

SALUMI E FORMAGGI

Charcuterie & Cheeses

SALUMI

2 | \$15 4 | \$23 6 | \$29

Prosciutto

Speck

Mortadella

Bresaola

Coppa

Salame

FORMAGGI

2 | \$14 4 | \$21 6 | \$27

Parmigiano

Pecorino

Gorgonzola

Ubriaco

Ruviola

Buffalo Mozzarella

MISTO ALL'ITALIANA

\$29

Choice of
3 cheeses + 3 meats

PIZZE

Pizza

MARGHERITA 18
Mozzarella, tomato sauce, fresh basil

DIAVOLA 22
Mozzarella, tomato sauce, smoked scamorza, 'nduja

SALSICCIA E RUCOLA 22
Sweet italian sausage, mozzarella, arugula

ZUPPE E INSALATE

Soups & Salads

MINISTRONI DI VEGETALI 14
Homemade light italian soup with cannellini beans, onions, celery, carrots and tomatoes

ZUPPA DI FAGIOLI 13
Beans and vegetable soup

INSALATA BISTRO' MILANO 13
Mixed greens, cherry tomatoes, carrots, celery, watermelon radish, balsamic dressing

INSALATA DI RUCOLA 15
Arugula salad, endive, apple, toasted hazelnuts, shaved parmesan cheese lemon dressing

INSALATA CAESAR 14
Romaine lettuce hearts, shaved Parmesan, croutons, caesar dressing
Add chicken \$6 | shrimps \$8 | Salmon \$13

INSALATA DI BARBABIETOLE 18
Braised beets, frisee, ricotta salata, toasted pistachios, saba wine dressing

ANTIPASTI

Appetizers

CARPACCIO DI MANZO 21
Beef carpaccio served with arugula, pecorino cheese, homemade maynaise

POLIPO 21
Octopus carpaccio panseared seafood and arucula salad

FRIITURA DI CALAMARI E GAMBERI 19
Fried calamari, shrimps and chickpeas with lemon aioli

PROSCIUTTO, E BURRATA 23
Imported Prosciutto di Parma, imported Burrata Pugliese

TARTAR DI TONNO 21
Tuna tartare, avocado, fennel, chive, lemon dressing

CAPRESE 21
Imported buffalo mozzarella, beef tomato, basil pesto, pine nuts

QUATTRO FORMAGGI 21
Mozzarella, gorgonzola, fontina, ricotta, black pepper

PROSCIUTTO 22
Mozzarella, tomato sauce, Imported Prosciutto di Parma, arugula, shaved parmesan, e.v.o.o.

CALABRESE 21
Mozzarella, tomatoes, salami, basil

PRIMI PIATTI

Pastas & Risottos

SPAGHETTI AL POMODORO 20 Tomato sauce, tomatoes, basil	*GNOCCHI AL BASILICO 25 Homemade basil potato, pine nuts, ricotta salata, fresh tomatoes
*TAGLIATELLE AL RAGU' 25 Homemade pasta with signature Bolognese meat sauce	*RAVIOLI 26 Homemade ravioli filled with spinach and ricotta
*LINGUINE ALLE VONGOLE 26 Clams, garlic, white wine sauce, and fresh tomato	*LASAGNA 25 Oven baked homemade pasta layered with Bolognese ragu and bechamel
SPAGHETTI AI FRUTTO DI MARE 28 clams, calamari, shrimp, scallops, mussels, and tomato	SPAGHETTI ALLA CARBONARA 26 Pancetta, pecorino cheese in a cream sauce
*PAPPARDELLE AL RAGU DI CONIGLIO 26 Rabbit ragu, black olives, cherry tomatoes, and wild mushrooms	*Homemade pasta made fresh daily gluten free pasta available
RISOTTO CON FUNGHI PORCINI 26 Risotto with mushrooms porcini and parmigiano fondue	

I CLASSICI MILANESI

Milan Classics

RISOTTO ALLA MILANESE CON OSSOBUCO 44 Saffron risotto, braised veal shank, gremolata	BATTUTA DI VITELLO ALLA MILANESE 39 Veal cutlet fried in clarified butter, arugula, cherry tomatoes
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SECONDI PIATTI

Entrees

BRANZINO ALLA GRIGLIA 37 Grilled Mediterranean Sea Bass, served with seasonal vegetables	CHICKEN PARMESAN 29 Thick-cut breaded chicken breast, tomato sauce, caciocavallo, Parmigiano Reggiano, mixed green salad
SALMONE 33 Pan seared salmon served with cuscus, vegetables in lemon caper sauce	COSTOLETTA D'AGNELLO 39 Grilled rack of lamb, potato gratinato rosemary lamb juice
CAPESANTE ARROSTO 39 Pan seared scallops, butternut squash puree, and black truffle slices with lobster sauce	FILETTO CON L'OSSO ALLA GRIGLIA 45 Bone filet mignon served with truffle mashed potatoes in a red wine sauce

CONTORNI

ALL SIDES 9.50

Roasted potatoes, cream pinach, sauteed spinach, brocoli rabe, french fries, Asparagus

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, EGGS AND OR FISH MAY INCREASE YOUR RISK OF FOOD ILLNESS; ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
WE ARE NOT RESPONSIBLE FOR ANY LOST OR STOLEN ITEMS