

Bread

Bruschetta – diced truss tomatoes, basil, garlic and Spanish onion on a freshly made toasted focaccia 9

Garlic Bread on a homemade toasted focaccia 3

Pizza

Garlic, chilli, cheese or pesto crust 10

Bruschetta Capri : Pizza dough bruschetta topped with cherry tomatoes, bocconcini, kalamata olives, basil and capers 15

Margherita : Fresh basil, tomato and buffalo mozzarella 16

Vegetariana : Eggplant, Zucchini, Sweet Potato, Roasted Capsicum, semi-dried tomato 17

Siciliana : a very spicy Sicilian salami, telegio cheese 18

Napoletana : Salted fillet anchovies, olives, mozzarella cheese 16

Prosciutto : Buffalo mozzarella, prosciutto, rocket and shaved parmesan cheese 19

Seafood : Prawns, calamari, chilli, aioli and caviar 21

Gamberi : Prawns, fontina cheese, truss tomatoes and basil pesto 22

Satay Duck : Spicy satay sauce, BBQ peking duck, buffalo mozzarella and baby herbs 22

Supreme : Ham, salami, mushroom, capsicum and onion 20

Meatlovers : for those who just love meat 18

Salmone : Tasmanian smoked salmon, baby spinach, capers, Spanish onions and sour cream 20

Salame : Eggplant cubes, salami, kalamata olives and capsicum 18

Cocktail : Tomato, mozzarella, prawns, truss tomatoes, finished with cocktail sauce 22

Entrée

Oyster – Sydney rock oysters served natural with two dipping sauces 2.50 each

Caprese Stack –authentic Italian buffalo mozzarella laid on cherry tomatoes and basil salad with extra virgin olive oil 15

Tortino Di Salmone – flan of ricotta and smoked salmon mixed with asparagus served with drops of tomato coulis 18

Calamari – salt and pepper venetian style calamari with homemade tartare sauce 17

Prawn and Calamari salad – poached calamari and prawns with fresh tomatoes and celery, sprinkled with parsley, garlic served on a bed of aubergine puree 18

Garlic Prawns – oven baked king prawns with confit garlic and cherry tomatoes flamed with brandy and finished with napoletana sauce 22

Chicken – Italian battered strips of chicken served with homemade aioli sauce and a julienne of vegetables 16

Scallops – coated with an infusion of brandy and E.V.O baked with a fine Herbs gratin 21

Crab Salad – layers of blue swimmer crab meat, avocado salad and smoked salmon accompanied with a mango salsa 21



Pasta & Risotto

All pasta's freshly made on premises

- Spaghetti Marinara** – with a seasonal array of fresh seafood in Milano's signature marinara sauce 28
Tinballo – parcel of angel hair baked with pink sauce, wrapped in thin slices of aubergine 19
Linguine with Prawns – Tiger prawn sautéed with zucchini, white wine with a hint of curry powder 22
Penne – tossed in a braised Italian pork sausages sauce in mediterranean sauce 18
Seafood Lasagna – braised mixed seafood, layered on pasta sheets with sauté zucchini and wine ripened tomatoes 24
Free fold lasagne – homemade spinach pasta sheets served with sauté wagyu beef, rosemary and sweet tomatoes 21
Lobster ravioli – filled with lobster and king prawns meat served with bisque, a touch of crab meat 25
Gnocchi – homemade English spinach and ricotta gnocchi sautéed with cherry tomatoes, basil and garlic topped with parmesan flakes 20
Traditional Cannelloni – a classic pork, veal and vegetables filling, rolled in homemade Spinach pasta sheets, baked with bechamelle and a drop of tomato jus 19
Fishermen's Risotto – carnaroli rice cooked with a selection of fresh seafood slowly poached in chardonnay 24

Main Course

- Caciucco** – a mix variety of seafood with garlic, chilli, brandy, parsley in napoletana sauce served with toasted bread 34
Atlantic salmon – roasted salmon fillet, accompanied with potatoes and zucchini finished with a light pesto olive oil 27
Veal Scaloppine Pizzaiola – yerling veal escalopes, braised in a red mediterranean sauce with olives and capers, topped with parmesan, served in a sizzling casserole 25
Veal Scaloppine Auletta – pan fried yerling veal medallions with caramelized pears in walnuts, cream and parmesan sauce 25
Milano Ocean Beef – 250g of beef tenderloin grilled served on a bed of mash potatoes with baked lobster tail, king prawns and red wine jus 37
Duck – half double roasted duck served with baked chat potatoes, sautéed baby spinach and grilled pumpkin, drizzled with orange glaze 28
Lamb Rack – oven roasted rack of lamb served with potato gratin, jus, almond fillets and mint 27
Suckling Pig – pork belly confit, roasted pork loin and homemade pork sausage rolled in prosciutto served with apricot and apple in jus 28
Rib Eye Steak – 450g char-grilled rib-eye with mash potato and seeded mustard jus 26
Chicken Breast – roasted chicken supreme served with a baked corn cake and a warm salad of tomatoes, olives, capers and pinenuts 24

PRE – ORDER

Seafood Platter – for a minimum of two people is available within 24 hours notice - Market Price

Salad and Side Dishes

- Caesar salad** with cos lettuce, soft boiled egg, crispy bacon strips, croutons and parmesan cheese 14
Served with grilled chicken 17
Sicilian salad – baby cos lettuce, chat tomato, eggs, baby capers, julienne carrot, Spanish onion, cherry tomato, black olives, bocconcini, cheese and preserved tuna served in a carasau bread basket 14
Garden salad – mixed leaves with tomato, Spanish onion, cucumbers, carrot with a herb dressing 10
Rocket and pear salad with walnuts, shaved reggiano cheese and balsamic dressing 10
Sauteed baby vegetables 10
Roast potato chats with rosemary and garlic oil 10
Beer battered fries 10
Mash Potato 8



Dessert

Fresh Berry Mille Feuille 15

Zuppa Inglese – Italian Style Trifle with strawberries 15

Cannoli filled with sweetened mascarpone and amaretto served with roasted almond ice cream 12

Chocolate pot de crème with an orange compote and hazelnut ice cream 15

Pear and Almond gelette with vanilla bean ice cream 12

Crepes with caramelised banana, butterscotch sauce and finished with a dollop of cream 12

Poached Italian meringue with mascarpone filled figs and finished with a sweet port sauce and cinnamon ice cream 12

Indulge, miniature dessert tasting plate for two persons or more 35

A selection of Italian Cheese 15

With or After Dessert

Coffee and petit fours 3.5

Select teas and petit fours 3.5

Affogato with Frangelico 7.5

Corretto (Short black with liqueur) 7.5

Roman Coffee (Sambucca) 7.5

Jamaican Coffee (Tia Maria) 7.5

Irish Coffee (Jamesons) 7.5

Mexican Coffee (Kahlua) 7.5

MILANO
RESTAURANT