

ANTIPASTI • APPETIZER



POLPETTE DI CARNE Italian style meatballs served in a marinara sauce topped with parmigiano cheese and parsley		\$ 18
TAGLIERE MISTO MILANO (min. for 2) Fine selection of imported deli meats, cheeses, jams, olives, grilled artichokes and bruschetta.		\$ 25 (per person)
BRUSCHETTA Marinated diced tomatoes with balsamic and EVOO on toasted Italian bread		\$ 13
PROSCIUTTO SAN DANIELE E BURRATA Prosciutto San Daniele, burrata cheese drizzled with balsamic glaze and olives		\$ 24
ARANCINI DI RISO Italian beef rice balls breaded and deep fried served with marinara sauce		\$ 21
COZZE ALLA LIVORNESE Black mussels cooked in a fresh tomato sauce with garlic and a pinch of chili flakes		\$ 20
VONGOLE AL FORNO Oven cooked baked clams breaded with our special seasoning		\$ 23
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		\$ 19
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		\$ 17
RUCOLA Arugula, cherry tomatoes, carrots and Italian dressing		\$ 14
LATTUGA ROMANA Caesar salad with classic caesar dressing with croutons and shaved Parmigiano cheese		\$ 15
CAPRESE SALAD Heirloom tomatoes topped with fresh mozzarella and basil		\$ 18

SPAGHETTI e POLPETTE Spaghetti with our Italian meatballs and tomato sauce		\$ 25
RIGATONI SALSA VODKA & SALSICCIA Rigatoni covered in a creamy pink vodka sauce with Italian sausage		\$ 23
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		\$ 27
CAVATELLI PESTO E RICOTTA Pesto sauce covered with shaved dried sheep's milk ricotta	 	\$ 26
GNOCCHI 4 FORMAGGI Homemade potato dumplings with four cheeses sauce	 	\$ 23
CARBONARA Guanciale, egg yolk, black pepper and pecorino cheese		\$ 25
CARBONARA DI PESCE Fish carbonara with swordfish, shrimp, egg yolks, garlic, thyme, black pepper and pecorino cheese		\$ 35
SPAGHETTI ALLE VONGOLE Spaghetti with clams in white wine and garlic sauce sprinkled with parsley		\$ 28
RISOTTO MILANO Arborio rice creamed with black garlic, scallops and creamy pecorino cheese		\$ 32
SPAGHETTI AGLIO, OLIO e PEPERONCINO Spaghetti tossed with olive oil, roasted garlic, pesto calabrian chili peppers and tomato powder		\$ 21

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




\$ 51

SOFT BAR

COCA COLA	\$ 4
DIET COKE	\$ 4
SPRITE	\$ 4
A'SICILIANA - Sicily Blood Orange soda	\$ 5
A'SICILIANA - LEMONADE	\$ 5
ICE TEA	\$ 4
ACQUA SAN PELLEGRINO	\$ 9
ACQUA PANNA	\$ 9

SECONDI • MAIN COURSE



SCALOPPINE AL LIMONE e PEPE ROSA Chicken scallopini in a lemon butter sauce with pink peppercorn		\$ 29
SCALOPPINE AI FUNGHI E TARTUFO Veal scallopini with pesto truffle & creamy mushroom sauce		\$ 35
COTOLETTA MILANO Traditional Milanese veal cutlet fried in clarified butter old Italian style with arugula, shaved aged parmigiano cheese and cherry tomatoes		\$ 60
COSTINE DI AGNELLO Lamb chops served with truffle mashed potatoes, and barolo wine sauce		\$ 47
SALMONE IN CROSTA Wild salmon covered with potato crust served with dijon mustard cream sauce, garlic and sautéed spinach		\$ 33
MELANZANA PARMIGIANA Eggplant parmigiana, mozzarella and tomato sauce <i>(TRUST US, IT'S THE REAL ONE)</i>		\$ 24
BRANZINO Mediterranean whole sea bass with heirloom cherry tomatoes, capers, fried artichokes tossed in a delicious garlic lemon sauce		\$ 45

CONTORNI • SIDES

ASPARAGI Asparagus sautéed with garlic and oil		\$ 14
PATATINE FRITTE CACIO E PEPE French fries cacio and pepe		\$ 9
FUNGHI TRIFOLATI Sautéed mushrooms with garlic, oil, parsley and black pepper		\$ 12
SPINACI CREMOSI Spinach creamed with two types of Italian cheese, garlic, and a pinch of cayenne pepper		\$ 16

CAFFETTERIA • COFFEE BAR

DOUBLE ESPRESSO COFFEE	\$ 5
COFFEE	\$ 4
CAPPUCCINO	\$ 6

we serve only



NAPOLI Tomato sauce, Fresh Buffalo Mozzarella, basil		\$ 20
VENEZIA Mozzarella, Parmacotto ham, artichokes, mushrooms, mediterranean olives		\$ 24
TROPEA Mozzarella, sliced onions, shredded tuna filet, black olives		\$ 23
PARMA Mozzarella, cherry tomatoes, prosciutto di Parma, arugula, shaved parmigiano cheese and a touch of balsamic glaze		\$ 24
LAS VEGAS Mozzarella, pepperoni, sausage, bacon		\$ 22
MILANO Mozzarella, meatballs, soft burrata cheese		\$ 28
GENOVA Mozzarella, arugula, pesto and ricotta		\$ 20
NOVARA Gorgonzola cheese, mozzarella, pears and nuts <i>"If you are not as nuts as we are, we won't feed you :)"</i>		\$ 22
NORCIA Truffle cream & oil, porcini mushrooms, sausage, mozzarella		\$ 29
TORINO 4 cheese: Gorgonzola, Mozzarella, Fontina, Parmigiano cheese		\$ 21

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 and mushrooms		\$ 24
CAVATELLI PESTO Homemade creamy pesto with basil, cashews and roasted cherry tomatoes		\$ 28

- We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles.
- All orders include one serving of complimentary homemade bread and focaccia.
- 20% gratuity will be added to parties of six or more. Corkage fee \$35 - 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.**
- 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.