

LA STELLA

Means "Stars" in Italian. Chef's recommend.

Antipasti

Marinated Salmon

Green Asparagus, Lemon Cream, Citrus Dressing, Salmon Caviar, Black Caviar
or

Yellow Tail Hamachi Tartare

Cucumber, Mixed Bell Peppers, Green Onion, Radish, Okra



Soup

Ciuppin

Fish and Tomato Soup, Smoked Lobster, Basil Oil



Pasta

Spaghetti a Ragout di Pesce Seafood Ragout with Tomato Sauce

or

Linguine Pasta with Mushroom Cream Sauce



Carne

US Beef Tenderloin with Red Wine Sauce

Sautéed Foie Gras, Seasonal Vegetables, Red Wine Sauce



Dessert

Soft Mango Cream with Sorbet

or

Soft Cheese Mousse and Berry Compote with Champagne Strawberry Sauce

160

A 10% service charge will be added to your bill.
Menus are subject to change.

MONTHLY SPECIAL

REGALO

Means "Gift" in Italian. Chef's Special.

Antipasti

Bluefin Tuna with Prosciutto Ham
Plum and Caper Vinaigrette



Soup

Cream of Porcini Mushroom Soup
Smoked Lobster



Pesca

Sautéed Marinated Salmon, Mi Cuit
Sauce Pistou



Carne

USDA Prime Beef Striploin 180g (6oz)
Seasonal Vegetables, Shallot Sauce

Or

US Beef Tenderloin 110g (4oz) with Sautéed Foie Gras
Seasonal Vegetables, Shallot Sauce



Dessert

**Rich Baked Chocolate Cake, Served with Nut Caramelized
and Coffee Ice Cream**

180

A 10% service charge will be added to your bill.
Menus are subject to change.

SALADS AND APPETIZERS

MARKET GREENS	21
Handpicked Lettuce, Tomato, Crudit�, Balsamic	
with Prosciutto	25
MILANO CAESAR SALAD	
Romaine, Anchovy, Smoked Bacon Bits, Parmesan, Caesar Dressing	
with Smoked Chicken	25
with Marinated Prawns	28
LOBSTER	30
Zucchini and Tomato Confit, Spiced Mayonnaise	
SALMON	28
Home Marinates Herb Salmon, Green Asparagus, lemon Cream,	
Citrus Vinaigrette, Salmon Caviar, Black Caviar	
SCALLOP CARPACCIO	28
Curry Flavored Vinaigrette, Cucumber Cream	
YELLOW TAIL	28
Tartar Salad, Cucumber, Mixed Bell Peppers, Green Onion, Radish, Okra,	
Japanese Miso Sauce, Topped with Caviar	
MILANO SPECIALTY ITALIAN MEATBALL	25
Tomato Sauce, Basil, and Parmesan Cheese	
SAUT�E FOIE GRAS with STEAMED WHITE RADISH	30
Soy and Black Pepper Sauce	

SOUP

FISH AND TOMATO SOUP	18
Smoked Lobster, Basil Oil	
ITALIAN WEDDING SOUP	15
Chicken Soup with Italian Meatball, Vegetables, and Parmesan Cheese	

PASTA

LINGUINE PEPPERONCINO	40
Japanese Scallops, Lobster, Green Onion, Brussel Sprout Garlic Oil, Salmon Caviar	
FETTUCCINE	40
Prosciutto Ham, Mushroom, Cream Sauce with Truffle	
SPAGHETTI AL RAGOUT DI PESCE	36
Seafood Ragout with Tomato Sauce and Garlic Cream	
RIGATONI	35
Spicy Tomato Sauce, Parmesan Cheese	

FROM THE SEA

ATLANTIC SALMON	45
Golden Beets, Asparagus, Salmon Caviar and Truffle Coulis	
JAPANESE HOKKAIDO SCALLOPS	45
Grilled Vegetables, Enoki Sauce, Balsamic	
BLUEFIN TUNA	45
Panfry with Bread Crumbs, Market Vegetables, Bell Yellow Pepper Coulis, and Mini Tomato and Shallot Vinaigrette Sauce	

BEEF

AMERICAN CUT USDA PRIME BEEF	
STRIPLOIN 360G (12OZ)	55
FILET MIGNON 220G (8OZ)	65
RIB EYE 360G (12OZ)	65
JAPANESE WAGYU STRIPLOIN 280G (10OZ)	120
JAPANESE WAGYU TENDERLOIN 180G (6OZ) / 270G (9OZ)	98 / 130

Choice of Sauces –

Milano Mushroom, Argentine Chimichurri, Green Peppercorn, Red Wine, French Whole Mustard, Dijon Mustard, Soy with Garlic Sauce or Wasabi with Soy Sauce

All of Beef Entrée served with Daily Petti Vegetables

LAMB

GRILLED LAMB CHOP	58
Herbs, Anchovy Sauce, Ratatouille, Truffle Mashed Potato	

VEAL

MILANO COSTOLETTA (Chef's Choice)	55
Pan Fried Veal with Breadcrumbs with Parmesan Cheese, Mozzarella, Basil, Tomato Sauce	

SIDES

Potato – Mashed, French Butter	8
Sweet Corn – White Onion, Garlic, Butter	8
Potato – Fries with Truffle Salt	10
Spinach – Creamy	10
Broccolini – Garlic Chips, Bacon	12
Mushrooms – Sautéed	12

DESSERT

SOFT MANGO CREAM WITH MANGO SORBET	16
PISTACHIO AND FIG TART	18
Served with Rose Raspberry Sorbet	
SOFT CHEESE MOUSSE AND MIXED BERRY COMPOTE	18
Served with Champagne Strawberry Sauce	
CLAFOUTIS PEACH	18
Served with Peach Vanilla Ice Cream	
RICH BAKED CHOCOLATE CAKE	20
Served with Caramelized Nuts and Coffee Ice Cream	

A 10% service charge will be added to your bill.

Menus are subject to change.

Menus, dishes, food items and place of origin may be subject to change, based on food procurement availability.

Fish, squid, Fish Egg Roe, Shrimp are raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.