

ANTIPASTI APPETIZER

POLPETTE DI CARNE Italian style meatballs served in a marinara sauce topped with parmesan cheese e parsley	14.00 \$
TAGLIERE MISTO MILANO (min. for 2) Fine selection of imported deli meats, cheeses, jams, olives and fried polenta	16.00 \$ per person
PROSCIUTTO SAN DANIELE E BURRATA GLUTEN FREE Prosciutto di Parma, Burrata cheese drizzled with balsamic glaze and olives	21.00 \$
ARANCINI DI RISO Italian beef rice balls breaded and deep fried served with marinara sauce	15.00 \$
BRUSCHETTA 🌱 Marinated diced Tomatoes with balsamic and Evo on toasted Italian bread	10.00 \$
COZZE GLUTEN FREE Black mussels cooked in a fresh tomato sauce with garlic and a pinch of chili flakes	17.00 \$
VONGOLE AL FORNO Oven cooked Baked clams breaded with our special seasoning	18.00 \$
INSALATA DI MARE ** GLUTEN FREE Shrimp, calamari, octopus, celery, parsley and lemon tossed in EVO	19.00 \$
CALAMARI FRITTI Fresh tender squid lightly floured and deep fried	17.00 \$
ZUPPA DEL GIORNO Prepared daily by our Chef	10.00 \$

PASTA ENTRÉE

Gluten free or whole wheat add +3\$

SPAGHETTI e POLPETTE Spaghetti with our Italian meatballs and tomato sauce	18.00 \$
RIGATONI SALSA VODKA & SALSICCIA Rigatoni covered in a creamy pink vodka sauce with Italian sausage	19.00 \$
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	23.00 \$
PENNE ALL'ARRABBIATA 🌱 Spicy tomato sauce covered with shaved dry ricotta cheese	18.00 \$
GNOCCHI 🌱 FRESH PASTA Homemade potato dumpling with choice of Pesto or 4 cheeses	20.00 \$
CARBONARA Guanciale, egg yolk, black pepper and pecorino cheese	21.00 \$
CARBONARA DI PESCE Fish carbonara with swordfish, shrimp, egg yolks, garlic, thyme, black pepper and pecorino cheese	29.00 \$
SPAGHETTI ALLE VONGOLE Spaghetti with clams in white wine and garlic sauce sparkled with parsley	26.00 \$
RISOTTO MILANO Arborio rise creamed with black garlic, scallops & creamy pecorino cheese	28.00 \$
SPAGHETTI AGLIO, OLIO e PEPERONCINO 🌱 Spaghetti tossed with olive oil, roasted garlic, hot pepper and tomato powder	17.00 \$

CAVATELLI AI FRUTTI DI MARE AL FORNO MILANO FRESH PASTA Tomato sauce, mussels, scallops, shrimp, baby squid, clams, garlic & black pepper baked and covered with pizza crust	40.00 \$
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OUR SIGNATURE DISH

SECONDI MAINCOURSE

SCALOPPINE AL LIMONE e PEPE ROSA Chicken scallopini lemon butter with pink peppercorn	24.00 \$
SCALOPPINE AI FUNGHI E TARTUFO Veal scallopini with pesto truffle and creamy mushroom sauce	32.00 \$
COTOLETTA MILANO Traditional Milanese cutlet Veal fried in clarified butter old Italian style with arugula, shaved aged parmesan cheese & cherry tomatoes	56.00 \$
COSTINE DI AGNELLO GLUTEN FREE Lamb chops served with mashed potatoes	42.00 \$
SALMONE IN CROSTA GLUTEN FREE Wild salmon covered with potato crust served with Dijon mustard cream sauce, garlic and sautéed spinach	29.00 \$
MELANZANA PARMIGIANA 🌱 Eggplants parmigiana, mozzarella, tomatoes (TRUST US IT'S THE REAL ONE)	18.00 \$
BRANZINO Mediterranean sea bass with heirloom cherry tomatoes, fried artichokes tossed in a delicious garlic lemon sauce	42.00 \$

CONTORNI SIDES

ASPARAGI 🌱 Asparagus sauted with garlic & oil	9.00 \$
PATATINE FRITTE CACIO & PEPE 🌱 French fries cacio & pepe	8.00 \$
RAPINI 🌱 Sautéed with garlic, oil and chili pepper	9.00 \$
SPINACI CREMOSI 🌱 Spinach creamed with two types of italian cheese, garlic, and a pinch of cayenne pepper	12.00 \$

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

All our ingredients are natural, cage free, hormone free and organic.



Eat quality food no stress much fun!



www.milanootherrestaurant.com

PIZZA WOOD OVEN

Marked with 🍅 are red pizza

NAPOLI 🍅🍅 Tomatoes sauce, mozzarella, basil	14.00 \$
VENEZIA 🍅 Mozzarella, ham, artichokes, mushrooms, calamata olives	17.00 \$
COSENZA 🍅 Mozzarella, spicy calabrese soppressata	16.00 \$
PARMA 🍅 Mozzarella, cherry tomatoes, prosciutto di Parma, arugula, shaved Parmesan	19.00 \$
LAS VEGAS 🍅 Mozzarella, pepperoni, sausage, bacon	18.00 \$
MILANO 🍅 Mozzarella, meatballs, soft burrata cheese	24.00 \$
GENOVA 🌿 Mozzarella, arugula, pesto and ricotta	15.00 \$
NOVARA 🌿 Gorgonzola, mozzarella, pear and nuts "If you are not as nuts as we are we won't feed you :)"	16.00 \$
NORCIA Truffle cream and oil, porcini mushrooms, sausage, mozzarella	26.00 \$
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 \$

All orders includes complementary home made bread and focaccia.

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 maybe subject to change without notice due to unforeseen cost increases of local or imported products.

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INSALATA SALADS

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

DOLCI DELLA CASA DESSERTS

CANNOLO Classic dessert with sheep's milk ricotta	7.00 \$
TIRAMISÚ ❤️ MOM The Italian coffee dessert par excellence	10.00 \$
DOLCE DELLA CASA Ask for our weekly dessert	10.00 \$
GELATO ice cream, best ever	8.00 \$
CROSTATA ORO MILANO Amazing chocolate pie, chili pepper, gold dust	12.00 \$

CAFFETTERIA - COFFEE BAR

DOUBLE ESPRESSO COFFEE	4.50 \$
COFFEE	3.50 \$
CAPPUCCINO	5.00 \$
BICERIN Coffee, hot chocolate, milk Cream. Ernest Hemingway said about the Bicerin: "ONE OF THE 100 THINGS TO SAVE IN THE WORLD"	6.00 \$

SOFT BAR

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

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