

SELEZIONE DELLO CHEF

Amuse Bouche



Antipasti

Home Marinated Herb Salmon with Green Asparagus
Lemon Cream, Citrus Vinaigrette, Salmon Caviar, Black Caviar



Soup

Fish and Tomato Soup
Smoked Lobster, Basil Oil



Main

USDA Prime Beef Striploin 180g(60z)
Seasonal Vegetables, Mushroom Sauce



Dessert

Soft Mango Cream with Sorbet

95

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

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

LA STELLA

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

Amuse Bouche



Antipasti

Seared Yellowtail with Fresh Vegetable Salad Mustard Vinaigrette



Soup

Spinach Soup with Japanese Hokkaido Scallop



Pasta

Linguine Pasta

Lobster and Bacon Tomato Cream Sauce



Main

US Beef Tenderloin 110g(4oz) with Sautéed Foie Gras

Assorted Mushrooms, Shallot Sauce



Dessert

Soft Cheese Mousse and Mixed Berry Compote

Served with Champagne Strawberry Sauce

130

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MONTHLY SPECIAL REGALO

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

Amuse Bouche



Antipasti

Lobster Tower

Zucchini and Tomato Confit, Spiced Mayonnaise



Soup

Cream of Porcini Mushroom Soup



Pasta

Rigatoni with Spicy Tomato Sauce and Parmesan Cheese



Pesca

Sautéed Sea Bass

White Wine Sauce, Almond and Onion Cream



Main

Atlantic Salmon with Salmon Caviar and Truffle 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

MARKET GREENS SALAD	21
Mixed Season Salad, Tomato, Balsamic Dressing 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	
PRIME BEEF TENDERLOIN CARPACCIO	29
Sherry Vinegar and Truffle Emulsion	
SAUTEE 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	

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	

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

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