

ANTIPASTI • APPETIZER



POLPETTE DI CARNE

Italian style meatballs served in a marinara sauce topped with parmigiano cheese and parsley

\$ 16

TAGLIERE MISTO MILANO (min. for 2)

Fine selection of imported deli meats, cheeses, jams, olives, grilled artichokes and bruschetta.

\$ 23
(per person)

BRUSCHETTA

Marinated diced tomatoes with balsamic and EVOO on toasted Italian bread



\$ 12

PROSCIUTTO SAN DANIELE E BURRATA

Prosciutto San Daniele, burrata cheese drizzled with balsamic glaze and olives



\$ 23

ARANCINI DI RISO

Italian beef rice balls breaded and deep fried served with marinara sauce

\$ 20

COZZE ALLA LIVORNESE

Black mussels cooked in a fresh tomato sauce with garlic and a pinch of chili flakes



\$ 19

VONGOLE AL FORNO

Oven cooked baked clams breaded with our special seasoning

\$ 22

INSALATA DI GAMBERI AGLI AGRUMI **

Fennel shrimp salad with citrus fruit dressing and Italian olives



\$ 26

CALAMARI FRITTI

Fresh tender squid lightly floured and deep fried

\$ 18

ZUPPA DEL GIORNO

Prepared daily by our Chef

\$ 12

Marked with  are Vegetarian dishes and  are Vegan dishes ** Food Allergen Warnings

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

INSALATA • SALADS

MISTICANZA MILANO

Fennel, shaved Parmigiano cheese, walnuts and Mediterranean olives, Gorgonzola and dried raspberry



\$ 16

RUCOLA

Arugula, cherry tomatoes, carrots and Italian dressing



\$ 13

LATTUGA ROMANA

Caesar salad with classic caesar dressing with croutons and shaved Parmigiano cheese



\$ 14

CAPRESE SALAD

Heirloom tomatoes topped with fresh mozzarella and basil



\$ 17

SPAGHETTI e POLPETTE Spaghetti with our Italian meatballs and tomato sauce		\$ 22
RIGATONI SALSA VODKA & SALSICCIA Rigatoni covered in a creamy pink vodka sauce with Italian sausage		\$ 21
RAVIOLI FUNGHI PORCINI TARTUFATI Fresh ravioli stuffed with porcini mushrooms with creamy truffle sauce	 	\$ 29
PAPPARDELLE ALLA BOLOGNESE Minced ground beef simmered with tomato sauce		\$ 25
CAVATELLI PESTO E RICOTTA Pesto sauce covered with shaved dried sheep's milk ricotta	 	\$ 24
GNOCCHI 4 FORMAGGI Homemade potato dumplings with four cheeses sauce	 	\$ 22
CARBONARA Guanciale, egg yolk, black pepper and pecorino cheese		\$ 24
CARBONARA DI PESCE Fish carbonara with swordfish, shrimp, egg yolks, garlic, thyme, black pepper and pecorino cheese		\$ 32
SPAGHETTI ALLE VONGOLE Spaghetti with clams in white wine and garlic sauce sprinkled with parsley		\$ 27
RISOTTO MILANO Arborio rice creamed with black garlic, scallops and creamy pecorino cheese		\$ 30
SPAGHETTI AGLIO, OLIO e PEPERONCINO Spaghetti tossed with olive oil, roasted garlic, hot pepper and tomato powder		\$ 19

CAVATELLI AI FRUTTI DI MARE AL FORNO MILANO

Tomato sauce, mussels, scallops, shrimp, baby squid, clams, garlic and black pepper baked and covered with pizza crust





 OUR
 SIGNATURE
 DISH

\$ 49



SOFT BAR

COCA COLA	\$ 4
DIET COKE	\$ 4
SPRITE	\$ 4
A'SICILIANA - Sicily Blood Orange soda	\$ 5
LEMONADE	\$ 4
ICE TEA	\$ 4
ACQUA SAN PELLEGRINO	\$ 8
ACQUA PANNA	\$ 8

SECONDI • MAIN COURSE

SCALOPPINE AL LIMONE e PEPE ROSA Chicken scallopini in a lemon butter sauce with pink peppercorn		\$ 28
SCALOPPINE AI FUNGHI E TARTUFO Veal scallopini with pesto truffle & creamy mushroom sauce		\$ 34
COTOLETTA MILANO Traditional Milanese veal cutlet fried in clarified butter old Italian style with arugula, shaved aged parmigiano cheese and cherry tomatoes		\$ 58
COSTINE DI AGNELLO Lamb chops served with mashed potatoes		\$ 42
SALMONE IN CROSTA Wild salmon covered with potato crust served with dijon mustard cream sauce, garlic and sautéed spinach		\$ 32
MELANZANA PARMIGIANA Eggplant parmigiana, mozzarella and tomato sauce (TRUST US, IT'S THE REAL ONE)		\$ 22
BRANZINO Mediterranean sea bass with heirloom cherry tomatoes, fried artichokes tossed in a delicious garlic lemon sauce		\$ 42

CONTORNI • SIDES

ASPARAGI Asparagus sautéed with garlic and oil		\$ 12
PATATINE FRITTE CACIO E PEPE French fries cacio and pepe		\$ 9
RAPINI Sautéed with garlic, oil and chili pepper		\$ 12
SPINACI CREMOSI Spinach creamed with two types of Italian cheese, garlic, and a pinch of cayenne pepper		\$ 15

CAFFETERIA • COFFEE BAR

DOUBLE ESPRESSO COFFEE	\$ 4.50
COFFEE	\$ 4
CAPPUCCINO	\$ 5

we serve only

NAPOLI Tomato sauce, Buffalo Mozzarella, basil		\$ 17
VENEZIA Mozzarella, Parmacotto ham, artichokes, mushrooms, mediterranean olives		\$ 20
COSENZA Mozzarella, spicy calabrese soppressata		\$ 18
PARMA Mozzarella, cherry tomatoes, prosciutto di Parma, arugula, shaved parmigiano cheese and a touch of balsamic glaze		\$ 22
LAS VEGAS Mozzarella, pepperoni, sausage, bacon		\$ 20
MILANO Mozzarella, meatballs, soft burrata cheese		\$ 26
GENOVA Mozzarella, arugula, pesto and ricotta		\$ 18
NOVARA Gorgonzola cheese, mozzarella, pears and nuts "If you are not as nuts as we are, we won't feed you :)"		\$ 19
NORCIA Truffle cream & oil, porcini mushrooms, sausage, mozzarella		\$ 28
TORINO 4 cheese: Gorgonzola, Mozzarella, Fontina, Parmigiano cheese		\$ 18

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

Vegan & Gluten Free

RAVIOLI GLUTEN FREE stuffed with kale ,mushrooms porcini tossed in a garlic sage vegan butter sauce		\$ 26
CAULIFLOWER GNOCCHI with fresh marinara sauce and basil		\$ 23
PIZZA gluten free with vegan cheese,spinach ,cherry tomatoes,mushrooms and our caramelized onion		\$ 22

- All orders include one serving of complimentary homemade bread and focaccia.
- 20% gratuity will be added to parties of six or more. Corkage fee \$30 - 1 bottle maximum.
- Consuming raw or undercooked meat, egg, poultry or seafood increases risk of contracting a foodborne illness especially if you have certain medical conditions.
- **** Food Allergen Warnings in effect. Please ask our staff.**
- We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.
- 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.