

## 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 Sea Bass**  
White Wine Sauce, Almond and Shallot Pate



#### 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 Caramelize  
and Coffee Ice Cream**

180

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## SALADS AND APPETIZERS

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

## SOUP

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

## PASTA

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

## FROM THE SEA

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

## BEEF

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

<b>GRILLED LAMB CHOP</b>	58
Herbs, Anchovy Sauce, Ratatouille, Truffle Mashed Potato	

## VEAL

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

## SIDES

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

## DESSERT

<b>SOFT MANGO CREAM WITH MANGO SORBET</b>	16
<b>PISTACHIO AND FIG TART</b>	18
Served with Rose Raspberry Sorbet	
<b>SOFT CHEESE MOUSSE AND MIXED BERRY COMPOTE</b>	18
Served with Champagne Strawberry Sauce	
<b>CLAFOUTIS PEACH</b>	18
Served with Peach Vanilla Ice Cream	
<b>RICH BAKED CHOCOLATE CAKE</b>	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.