

# Milano's

ITALIAN RESTAURANT

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

### Southwestern Pasta \$11.75

Bowtie pasta with olive oil, cumin, roasted red bell peppers, cilantro, tomatoes, corn and feta cheese.

Add Chicken \$3.25 Shrimp \$4.50

### Cheese Ravioli \$11.00

Cheese ravioli served with our homemade meat or marinara sauce.

Add Meatballs \$3.50

### Chicken Portofino \$12.50

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

### Eggplant Parmesan \$11.50

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

### Chicken Parmesan \$12.50

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

### Lasagna \$11.50

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

### Fresh Salmon \$14.50

Pacific salmon filet baked with your choice of maple glaze or our Texas spice rub. Both served over bowtie pasta with a rich garlic butter cream sauce.

### Pasta Roma \$12.00

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

Tossed with bowtie pasta.

Add Chicken \$3.25 Shrimp \$4.50

### Seafood Pasta \$14.50

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

### Spaghettini or Fettuccine \$10.50

Pasta served with your choice of meat or marinara sauce.

Add Meatballs \$3.50 or Ravioli \$2.00

### Fettuccine Alfredo \$11.50

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

Add Chicken \$3.25 Shrimp \$4.50

### Chicken Piccata \$12.50

Lightly breaded chicken with artichokes, mushrooms, tomatoes and capers

in a lemon butter cream sauce.

Served with a side of spaghetti.

## 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.

### Pastrami \$9.50

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

### Roasted Chicken \$8.75

Oven roasted chicken baked with mozzarella cheese. Served with ranch, lettuce and tomato

on a toasted French roll.

### Torpedo \$9.25

Salami, pepperoni, ham, tomato, mozzarella, black olives, sliced pepperoncinis, lettuce and Italian dressing. Served 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

### California Turkey \$9.25

Smoked turkey, avocado, tomato and lettuce with our homemade chili ranch dressing.

Served on a toasted French roll.

### 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 Spaghetti, 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.

### Margarita Pitcher \$12.50

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

### 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.

### 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.