

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

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
MILANO SPECIALTY ITALIAN MEATBALL	25
Tomato Sauce, Basil, and Parmesan Cheese	
SALMON	28
Home Marinated Herb Salmon, Green Asparagus, lemon Cream, Citrus Vinaigrette, Salmon Caviar, Black Caviar	
MARINATED SEAFOOD WITH FRESH MOZZARELLA AND ENDIVE	28
Mango and Mustard Vinaigrette	
MARINATED YELLOW TAIL WITH SALAD	28
Gazpacho with Red Beets and Tomatoes	
PRIME BEEF TENDERLOIN CARPACCIO	29
Sherry Vinegar and Truffle Emulsion	
SAUTEE FOIE GRAS with STEAMED WHITE RADISH	30
Soy and Black Pepper Sauce	
LOBSTER	30
Zucchini and Tomato Confit, Spiced Mayonnaise	

SOUP

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

PASTA

RIGATONI	35
Spicy Tomato Sauce, Parmesan Cheese	
LINGUINE PEPPERONCINO	40
Japanese Scallops, Lobster, Green Onion, Brussel Sprout Garlic Oil, Salmon Caviar	
FETTUCCINE	40
Prosciutto Ham, Mushroom, Cream Sauce with Truffle	

FROM THE SEA

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

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 Pitta Vegetables

LAMB

GRILLED LAMB CHOP	58
Anchovy Sauce, Daily Petti Vegetable	

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

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