INSALATA SALADS

MISTICANZA MILANO 🌿 Fennel, shaved parmesan walnuts and olives Blue cheese and dry raspberry	13.00 \$
RUCOLA 🌿 Arugula, cherry tomato, carrots and italian dressing	12.00 \$
LATTUGA ROMANA 🌿 Ceasar salad with your choice of dressing	12.00 \$
CAPRESE SALAD Heirloom tomatoes topped with fresh mozzarella and basil	15.00 \$

DOLCI DELLA CASA DESSERTS

CANNOLI Classic dessert with sheep's milk ricotta	8.00 \$
TIRAMISÚ The Italian coffee dessert par excellence	8.00 \$
TORTA DELLA NONNA Fragrant pastry and a divine custard cream	8.00 \$
TORTA DI FORMAGGIO Cheesecake Real	8.00 \$
GELATO ice cream, best ever	7.00 \$
CROSTATA ORO MILANÒ Amazing smoky chocolate pie, chili pepper, gold dust	12.00 \$

CAFFETTERIA - COFFEE BAR

ESPRESSO COFFEE	3.50 \$
DOUBLE ESPRESSO COFFEE	4.50 \$
COFFEE	3.50 \$
BICERIN Coffee, hot chocolate, milk Cream. Ernest Hemingway said about the Bicerin: "ONE OF THE 100 THINGS TO SAVE IN THE WORLD"	5.50 \$

SOFT BAR

COCA COLA	3.50 \$
DIET COKE	3.50 \$
SPRITE	3.50 \$
ARANCIATA SAN PELLEGRINO	3.50 \$
LEMONADE	3.50 \$
ICE TEA	3.00 \$
ACQUA SAN PELLEGRINO	7.00 \$
ACQUA PANNA	7.00 \$