



**Milano's
Old Fashioned**

\$12
rye whiskey, amaro,
demerara syrup,
angostura bitters,
orange peel, cherry

**Dirty Job
Martini**



\$12
choice of
gin or vodka,
dry vermouth,
olive juice,
blue cheese olives



**Clementine
Negroni**

\$12

gin, campari, vermouth,
clementine liquor

**Frozen
Blood Orange
Amaretto
Sour**



\$12
amaretto, salerno
blood orange liq, lemon juice

-SIGNATURE | 12-

SICILIAN MARGARITA
tequila, amaretto, frangelico,
rosemary lemon tajin

THE GODFATHER
scotch, amaretto, angostura

LEMON SORBETINI
lemon vodka, lemoncello,
sour, lemon sorbet foam

ESPRESSO MARTINI
espresso vodka, coffee liquor,
cold brew, coffee foam

LEMONCELLO SPRITZ
lemoncello, elderflower liquor,
prosecco, tonic water

APEROL SPRITZ
aperol, prosecco, seltzer, orange

- APPETIZERS -

CALAMARI FRITTA \$16.95
crispy fried calamari rings with
our signature sauce

SAUSAGE & PEPPERS \$14.95
grilled sweet italian fennel sausage
with garlic vinegar italian peppers

ITALIAN FRIED CLASSICS \$12.95
fried mozzarella sticks and cheese
stuffed ravioli with marinara sauce

EGGPLANT ROLATINI \$14.95
eggplant rolls stuffed with ricotta,
topped with mozzarella in marinara

MAMAS MEATBALLS \$14.95
3 beef meatballs baked in a zesty
marinara sauce, melted mozzarella

MUSSELS \$14.95
steamed mediterranean mussels in
garlic white wine or spicy tomato

- SALADS -

MISTA \$8.95
lettuce mix tossed with sliced
tomato, mozzarella, pepperoncini,
black olives, italian dressing

CAESAR \$8.95
hearts of romaine tossed
with our caesar dressing and
croutons, parmigiano romano

MONA LISA \$15.95
spinach, 4 shrimp, tomatoes,
garbanzo, carrots, boiled egg,
creamy italian vinaigrette

TUSCAN CHICKEN \$14.95
tuscan spiced chicken, greens,
RRP, artichokes, tomatoes,
olives, lemon vinaigrette

ADD: Chicken or Meatballs | 7.95
Shrimp (4) | 12.95 - Salmon (8oz) | 14.95

- PASTA -

PENNE CARBONARA \$16.95
penne pasta with mushrooms,
prosciutto, peas in **parmesan cream**

SPAGHETTI BOLOGNESE \$16.95
spaghetti pasta served with
homemade **ground beef ragu**

SAUSAGE PENNE alla VODKA \$16.95
penne, italian sausage, laced with
vodka in **tomato-mascarpone sauce**

NONNAS BEEF LASAGNA \$16.95
housemade beef & cheese
lasagna, baked in **marinara**

CHICKEN FETTUCCINE ALFREDO \$17.95
fettuccine pasta, grilled chicken
in rich **parmesan cream sauce**

STUFFED SHELLS \$16.95
four jumbo ricotta stuffed
shells, baked in **vodka sauce**

CHICKEN PESTO LINGUINE \$17.95
linguine chicken, sun dried tomatoes,
mushrooms, **basil pesto creamy sauce**

RAVIOU GENOVESE \$16.95
ricotta stuffed ravioli, artichokes,
garlic, **genovese pesto sauce**

- ITALIAN OLD SCHOOL -

Best in Town!

CHICKEN PARM \$21.95
breaded and pan fried, covered with
melted parmigiano, baked in **marinara**

CHICKEN FLORENTINE \$21.95
chicken breasts, spinach mushrooms,
mozzarella, **tomatoe demi sauce**

CHICKEN MARSALA \$21.95
chicken breast pan seared
with **mushrooms marsala sauce**

CHICKEN PICATTA \$21.95
pan seared chicken breasts with
capers in **lemon wine sauce**

VEAL NAPOLI \$24.95
breaded veal cuttlets, layered with
eggplant & melted parm in **spicy
vodka sauce**

TUSCAN STEAK & FRITES \$29.95
16oz NY strip, **Signature!**
grilled in **peppercorn cognac
sauce**, pomme frites

- SEAFOOD SPECIALTIES -

LOBSTER RAVIOU \$19.95
five jumbo lobster stuffed
raviolis, with onion, mushroom,
in **champagne pink sauce**

GIOPPINO \$24.95 *Must Try!*
linguine with calaari, clams,
shrimp, mussels, scallops & cod,
spicy lobster base tomato sauce

LINGUINE CLAMS \$19.95
linguine pasta, clams, scallions
spicy red or garlic wine sauce

SHRIMP fra DIAVOLO \$19.95
linguine, our shrimp, calabrese
chili peppers, **spicy tomato sauce**

LEMON SOLE \$21.95 *Chef's Choice!*
parmesan crusted sole, capers,
spinach, **lemon white wine sauce**

SALMON PORTOFINO \$24.95
8oz spistachio crusted salmon, spinach,
tomatoes, **balsamic citrus honey**

- SANDWICHES - served with fries

THE GODFATHER \$16.95
ciabatta, breaded fried meatballs, basil pesto, fresh mozzarella, balsamic glaze

CHICKEN PARM HERO \$16.95
italian roll, breaded chicken breast, mozzarella, tomatoe basil sauce

SAUSAGE & PEPPERS HERO \$16.95
italian roll, grilled italian sausage, house vinegar peppers, melted mozzarella

CHICKEN CAPRESE \$16.95
ciabatta, grilled chicken, basil aioli, tomatoe, cucumber, fresh mozzarella

20% service charge will be applied to parties of 6 - \$5 charge for splitting dishes

Payment is due at time of service and CREDIT CARD REQUIRE A CHIP

our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.



House
\$12 *Reds & Whites*
by the Glass



House Red
& White
by the **\$50**
Bottle



\$12 *Red*
Sangria

-APERATIVO \$12-
GARIBALDI
campari, orange juice
AMERICANO
campari, red vermouth, seltzer

-BEER ON TAP-
PERONI ITALIAN LAGER 9
BROOKLYN LAGER 9
GOOS ISLAND IPA 9
BLACK BUTTE PORTER 9
KARBACH WHEAT ALE 9

-LIQUERS \$12-
GRAND MARNIER
FRANGELICO
AMARETTO
B & B

-DIGESTIVOS \$12-
LIMONCELLO
AMARO
SAMBUCA
GRAPPA

-REDS by the GLASS-

RUFFINO. Chianti Classico. Tuscany med-bodied, dry **15 - 70**
CK MONDAVI. Cabernet Sauvignon. CA medium, cherry, **12 - 60**
LA FINCA. Malbec. Argentina full bodied, chocolate, berry **14 - 65**
TNT. Pinot Noir. CA light body, strawberry, forest spices **12 - 60**

-WHITES by the GLASS-

ANTERRA. Pinot Grigio. Veneto med-bodied, citrus, dry **12 - 60**
LA TERRE. Chardonnay. CA medium bodied, oak, apple **12 - 60**
BERINGER. Sauvignon Blanc. C tequila barrel aged **12 - 60**
CK MONDAVI. Moscato. CA sweet white wine **12 - 60**
LUNAR GARVEST. Riesling. CA medium bodied, sweet, peach **12 - 60**

- RED WINES \$65 -

QUERCETTO. Chianti. Tuscany - delicious, exotic spice, white pepper
 CLASSIC MEDIUM BODIED TUSCAN WINE FOR EVERY OCCASION
BRICCO MAGNO. Nebbiolo. Piedemonte medium, forest spice, menthol
 NEIGHBORHOOD'S FAVORITE! PERFECT WITH HEARTY DISHES & RED MEATS.
BROWNE HERITAGE. Cab.Sauv. Oregon- black pepper, marion berry
 BOLD BOURDOUX STYLE FULL BODY CABERNET FROM COLUMBIA VALLEY. GREAT WINE
FOUR GRACES. Pinot Noir. Oregon elegant, pomegranate, moderate tannis
 HIGHLY RECOMMENDED-94 PTS AND RATED #29 BY WINE SPECTATOR TOP 100 WINES
CANTODORO. Nero D'Avola. Sicily. italy smooth, all spice, kola-nut
 SICILIAN STAPLE! HIGHLY RECOMMENDED WITH OUR SIGNATURE VEAL CHOP PARM
CASA MADERO. Cabernet Sauv. Mexico rich, full-bodied, dark chocolate
 OUTSTANDING WINE FROM THE OLDEST WINERY IN THE AMERICAS. HIGHLY RECOMMENDED

- RED WINES \$75 -

CASTELLO Sonnino. Chianti Reserva. Tuscany-fine, elegant, wild berries
 TRUE TUSCAN "UNDERDOG"! RECOMMENDED WITH OUR SIGNATURE "BISTECCA LA FIORENTINA"
PIO CESARE. Barbera D'Alba. Piedemonte spicy fruits, toasted tobacco
 BEAUTIFUL FULL BODIED BARBERA FROM THE ITALIAN COWBOY REGION
SPARMAN-HOLLER. Cabernet Sauv. CA-espresso herbes de Provence
 "AMONG TOP 3% PF ALL WINES IN THE WORLD-94 POINTS BY WINE SPECTATOR"
LE RAGOSE. Valpolicella. Veneto- balanced, maraschino jam, vanilla
 VERY NICE YOUNG MEDIUM BODIY WINE, GREAT WITH RED SAUCE DISHES
BIRILO. Super Tuscan. Tuscany - chocolate, walnut, medium-bodied
 "THE STEAK" WINE! PERFECT PAIR WITH OUR FILET MIGNON.
JOSEPH CARR. Cabernet Sauv. Nappa- black plum, violet, hazelnut
 CALIFORNIAN STAPLE, MEIUM-FULL BODY, GREAT WITH KANSAS STRIP
FINCA "EL ORIGEN" Gran Reserva. Malbec. Argentina cherries, figs
 ARGENTINIAN CLASSIC "CHURRASCO" full-BODIED WINE, GREAT WITH KANSAS STRIP
BEAR FLAG. Cabernet Sauv. Sonoma- black raspberry jam, cloves
 DIG DEEPER! AWESOME "TRAILBLAZER" WINE... 93 POINTS.

- SOMETHING SPECIAL -

PETRA POTENTI. 100% Cabernet Super Tuscan- elegant, black cherry **85**
 PORK, MEAT SAUCE, BEEF...THE REAL DEAL. FULL BODIED
IL PIOGGIONE. Rosso Di Montalcino. Tuscany- smooth, velvety, **77**
 TUSCAN CLASSIC! GREAT FOR ROASTED MEATS AND CREAMY PASTAS
CASAFORTE. Amarone Valpolicella. Veneto- full-bod, spicy fruit **88**
 MILANS FAVORITE! 15 % vol. GREAT TO BE ENJOYED WITH OLD FRIENDS.
ROCCHIE Costamagna. Barolo. Piedemonte red fruits, great finish **82**
 THE "ITALIAN KING" OF THE WINES, 18 MONTHS AGED IN WOOD
JUGGERNAUT. Cabernet Sauvignon. CA french oak, black fruit **79**
 STEVEN'S FAVORITE! DELICIOUS, FULL BODIED, DRY, BOLD & SMOOTH. 14.5% ALC
JUSTIN. Cabernet Sauvignon. Paso Robles. CA french oak, nuts **85**
 EXEPTIONAL BORDEAUX STYLED CABERNET. VANILLA, CINNAMON, OAK, LEATHER. 15%ALC

- WHITE WINE -

DAULA. Grillo-Viogner. Sicily - elegant, rich, tropical fruits **60**
PIEROPAN. Soave Classico. Veneto elegant, elderberry, apple **62**
CHALK HILL. Chardonnay. Sonoma. CA bold, oaky, green apple **69**
MASO CANALI. Pinot Grigio. Trentino elegant, floral, lemon & apple **64**
SIMI. Chardonnay. Sonoma. CA - buttery, tropical, balanced **66**

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