

Buffet Style for Private Room only (Minimum of 25 people) There is a \$50 Room fee do at reservation					
	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<u>STARTERS</u>					
Crab Stuffed Mushrooms	\$ 3.91	\$ 23.44	\$ 39.06	\$ 78.13	\$117.19
Mushrooms hand-stuffed with our signature crab-meat filling, oven baked, and covered with creamy-marinara clam sauce, served with fresh house-made Italian rolls.					
Shrimp Cargot	\$ 3.91	\$ 23.44	\$ 39.06	\$ 78.13	\$117.19
Jumbo shrimp pan seared with butter and Italian herbs, sizzled with melted mozzarella cheese, served with house-made Italian rolls.					
Bruschetta	\$ 2.34	\$ 14.06	\$ 23.44	\$ 46.88	\$ 70.31
House-made Italian rolls broiled to a perfect crisp, topped with our signature bruschetta dressing, drizzled with sweet and tangy balsamic glaze.					
Calamari	\$ 4.69	\$ 28.13	\$ 46.88	\$ 93.75	\$140.63
Hand breaded calamari fried to a golden brown, served with a side of traditional marinara sauce.					
Milano's Trio	\$ 4.69	\$ 28.13	\$ 46.88	\$ 93.75	\$140.63
Breaded shrimp, calamari, and cheese ravioli, fried to a golden brown, served with a side of traditional marinara sauce					
Mozzarella Sticks	\$ 2.73	\$ 16.41	\$ 27.34	\$ 54.69	\$ 82.03
Breaded mozzarella fried to a golden brown, served with a side of traditional marinara sauce.					
Fry Cheese Ravioli	\$ 2.73	\$ 16.41	\$ 27.34	\$ 54.69	\$ 82.03
Breaded cheese ravioli fried to a golden brown, served with a side of traditional marinara sauce.					
Mozzarella Capresi	\$ 2.34	\$ 14.06	\$ 23.44	\$ 46.88	\$ 70.31
Slices of ripe tomatoes layered with fresh mozzarella slices and basil, drizzled with balsamic vinaigrette dressing, and sweet and tangy balsamic glaze.					

<u>SIDE SALADS</u>					
	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
House Salad	\$ 2.5	\$ 15	\$ 25	\$ 50	\$ 75
Romaine lettuce, cherry tomatoes, cucumber, red onion, bell pepper.					
<i>Dressing Choices:</i> Balsamic Vinaigrette Blue Cheese Dorothy Lynch Ranch					
Classic Caesar	\$ 8.55	\$ 51.33	\$ 85.55	\$ 171.09	\$256.64
Romaine lettuce, croutons, creamy Caesar dressing, grated parmesan.					

<u>TRADITIONAL SAUTEED PASTA</u>					
	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Pollo ala Penne	\$ 14.02	\$ 84.14	\$ 140.23	\$ 280.47	\$420.70
Chicken sautéed with onions, bell peppers, Italian herbs, tossed with penne paste in rich creamy-marinara sauce.					
Spinach Ravioli	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$373.83
Ravioli stuffed with spinach and ricotta cheese, sautéed with diced onion and Italian herbs, simmered in traditional marinara sauce.					
Spaghetti & Meatballs	\$ 13.24	\$ 79.45	\$ 132.42	\$ 264.84	\$397.27
Meatballs sautéed with garlic and Italian herbs, tossed with spaghetti and your choice of marinara <u>or</u> meat sauce.					
With Meat Sauce + 2.95 (per Person)					
Spaghetti & Meat Sauce	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$373.83
Spaghetti tossed in hearty house-made meat sauce.					
Fettuccine Alfredo	\$ 10.90	\$ 65.39	\$ 108.98	\$ 217.97	\$326.95
Fettuccine pasta tossed in a rich alfredo sauce of Italian herbs, butter, cream, and parmesan cheese.					
Add: Chicken +1⁹⁵ Shrimp +3⁹⁵ Chicken & Shrimp +5⁹⁵ (Price is Per Person)					
Meat Lovers Treat	\$ 15.59	\$ 93.52	\$ 155.86	\$ 311.72	\$467.58
Italian sausage, meatball and mushrooms sautéed with Italian spices with a dash of red wine then tossed in hearty house-made meat sauce, served over spaghetti.					

<u>MILANO'S BAKED PASTA</u>					
	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Homemade Lasagna	\$ 13.24	\$ 79.45	\$ 132.42	\$ 264.84	\$ 397.27
Pasta sheets layered with our signature meat sauce, baked in traditional marinara, topped with melted mozzarella.					
Beef Cannelloni	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$ 373.83
Pasta tubes filled with our specialty meat, herbs and cheese filling, baked in creamy-tomato sauce topped with melted mozzarella					
Chicken Parmesan	\$ 13.24	\$ 79.45	\$ 132.42	\$ 264.84	\$ 397.27
Tender chicken breast fried and covered with traditional marinara sauce, blanketed with melted mozzarella cheese, served over spaghetti.					
Classic Baked Ziti	\$ 10.90	\$ 65.39	\$ 108.98	\$ 217.97	\$ 326.95
Penne pasta tossed with rich and flavorful creamy-tomato sauce, and ricotta cheese, all baked to perfection in a casserole dish					
Add: chicken OR Sausage +195 Chicken AND Sausage +495 (Per Person)					
(V) Eggplant Parmesan	\$ 15.59	\$ 93.52	\$ 155.86	\$ 311.72	\$ 467.58
Freshly breaded eggplant, baked in marinara sauce, blanket with melted mozzarella, served with a side of sautéed vegetables and spaghetti topped with traditional marinara sauce					
Milano's Tour of Italy	\$ 13.24	\$ 79.45	\$ 132.42	\$ 264.84	\$ 397.27
Breaded chicken, cheese manicotti, four cheese ravioli, baked in rich creamy-marinara sauce, topped with melted mozzarella.					

<u>MILANO'S SPECIALTIES</u>					
	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Damabianca	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$373.83
Mushrooms sauteed with Italian herbs, finished in a rich brandy cream sauce of, butter, cream, red wine, beef broth and parmesan cheese, served over fettuccine.					
Add: Chicken +1⁹⁵ Shrimp +3⁹⁵ Chicken & Shrimp +5⁹⁵ (Price is Per Person)					
Garlic & Basil Pasta	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$373.83
Cherry tomato, zucchini, and onion sautéed with olive oil, garlic, basil, and white wine, tossed with spaghetti, topped with fresh mozzarella balls.					
Add: Chicken +1⁹⁵ Shrimp +3⁹⁵ Chicken & Shrimp +5⁹⁵ (Price is Per Person)					

<i>MILANO'S SPECIALTIES</i>	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Marsala	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$373.83
Mushrooms, sauteed with garlic, and Italian herbs finished in marsala wine sauce, served over spaghetti.					
Add: Chicken +1⁹⁵ Shrimp +3⁹⁵ Chicken & Shrimp +5⁹⁵ (Price is Per Person)					
Primavera	\$ 14.02	\$ 84.14	\$ 140.23	\$ 280.47	\$420.70
Broccoli, mushrooms, zucchini, onion, and bell pepper, sautéed and tossed in creamy-marinara sauce with penne pasta OR cheese tortellini.					
Add: chicken OR Sausage +1⁹⁵ Chicken AND Sausage +4⁹⁵ (Price is Per Person)					
Cacciatore	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$373.83
Bell peppers, mushrooms, and onions, sauteed with Italian spices simmered regular OR spicy marinara sauce, served over spaghetti.					
Add: chicken OR Sausage +1⁹⁵ Chicken AND Sausage +4⁹⁵ (Price is Per Person)					
Tortellini ala Vodka	\$ 12.46	\$ 74.77	\$ 124.61	\$ 249.22	\$373.83
Cheese tortellini tossed in reach ala vodka sauce.					
Add: chicken OR Sausage +1⁹⁵ Chicken AND Sausage +4⁹⁵ (Price is Per Person)					
Chicken Portobello	\$ 14.02	\$ 84.14	\$ 140.23	\$ 280.47	\$420.70
Chicken, sauteed with portobello mushrooms, and sun-dried tomatoes, tossed with Italian herbs, finished in creamy-tomato sauce served over spaghetti pasta.					
Gnocchi ala Pesto	\$ 13.24	\$ 79.45	\$ 132.42	\$ 264.84	\$397.27
Zucchini sauteed with Italian spices tossed with spinach and gnocchi in a reach creamy pesto sauce					
Add: Chicken +1⁹⁵ Shrimp +3⁹⁵ Chicken & Shrimp +5⁹⁵ (Price is Per Person)					

<i>SEAFOOD</i>	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Salmon Palermo	\$ 17.93	107.58	\$ 179.30	\$ 358.59	\$537.89
Broccoli, tomato, asparagus, spinach, and fresh basil sautéed and simmered in a butter white-wine scampi lemon sauce, served over grilled salmon and angel hair pasta.					
Herb Grilled Salmon	\$ 17.15	102.89	\$ 171.48	\$ 342.97	\$514.45
Fresh salmon brushed with Italian herbs and olive oil, grilled, and served with sautéed vegetables.					
Salmon Filet	\$ 17.93	107.58	\$ 179.30	\$ 358.59	\$537.89
Zucchini and tomatoes sautéed and finished in rich alfredo sauce of Italian herbs and butter served over grilled salmon and angel hair pasta OR rice pilaf.					
Pesto Shrimp & Scallops	\$ 17.15	102.89	\$ 171.48	\$ 342.97	\$514.45
Jumbo shrimp, scallops and asparagus sautéed with Italian herbs finished in creamy pesto sauce, served over angel hair pasta.					
Scampi Shrimp & Scallops	\$ 17.15	102.89	\$ 171.48	\$ 342.97	\$514.45
Jumbo shrimp, scallops and asparagus sautéed with Italian herbs finished in scampi sauce, served over angel hair pasta.					
Shrimp & Lobster Ravioli	\$ 17.15	102.89	\$ 171.48	\$ 342.97	\$514.45
Jumbo shrimp, tomato, and lobster-filled ravioli sauteed with Italian herbs and simmered in flavorful creamy-tomato sauce.					
Seafood Alfredo	\$ 19.49	116.95	\$ 194.92	\$ 389.84	\$584.77
Shrimp, scallops, mussels, and chopped clams pan seared with garlic and white wine, finished in a rich alfredo sauce of Italian herbs, butter, cream, and parmesan cheese, served over fettuccine pasta.					
Frutti di Mare	\$ 19.49	116.95	\$ 194.92	\$ 389.84	\$584.77
Shrimp, scallops, mussels, and chopped clams pan seared with Italian spices, simmered in reach creamy-tomato sauce.					

<i>STEAKS</i>	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Tuscan Ribeye	\$ 24.18	145.08	\$ 241.80	\$ 483.59	\$725.39
14oz wet-aged, well-marbled Ribeye.					
Top Sirloin	\$ 16.37	\$ 98.20	\$ 163.67	\$ 327.34	\$491.02
10oz Top Sirloin.					

<i>HAND-TOSSED PIZZA & TURNOVERS</i>	10"	14"	16"		
Small 10" 6 slices Large 14" 8 slices Extra Large 16" 12 slices					
Cheese Pizza	\$ 12.95	\$ 16.95	\$ 18.95		
House pizza sauce, mozzarella, and olive oil.					
Pepperoni Pizza	\$ 14.95	\$ 17.95	\$ 19.95		
House pizza sauce, mozzarella, pepperoni.					
Vegetarian Pizza	\$ 15.95	\$ 17.95	\$ 20.95		
House pizza sauce, mozzarella, mushrooms, broccoli, onions, black olives, spinach					
Chicken Alfredo Pizza	\$ 15.95	\$ 19.95	\$ 22.95		
Chicken, alfredo sauce, mozzarella.					
Margarita	\$ 14.95	\$ 17.95	\$ 20.95		
Mozzarella, sliced tomato, fresh basil, olive oil.					
Meat Lovers Pizza	\$ 17.95	\$ 20.95	\$ 23.95		
House pizza sauce, mozzarella, pepperoni, ham, sausage, beef.					
Supreme Pizza	\$ 17.95	\$ 21.95	\$ 24.95		
House pizza sauce, mozzarella, pepperoni, ham, sausage, black olives, mushroom, onion, bell peppers.					

<i>ITALIAN TURNOVERS</i>	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Stromboli	\$ 13.24	\$ 79.45	\$ 132.42	\$ 264.84	\$397.27
Pepperoni, ham, sausage, mozzarella cheese baked in our homemade dough, served with a side of marinara.					
Calzone	\$ 13.24	\$ 79.45	\$ 132.42	\$ 264.84	\$397.27
Sausage, ricotta cheese, mozzarella cheese baked in our homemade dough, served with a side of marinara sauce.					

<i>DESSERTS</i>	4 slices	6 slices	1 Whole Cake	More than 1 Cake
Cannoli (Whole cake 14 slice)	\$ 21.00	\$ 33.00	\$ 50.00	\$ 45.00
Fried tortilla with filled chocolate chip cream cheese filling				
Limoncello Mascarpone (Whole cake 14 slice)	\$ 21.00	\$ 33.00	\$ 50.00	\$ 45.00
Light lemon cake filled with limoncello mascarpone filling				
Tiramisu (Whole cake 12 slice)	\$ 21.00	\$ 33.00	\$ 50.00	\$ 45.00
Lady fingers with mascarpone cheese filling, soaked in espresso, with a touch of liqueur				
Oreo Mousse Cake (Whole cake 14 slice)	\$ 21.00	\$ 33.00	\$ 50.00	\$ 45.00
Layers of white chocolate mousse filling with chunks of Oreo on a crunchy Oreo cookie crust				
Strawberry Cheesecake (Whole cake 12 slice)	\$ 21.00	\$ 33.00	\$ 50.00	\$ 45.00
A buttery graham cracker crust filled with a creamy and smooth cheesecake filling, topped with strawberry drizzle				

<i>EXTRA SIDES</i>	Per Person	6 Ppl	10 Ppl	20 Ppl	30 Ppl
Side Grilled Salmon	\$ 7.77	\$ 46.64	\$ 77.73	\$ 155.47	\$233.20
Side Grilled Shrimp	\$ 5.43	\$ 32.58	\$ 54.30	\$ 108.59	\$162.89
Side Grilled Chicken	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side Sauteed Chicken	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
side of Meat Sauce	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Sautéed vegetables	\$ 4.65	\$ 27.89	\$ 46.48	\$ 92.97	\$139.45
Side of Meatballs & Marinara	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Meatballs No-Sauce	\$ 2.30	\$ 13.83	\$ 23.05	\$ 46.09	\$ 69.14
side of Sauteed Sausage	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Fresh Mozzarella	\$ 2.30	\$ 13.83	\$ 23.05	\$ 46.09	\$ 69.14
side of Sauteed Scallops	\$ 7.77	\$ 46.64	\$ 77.73	\$ 155.47	\$233.20
Side of Marinara	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Alfredo	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Creamy Marinara	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Brandy Cream Sauce	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Pesto Sauce	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of sauteed Asparagus	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of Sauteed broccoli	\$ 3.87	\$ 23.20	\$ 38.67	\$ 77.34	\$116.02
Side of sauteed peppers	\$ 3.08	\$ 18.47	\$ 30.78	\$ 61.56	\$ 92.34
Side of spinach	\$ 2.30	\$ 13.83	\$ 23.05	\$ 46.09	\$ 69.14
Side of Eggplant Parm	\$ 4.65	\$ 27.89	\$ 46.48	\$ 92.97	\$139.45
Side of Anchovies	\$ 2.30	\$ 13.83	\$ 23.05	\$ 46.09	\$ 69.14
Side of Blue cheese Crumbs	\$ 2.30	\$ 13.83	\$ 23.05	\$ 46.09	\$ 69.14
Side Of Pasta	\$ 1.52	\$ 9.14	\$ 15.23	\$ 30.47	\$ 45.70
Extra Rolles each	\$ 0.39	\$ 2.34	\$ 3.91	\$ 7.81	\$ 11.72
Side Of Sauce	\$ 2.30	\$ 13.83	\$ 23.05	\$ 46.09	\$ 69.14

<u>House By Bottle</u>	<i>3-BTL</i>	<i>6-BTL</i>	<i>12-BTL</i>	<i>24-BTL</i>
Pinot Grigio	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Crisp, refreshing with bright acidity and pleasant citrus notes</i>				
Chardonnay	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Soft, smooth, with a subtle buttery texture</i>				
Moscato d' Asti	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Sweet and refreshing with soft bubbles</i>				
Sauvignon Blanc	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Straw yellow, delicate bouquet of floral, exotic fruity notes</i>				
Sparkling Wine	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Balanced tropical and orchard fruits, soft and pleasant bubbles</i>				
<u>White Top Shelf By The Bottle</u>	3-BTL	6-BTL	12-BTL	24-BTL
Closonne Chardonnay, Sonoma, California	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Elegant with notes of white peach, lemon, and green apple</i>				
Conti d' Attimis-Maniago Sauvignon Blanc, Italy	\$ 87.50	\$ 131.25	\$ 233.33	\$ 420.00
<i>Tropical fruit, bright citrus, lively and fresh</i>				
Elena Walch Pinot Grigio "Prendo", Italy	\$ 82.50	\$ 123.75	\$ 220.00	\$ 396.00
<i>Bright acidity, mineral with citrus, fresh melon, and white fruit</i>				
Valckenburt "Madonna" Riesling, Germany	\$ 77.50	\$ 116.25	\$ 206.67	\$ 372.00
<i>Expressive fresh fruit, floral with delicate sweetness and soft acidity</i>				

<u>Red House Wine By The bottle</u>	<i>3-BTL</i>	<i>6-BTL</i>	<i>12-BTL</i>	<i>24-BTL</i>
Sangiovese	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Moderate tannins, flavors of cherry and strawberry</i>				
Cabernet	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Dry, generous, balanced with the right amount of tannin</i>				
Pinot Noir	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Crisp, refreshing with bright acidity and pleasant citrus notes</i>				
Merlot	\$ 65.00	\$ 97.50	\$ 173.33	\$ 312.00
<i>Soft and smooth with flavors of black cherry and plum</i>				
<u>Red Top Shelf By The Bottle</u>	3-BTL	6-BTL	12-BTL	24-BTL
Dievolo Chianti Classico	\$ 112.50	\$ 168.75	\$ 300.00	\$ 540.00
<i>Fresh cherry, gentle spice and well-balanced acidity</i>				
Brooks Pinot Noir, Willamette Valley, Oregon,	\$ 112.50	\$ 168.75	\$ 300.00	\$ 540.00
<i>Expressive red fruit, balanced acidity, cherry cola and fresh berry</i>				
Deforville Barbera D' Alba, Italy,	\$ 112.50	\$ 168.75	\$ 300.00	\$ 540.00
<i>Plush red fruit, ripe acidity with light tannins</i>				
Fitch Mountain Cabernet, Sonoma, CA,	\$ 100.00	\$ 150.00	\$ 266.67	\$ 480.00
<i>Fruit forward, black current, blackberry jam, warm vanilla</i>				
Il Borro "Borragiano" Super Tuscan, Italy,	\$ 105.00	\$ 157.50	\$ 280.00	\$ 504.00
<i>Elegant structure, rich dark fruit, silky, smooth</i>				
Naufrager Malvasia Rosso, Italy	\$ 75.00	\$ 112.50	\$ 200.00	\$ 360.00
<i>Delicate, sweet, red wine served chilled</i>				