

## 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

### **Smoked Duck Breast**

Mushroom Salad and Foie Gras Pâté



## Soup

**Chilled Cauliflower Potage with Beef Consommé Jelly**



## Pasta

### **Fettuccine Pasta**

Salmon Cream Sauce



## Main

### **US Beef Tenderloin 110g(4oz)**

Green Pepper Sauce



## Dessert

### **Pistachio and Fig Tart**

Served with Rose-Flavored Raspberry Sorbet

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

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

## 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 Pitta Vegetables

## LAMB

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

## VEAL

<b>MILANO COSTOLETTA</b> (Chef's Choice)	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	

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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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