

APPETIZERS

Roasted Clams \$10.25

One pound of clams roasted with apple wood smoked bacon, artichoke, chopped tomato and red pepper.

Caprese \$6.75

Fresh basil, mozzarella and tomato drizzled with our homemade balsamic dressing.

Spinach & Artichoke Dip \$7.50

Creamy blend of parmesan, cream cheese, sour cream, spinach, artichoke and spices. Baked and served with French bread.

Mozzarella Bread \$4.00

Garlic bread topped with Wisconsin Mozzarella, then baked.

Southwest Salmon Ceviche \$9.50

Salmon marinated in citrus, tossed with cilantro, tomato, red onions, jalapeños and spices. Served with tortilla chips.

Stuffed Mushrooms \$7.00

Mushroom caps stuffed with garlic, parmesan, spinach and spices, then baked to perfection.

SOUPS & SALADS

Caesar Salad \$8.50

Crisp romaine lettuce tossed with parmesan, croutons, tomato and Caesar dressing.

Add Chicken \$3.25 Shrimp \$4.50

Salmon \$6.00

Italian Cobb \$11.25

Crisp romaine lettuce, basil, cabbage and carrots tossed with homemade Ranch dressing. Topped with roasted beets, apple wood smoked bacon, goat cheese, tomato, avocado and chicken.

House Salad \$3.75

Crisp romaine lettuce, cabbage, carrots, tomatoes, croutons, pepperoncini, and your choice of Ranch, Bleu Cheese, Italian, or Balsamic vinaigrette.

Venetian Salad \$9.50

Spring mix tossed with candied walnuts, goat cheese, Fuji apples and our homemade balsamic vinaigrette.

BBQ Salad

Crisp romaine lettuce tossed with chili ranch dressing, cilantro, cabbage, carrots, corn, mozzarella, olives, tomato and avocado. Topped with tortilla chips and BBQ sauce. Served with your choice of Chicken \$11.75 or Texas Spice Rub Salmon \$15.75

Antipasto \$10.50

Crisp romaine lettuce topped with mozzarella, red onion, olives, mushrooms, salami, pepperoni, ham, tomato, pepperoncini and our homemade Italian dressing.

Spa Salad \$11.50

Spring mix tossed with homemade vanilla pear vinaigrette, chicken, cilantro, goat cheese, avocado, candied walnuts, pine nuts and dried cranberries.

Minestrone Soup

Hearty Minestrone soup, noodles, beans, and vegetables in a delicious broth. Cup \$4.00 Bowl \$5.00

PASTAS

Substitute whole wheat penne pasta to any order for \$0.50
Add Garden Salad or cup of Minestrone Soup \$2.50

Southwestern Pasta \$15.00

Bowtie pasta with olive oil, cumin, roasted red bell peppers, cilantro, tomatoes, corn and feta cheese. Add Chicken \$3.25 Shrimp \$4.50 Salmon \$6.00

Cheese Ravioli \$13.25

Cheese ravioli served with our homemade meat or marinara sauce.

Add Meatballs \$3.50

Chicken Portofino \$16.25

Grilled chicken topped with sautéed mushrooms, bacon bits, garlic, feta cheese and tomatoes. Served with a side of spaghetti.

Jambalaya Pasta \$15.25

Andouille sausage and chicken simmered in a mildly spicy tomato sauce with bell pepper and onion.

Served over a bed of spaghetti pasta.

Add Shrimp \$4.50 Salmon \$6.00

Chicken Parmesan \$16.25

Seasoned breaded chicken topped with homemade marinara and mozzarella. Baked and served with a side of spaghetti.

Lasagna \$14.50

Three layers of pasta with our meat sauce, salami, sausage, pepperoni and three cheeses.

Eggplant Parmesan \$14.50

Breaded and egg-battered eggplant baked with marinara sauce and mozzarella cheese. Served with a side of spaghetti.

Make it a Milan (3 cheese blend) \$2.00

Seafood Pasta \$17.50

Mussels, clams, shrimp and white fish simmered in a white wine, garlic tomato bisque. Served over a bed of spaghetti.

Spaghetti or Fettuccine \$10.25

Pasta served with your choice of meat or marinara sauce.

Add Meatballs \$3.50 or Ravioli \$3.00

Fettuccine Alfredo \$15.25

A rich cream sauce blended with garlic, pepper and parmesan.

Add Chicken \$3.50 Shrimp \$4.50

Fresh Salmon \$18.25

Pacific salmon filet baked with your choice of Maple Asian Glaze or our Texas Spice Rub.

Both served over bowtie pasta with a rich garlic butter cream sauce.

SIGNATURE DISHES

Chicken Piccata \$16.25

Lightly breaded chicken with artichokes, mushrooms, tomatoes and capers in a lemon butter cream sauce. Served over a bed of spaghetti.

Filet Mignon Skewers \$20.25

Filet Mignon skewers served with a smoked almond balsamic salsa and sautéed broccoli, mushrooms, grape tomatoes, and roasted garlic.

Pasta Roma \$15.25

Artichoke hearts, mushrooms, tomatoes and basil sautéed in a smoked mozzarella sauce.

Tossed with bowtie pasta.

Add Chicken \$3.50 Shrimp \$4.50 Salmon \$6.00

Miso Glazed Chilean Sea bass \$21.00

Miso marinated Chilean sea bass with sautéed broccoli, mushrooms, grape tomatoes and roasted garlic.

Macadamia-Nut Chicken \$16.25

Macadamia-Nut crusted chicken topped with homemade mango-salsa. Served with sautéed broccoli, mushrooms, and grape tomatoes.

SANDWICHES

Served with your choice of Garden Salad or cup of Minestrone Soup.

Meatball \$8.50

Homemade meatballs sliced and baked with our meat sauce and mozzarella cheese. Served on a toasted French roll.

Roasted Chicken \$8.75

Oven roasted chicken baked with mozzarella cheese. Served with ranch, lettuce and tomato on a toasted French roll.

California Caprese \$8.00

Fresh mozzarella, avocado, basil, tomato and chicken with a balsamic dressing and served on a toasted French roll. Add Chicken \$2.00

Pastrami \$9.50

New York style, seasoned pastrami served hot with mozzarella cheese, mustard and pickles on a homemade pretzel roll.

Torpedo \$9.25

Salami, pepperoni, ham, tomato, mozzarella, black olives, sliced pepperonis, lettuce and Italian dressing. Served on a toasted French roll.

California Turkey \$9.25

Smoked turkey, avocado, tomato and lettuce with our homemade chili ranch dressing. Served on a toasted French roll.

Balsamic Glazed Pulled Pork \$9.00

House roasted pulled pork with caramelized balsamic glaze, shredded lettuce, and mozzarella cheese. Served on our garlic toasted French bread.

California BLT \$10.00

Bacon, shredded lettuce, tomato, avocado, chicken and cheddar cheese. Served on a garlic butter toasted pretzel roll.

PIZZAS

	Individual or Calzone	Medium 12"	Large 14"	X-Large 16"	Party 24" (8-10 People)
Cheese	\$8.75	\$14.00	\$16.90	\$19.35	\$35.40
1 Topping	\$9.20	\$15.75	\$18.60	\$22.15	\$40.15
2 Toppings	\$9.85	\$17.25	\$21.15	\$24.35	\$44.15
3 Toppings	\$10.20	\$18.45	\$22.90	\$26.15	\$47.65
4 Toppings	\$10.85	\$19.45	\$24.40	\$27.65	\$50.65
5 Toppings	\$11.00	\$20.25	\$25.15	\$28.35	\$51.65
Extra Cheese or Chicken	\$1.50	\$2.75	\$3.90	\$4.65	\$6.65

Toppings

Salami - Sausage - Pepperoni - Canadian Bacon - Breakfast Bacon - Meatball - Anchovy - Mushroom - Red Onion - Bell Pepper
Artichoke Heart - Fresh Tomato - Black Olive - Fresh Basil - Zucchini - Fresh Spinach - Jalapeños - Garlic - Pineapple - Ricotta

SPECIALTY PIZZAS

(Numbers reflect number of toppings. See above for prices.)

Mediterranean (3)

Sunflower Pesto - Artichoke Heart
Fresh Tomato

BBQ Chicken (3)

BBQ Sauce - Red Onion - Chicken

Margherita (3)

Olive Oil - Garlic - Fresh Tomato
Basil - Salt and Pepper

Vegetarian (5)

Mushroom - Black Olive - Red Onion
Bell Pepper - Fresh Tomato

Milano's Special (5)

Salami - Sausage - Pepperoni - Black Olive
Mushroom - Bell Pepper - Red Onion

KIDS MENU

Pasta \$5.75

Your choice of Spaghettini,
Fettuccine, or Bowtie pasta
with meat sauce, marinara sauce or
butter and cheese.

Lasagna \$5.75

Three layers of pasta with
our meat sauce, salami, sausage,
pepperoni and three cheeses.

Fettuccine Alfredo \$6.25

A rich cream sauce blended
with garlic, pepper and parmesan.

Cheese Ravioli \$6.25

Cheese ravioli served with your
choice of meat or marinara sauce.

BEVERAGES

Sodas, Teas, Juices and Coffee (Free Refills) \$3.00

Pepsi, Diet Pepsi, Sierra Mist, Root beer, Dr. Pepper, Pink Lemonade, Iced Tea, Apple Juice, Orange Juice, Cranberry Juice, Hot Tea, Regular or Decaf Coffee

Italian Margarita \$5.75

Sauza gold Tequila, triple sec, sweet & sour with a
splash of Amaretto, served on the rocks with a sugar
rim and topped with a cherry.

Long Island Iced Tea \$7.25

Sauza Tequila, Tanqueray Gin, Smirnoff Vodka,
Cruzan Rum, sweet & sour, and a splash of cola.

Lemon Drop \$6.25

Absolute Citron, fresh squeezed lemons, Gaetano, &
Triple Sec with a sugar rim

Mandarin Pear-Tini \$6.50

Absolute Pear Vodka, mandarin orange juice, simple
syrup, and a lemon squeeze.

Margarita Pitcher \$12.50

Sauza gold Tequila, triple sec, sweet & sour,
served on the rocks with salt-rimmed glasses.

White Wine

White Zin, Beringer, California
One of America's Favorites!

Riesling, Heinz Eifel Kabinett, Germany
Fruity with crisp acidity

Pinot Grigio, Pasqua, Italy
Fresh and fruity, crisp with a balanced finish

Pinot Grigio, Campanile, Italy
Light body, crisp, refreshing

Chardonnay, Salmon Creek, California
Light body, a little oaky and creamy

Chardonnay, Cupcake, California
Hints of tropical fruit and vanilla with a creamy texture

Chardonnay, Ferrari Carano, Alexander Valley
Full body, cream & oaky

Chardonnay, Ojai Vineyard, Santa Barbara County
Crisp & complex, flavors of citrus & jasmine, juicy finish

Glass | Bottle

\$6.00 | \$22.00

\$6.50 | \$24.00

\$6.00 | \$22.00

\$6.25 | \$23.00

\$6.00 | \$22.00

\$6.50 | \$24.00

Bottle Only | \$25

Bottle Only | \$34

Red Wine

Chianti, Terramia, Tuscany
Medium body, great with a calzone!

Chianti Classico, Gabbiano, Tuscany
Medium body, cherry & red currant fruits, pretty

Gran Passione, "Amarone" Style, Veneto Region
Italian full-bodied wine with ripe fruit & good concentration.

Pinot Noir, Greg Norman, Santa Barbara County
Medium body, silky with ripe strawberry and cherry notes

Pinot Noir, Heron, California
Delicate spices yet smooth and complex

Pinot Noir, Wildhorse, Central Coast, California
Medium body, with a touch of spice and cherry

Pinot Noir, Erath, Oregon

Medium body, juicy raspberry & cherry with a hint of smoke

Pinot Noir, Fog Dog, Sonoma Coast

Medium body with a touch of earth, spice & cherry

Merlot, Coastal Vines, California

Light bodied, nice wine.

Merlot, Clois Du Bois, California

Full body, enjoyable!

Cabernet Sauvignon, Carmenet, California

Medium body, mild tannins

Cabernet Sauvignon, Rancho Sisquoc, Santa Maria Valley

Velvety with flavors of vanilla and oak

Cabernet Sauvignon, Beringer, Knights Valley, Napa

Full Body, black cherry, hint of oak & elegant finish

Cabernet Sauvignon, Francis Ford Coppola, Alexander Valley

Director's Cut. Dark, rich and complex.

Cabernet Sauvignon, Chateau Souverain, Napa

Full body, Bordeaux blend

Cabernet Sauvignon, Stags' Leap, Napa

Full body, wild fruit, espresso & chocolate – complex

Glass/Bottle

\$6.00 | \$22.00

Bottle Only | \$22

\$8.50 | \$32.00

\$6.75 | \$25.00

\$7.50 | \$28.00

\$8.50 | \$32.00

Bottle Only | \$35

Bottle Only | \$43

\$6.00 | \$22.00

\$6.50 | \$24.00

\$6.00 | \$22.00

\$8.50 | \$32.00

Bottle Only | \$32

Bottle Only | \$34

Bottle Only | \$48

Bottle Only | \$52

Beer

Bottle Beer

Anchor Steam

Bud Light

Budweiser

Firestone 805 (local)

Guinness

Heineken

Imperial

Longboard Lager

Shock Top

Sol

Newcastle

Stella

Stella Cidre

Odouls (non-alcoholic)

On Tap

Firestone DBA (local)

Michelob Ultra

Shock Top

Surf Brewery Aerial IPA (local)

Surf Brewery

Mondos Blonde Ale (local)

Wahine Lemon Wheat Ale

Not all ingredients are listed. Please alert your server if you have any food allergies. We accept cash and most major credit cards. Sorry, no checks accepted. Prices and items subject to change.

Please ask your server for dessert selection.