

## 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 Ribeye 180g(6oz)**

Seasonal Vegetables, Soy Garlic Sauce



### Dessert

#### **Coconut Brûlée**

Diced Mangoes, Sautéed Pineapples, Caramel Ice Cream

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

## MONTHLY SPECIAL

### LA STELLA

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

#### Amuse Bouche



#### Antipasti

##### **Home Marinated Salmon with Apple Confit**



#### Soup

##### **Minestrone**

Chicken Soup with Vegetable and Parmesan Cheese



#### Pasta

##### **Linguine**

Chicken Thigh and Onion Cream Sauce



#### Main

##### **USDA Prime Beef**

Tenderloin 110g (4oz), Red Wine Sauce



#### Dessert

##### **Gianduja-Style Chocolate Torte**

Hazelnut Sauce, Pistachio Ice Cream

130

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## 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



### Pesce

#### **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 Fois Gras Seasonal Vegetables, Shallot Sauce



### Dessert

#### **Strawberry Mascarpone Mousse**

Strawberry Balsamic Sauce, Vanilla Bean 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>MILANO SPECIALTY ITALIAN MEATBALL</b>	25
<b>Tomato Sauce, Basil, and Parmesan Cheese</b>	
<b>SALMON</b>	28
Home Marinated Herb Salmon, Green Asparagus, lemon Cream, Citrus Vinaigrette, Salmon Caviar, Black Caviar	
<b>MARINATED SEAFOOD WITH FRESH MOZZARELLA AND ENDIVE</b>	28
Mango and Mustard Vinaigrette	
<b>MARINATED YELLOW TAIL WITH SALAD</b>	28
Gazpacho with Red Beets and Tomatoes	
<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	
<b>LOBSTER</b>	30
Zucchini and Tomato Confit, Spiced Mayonnaise	

## SOUP

<b>ITALIAN WEDDING SOUP</b>	15
Chicken Soup with Chicken and Prosciutto Meatballs, Vegetable and Parmesan Cheese	
<b>FISH AND TOMATO SOUP</b>	18
Smoked Lobster, Basil Oil	

## PASTA

<b>RIGATONI</b>	35
Spicy Tomato Sauce, Parmesan Cheese	
<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	

## FROM THE SEA

<b>ATLANTIC SALMON</b>	45
Golden Beets, Asparagus, Salmon Caviar and Truffle Coulis	
<b>JAPANESE HOKKAIDO SCALLOPS</b>	45
Hokkaido Scallops, Octopus and Smoked Potatoes, Red Bell Pepper Sauce and Garlic Cream	
<b>ROASTED LOBSTER</b>	47
Crustacean Bisque, Roasted Vegetables	

## 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
Anchovy Sauce, Daily Petti Vegetable	

## 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>COCONUT BRULEE.</b>	15
Diced Mangoes, Sautéed Pineapples, Caramel Ice Cream	
<b>SOFT MANGO CREAM WITH MANGO SORBET</b>	16
Banana Cake, Mango Sauce, Mango Sorbet	
<b>GIANDUJA-STYLE CHOCOLATE TORTE</b>	18
Hazelnut Sauce, Pistachio Ice Cream	
<b>CLAFOUTIS PEACH</b>	18
Cinnamon Streusel, Fresh Sweet Cream, Raspberry-Vanilla Ice Cream	
<b>STRAWBERRY MASCARPONE MOUSSE</b>	20
Strawberry Balsamic Sauce, Vanilla Bean 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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