

The prices are for pick up only. For large parties we can provide delivery for +\$65 Buffet Service for +\$1.5 Per person					
	4ppl	6ppl	10ppl	20ppl \$	30ppl \$
<b><i>STARTERS</i></b>					
<b>Crab Stuffed Mushrooms</b>	Regular \$ 14.95	6 Ppl \$ 24.00	10 Ppl \$ 39.00	20 Ppl \$ 78.00	30 Ppl \$ 118.00
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.					
<b>Shrimp Cargot</b>	\$ 15.95	\$ 24.00	\$ 39.00	\$ 78.00	\$ 118.00
Jumbo shrimp pan seared with butter and Italian herbs, sizzled with melted mozzarella cheese, served with house-made Italian rolls.					
<b>Bruschetta</b>	\$ 11.95	\$ 15.00	\$ 24.00	\$ 47.00	\$ 70.31
House-made Italian rolls broiled to a perfect crisp, topped with our signature bruschetta dressing, drizzled with sweet and tangy balsamic glaze.					
<b>Calamari</b>	\$ 14.95	\$29.00	\$ 47.00	\$ 94.00	\$ 140.00
Hand breaded calamari fried to a golden brown, served with a side of traditional marinara sauce.					
<b>Milano's Trio</b>	\$ 15.95	\$ 30.00	\$ 50.00	\$ 100.00	\$ 150.00
Breaded shrimp, calamari, and cheese ravioli, fried to a golden brown, served with a side of traditional marinara sauce					
<b>Mozzarella Sticks</b>	\$ 12.95	\$ 17.00	\$ 29.00	\$55.00	\$ 85.00
Breaded mozzarella fried to a golden brown, served with a side of traditional marinara sauce.					
<b>Fry Cheese Ravioli</b>	\$ 12.95	\$ 17.00	\$ 29.00	\$55.00	\$ 85.00
Breaded cheese ravioli fried to a golden brown, served with a side of traditional marinara sauce.					
<b>Mozzarella Capresi</b>	\$ 10.95	\$ 15.00	\$ 24.00	\$ 47.00	\$ 70.31
Slices of ripe tomatoes layered with fresh mozzarella slices and basil, drizzled with balsamic vinaigrette dressing, and sweet and tangy balsamic glaze.					

<b><i>SIDE SALADS</i></b>	4 Ppl	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<b>House Salad</b>	\$ 10	\$ 15	\$ 25	\$ 50	\$ 75
Spring mix lettuce, cherry tomatoes, cucumber, red onion, bell pepper.					
<i>Dressing Choices:</i> <b>Balsamic Vinaigrette   Blue Cheese   Dorothy Lynch   Ranch</b>					
<b>Classic Caesar</b>	\$ 10	\$ 15	\$ 25	\$ 50	\$ 120.00
Romaine lettuce, croutons, creamy Caesar dressing, grated parmesan.					

<b><i>TRADITIONAL SAUTEED PASTA</i></b>	4 Ppl	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<b>Pollo ala Penne</b>	\$ 60.00	\$ 83.00	\$ 129.00	\$239.00	\$ 337.00
Chicken sautéed with onions, bell peppers, Italian herbs, tossed with penne paste in rich creamy-marinara sauce.					
<b>Spinach Ravioli</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
Ravioli stuffed with spinach and ricotta cheese, sautéed with diced onion and Italian herbs, simmered in traditional marinara sauce.					
<b>Spaghetti &amp; Meatballs</b>	\$ 56.00	\$ 79.00	\$ 122.00	\$226.00	\$ 318.00
Meatballs sautéed with garlic and Italian herbs, tossed with spaghetti and your choice of marinara <u>or</u> meat sauce.					
<b>Add Meat Sauce +2<sup>95</sup> (Per Person)</b>					
<b>Spaghetti &amp; Meat Sauce</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
Spaghetti tossed in hearty house-made meat sauce.					
<b>Fettuccine Alfredo</b>	\$ 44.00	\$ 65.00	\$ 99.00	\$186.00	\$ 262.00
Fettuccine pasta tossed in a rich alfredo sauce of Italian herbs, butter, cream, and parmesan cheese.					
<b>Chicken +1<sup>95</sup>   Shrimp +3<sup>95</sup>   Chicken &amp; Shrimp +5<sup>95</sup> (Per Person)</b>					
<b>Meat Lovers Treat</b>	\$ 68.00	\$ 93.00	\$ 142.00	\$266.00	\$ 375.00
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.					

<b><i>MILANO'S BAKED PASTA</i></b>	4 Ppl	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<b>Homemade Lasagna</b>	\$ 56.00	\$ 79.00	\$ 122.00	\$226.00	\$ 318.00
Pasta sheets layered with our signature meat sauce, baked in traditional marinara, topped with melted mozzarella.					
<b>Beef Cannelloni</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
Pasta tubes filled with our specialty meant, herbs and cheese filling, baked in creamy-tomato sauce topped with melted mozzarella					
<b>Chicken Parmesan</b>	\$ 56.00	\$ 79.00	\$ 122.00	\$226.00	\$ 318.00
Tender chicken breast fried and covered with traditional marinara sauce, blanketed with melted mozzarella cheese, served over spaghetti.					
<b>Classic Baked Ziti</b>	\$ 44.00	\$ 65.00	\$ 99.00	\$186.00	\$ 262.00
Penne pasta tossed with rich and flavorful creamy-tomato sauce, and ricotta cheese, all baked to perfection in a casserole dish					
<b>Add: chicken +1<sup>95</sup>   Sausage +2<sup>95</sup>   Chicken AND Sausage +5<sup>95</sup> (Per person)</b>					
<b>(V) Eggplant Parmesan</b>	\$ 68.00	\$ 93.00	\$ 143.00	\$266.00	\$ 375.00
Freshly breaded eggplant, baked in marinara sauce, blanket with melted mozzarella, served with a side of sautéed egetables and spaghetti topped with traditional marinara sauce					
<b>Milano's Tour of Italy</b>	\$ 56.00	\$ 79.00	\$ 122.00	\$226.00	\$ 328.00
Breaded chicken, cheese manicotti, four cheese ravioli, baked in rich creamy-marinara sauce, topped with melted mozzarella.					

<b><i>MILANO'S SPECIALTIES</i></b>	4 Ppl	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<b>Damabianca</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
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.					
<b>Chicken +1<sup>95</sup>   Shrimp +3<sup>95</sup>   Chicken &amp; Shrimp +5<sup>95</sup> (Per Person)</b>					
<b>Garlic &amp; Basil Pasta</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
Cherry tomato, zucchini, and onion sautéed with olive oil, garlic, basil, and white wine, tossed with spaghetti, topped with fresh mozzarella balls.					
<b>Chicken +1<sup>95</sup>   Shrimp +3<sup>95</sup>   Chicken &amp; Shrimp +5<sup>95</sup> (Per Person)</b>					
<b>Marsala</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
Mushrooms, sauteed with garlic, and Italian herbs finished in marsala wine sauce, served over spaghetti.					
<b>Chicken +1<sup>95</sup>   Shrimp +3<sup>95</sup>   Chicken &amp; Shrimp +5<sup>95</sup> (Per Person)</b>					

<b>Primavera</b>	\$ 60.00	\$ 83.00	\$ 129.00	\$239.00	\$ 339.00
Broccoli, mushrooms, zucchini, onion, and bell pepper, sautéed and tossed in creamy-marinara sauce with penne pasta <b>OR</b> cheese tortellini.					
<b>Add: chicken +1<sup>95</sup>   Sausage +2<sup>95</sup>   Chicken AND Sausage +5<sup>95</sup> (Per person)</b>					
<b>Cacciatore</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
Bell peppers, mushrooms, and onions, sauteed with Italian spices simmered regular <b>OR</b> spicy marinara sauce, served over spaghetti.					
<b>Add: chicken +1<sup>95</sup>   Sausage +2<sup>95</sup>   Chicken AND Sausage +5<sup>95</sup> (Per person)</b>					
<b>Tortellini ala Vodka</b>	\$ 52.00	\$ 74.00	\$ 114.00	\$213.00	\$ 299.00
Cheese tortellini tossed in reach ala vodka sauce.					
<b>Add: chicken +1<sup>95</sup>   Sausage +2<sup>95</sup>   Chicken AND Sausage +5<sup>95</sup> (Per person)</b>					
<b>Chicken Portobello</b>	\$ 60.00	\$ 83.00	\$ 129.00	\$239.00	\$ 337.00
Chicken, sauteed with portobello mushrooms, and sun-dried tomatoes, tossed with Italian herbs, finished in creamy-tomato sauce served over spaghetti pasta.					
<b>Gnocchi ala Pesto</b>	\$ 56.00	\$ 79.00	\$ 122.00	\$226.00	\$ 318.00
Zucchini sauteed with Italian spices tossed with spinach and gnocchi in a reach creamy pesto sauce					
<b>Chicken +1<sup>95</sup>   Shrimp +3<sup>95</sup>   Chicken &amp; Shrimp +5<sup>95</sup> (Per Person)</b>					

<b><i>SEAFOOD</i></b>	4 Ppl	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<b>Salmon Palermo</b>	\$ 80.00	\$ 106.00	\$ 163.00	\$306.00	\$ 431.00
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.					
<b>Herb Grilled Salmon</b>	\$ 76.00	\$ 102.00	\$ 157.00	\$293.00	\$ 412.00
Fresh salmon brushed with Italian herbs and olive oil, grilled, and served with sautéed vegetables.					
<b>Salmon Filet</b>	\$ 80.00	\$ 106.00	\$ 164.00	\$306.00	\$ 431.00
Zucchini and tomatoes sautéed and finished in rich alfredo sauce of Italian herbs and butter served over grilled salmon and angel hair pasta <b>OR</b> rice pilaf.					
<b>Pesto Shrimp &amp; Scallops</b>	\$ 76.00	\$ 102.00	\$ 157.00	\$293.00	\$ 412.00
Jumbo shrimp, scallops and asparagus sautéed with Italian herbs finished in creamy pesto sauce, served over angel hair pasta.					
<b>Scampi Shrimp &amp; Scallops</b>	\$ 76.00	\$ 102.00	\$ 157.00	\$293.00	\$ 412.00
Jumbo shrimp, scallops and asparagus sautéed with Italian herbs finished in scampi sauce, served over angel hair pasta.					
<b>Shrimp &amp; Lobster Ravioli</b>	\$ 76.00	\$ 102.00	\$ 157.00	\$293.00	\$ 412.00
Jumbo shrimp, tomato, and lobster-filled ravioli sauteed with Italian herbs and simmered in flavorful creamy-tomato sauce.					
<b>Seafood Alfredo</b>	\$ 88.00	\$ 116.00	\$ 157.00	\$293.00	\$ 412.00
Shrimp, scallops, mussels, 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.					
<b>Frutti di Mare</b>	\$ 88.00	\$ 116.00	\$ 157.00	\$293.00	\$ 412.00
Shrimp, scallops, mussels, and chopped clams pan seared with Italian spices, simmered in reach creamy-tomato sauce over spaghetti pasta.					

<b><i>STEAKS</i></b>	4 Ppl	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<b>Tuscan Ribeye</b>	\$ 112.00	\$ 143.00	\$ 222.00	\$413.00	\$ 580.00
14oz wet-aged, well-marbled Ribeye.					
<b>Top Sirloin</b>	\$ 72.00	\$ 97.00	\$ 150.00	\$279.00	\$ 393.00
10oz Top Sirloin.					

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

<b><i>ITALIAN TURNOVERS</i></b>	4 Ppl	6 Ppl	10 Ppl	20 Ppl	30 Ppl
<b>Stromboli</b>	\$ 56.00	\$ 79.00	\$ 122.00	\$226.00	\$ 318.00
Pepperoni, ham, sausage, mozzarella cheese baked in our homemade dough, served with a side of marinara.					
<b>Calzone</b>	\$ 52.00	\$ 79.00	\$ 122.00	\$212.67	\$ 318.00
Sausage, ricotta cheese, mozzarella cheese baked in our homemade dough, served with a side of marinara sauce.					

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

<b><u>EXTRA SIDES</u></b>	<b>4 Ppl</b>	<b>6 Ppl</b>	<b>10 Ppl</b>	<b>20 Ppl</b>	<b>30 Ppl</b>
Side Grilled Salmon	\$ 36.18	\$ 49.8	\$ 76.5	\$142.14	\$ 199.00
Side Grilled Shrimp	\$ 25.27	\$ 34.8	\$ 53.5	\$ 99.29	\$ 139.00
Side Grilled Chicken	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side Sauteed Chicken	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
side of Meat Sauce	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Sautéed vegetables	\$ 21.64	\$ 29.8	\$ 45.8	\$ 85.00	\$ 119.00
Side of Meatballs & Marinara	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Meatballs No-Sauce	\$ 10.73	\$ 14.8	\$ 22.7	\$ 42.14	\$ 59.00
side of Sauteed Sausage	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Fresh Mozzarella	\$ 10.73	\$ 14.8	\$ 22.7	\$ 42.14	\$ 59.00
side of Sauteed Scallops	\$ 36.18	\$ 49.8	\$ 76.5	\$142.14	\$ 199.00
Side of Marinara	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Alfredo	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Creamy Marinara	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Brandy Cream Sauce	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Pesto Sauce	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of sauteed Asparagus	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of Sauteed broccoli	\$ 18.00	\$ 24.8	\$ 38.1	\$ 70.71	\$ 99.00
Side of sauteed peppers	\$ 14.33	\$ 19.7	\$ 30.3	\$ 56.29	\$ 78.80
Side of spinach	\$ 10.73	\$ 14.8	\$ 22.7	\$ 42.14	\$ 59.00
Side of Eggplant Parm	\$ 21.64	\$ 29.8	\$ 45.8	\$ 85.00	\$ 119.00
Side of Anchovies	\$ 10.73	\$ 14.8	\$ 22.7	\$ 42.14	\$ 59.00
Side of Blue cheese Crumbs	\$ 10.73	\$ 14.8	\$ 22.7	\$ 42.14	\$ 59.00
Side Of Pasta	\$ 7.09	\$ 9.8	\$ 15.0	\$ 27.86	\$ 39.00
Extra Rolles each	\$ 1.82	\$ 2.5	\$ 3.8	\$ 7.14	\$ 10.00
Side Of Sauce	\$ 10.73	\$ 14.8	\$ 22.7	\$ 42.14	\$ 59.00

<b><u>White House Wine By The bottle</u></b>	<b><u>1-BTL</u></b>	<b><u>6-BTL</u></b>	<b><u>12-BTL</u></b>	<b><u>24-BTL</u></b>
<b>Pinot Grigio</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Crisp, refreshing with bright acidity and pleasant citrus notes</i>				
<b>Chardonnay</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Soft, smooth, with a subtle buttery texture</i>				
<b>Moscato d' Asti</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Sweet and refreshing with soft bubbles</i>				
<b>Sauvignon Blanc</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Straw yellow, delicate bouquet of floral, exotic fruity notes</i>				
<b>Sparkling Wine</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Balanced tropical and orchard fruits, soft and pleasant bubbles</i>				
<b><u>White Top Shelf By The Bottle</u></b>				
<b>Closonne Chardonnay, Sonoma, California</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Elegant with notes of white peach, lemon, and green apple</i>				
<b>Conti d' Attimis-Maniago Sauvignon Blanc, Italy</b>	\$ 20.59	\$ 110.53	\$190.91	\$ 336.00
<i>Tropical fruit, bright citrus, lively and fresh</i>				
<b>Elena Walch Pinot Grigio "Prendo", Italy</b>	\$ 19.41	\$ 104.21	\$180.00	\$ 316.80
<i>Bright acidity, mineral with citrus, fresh melon, and white fruit</i>				
<b>Valckenburt "Madonna" Riesling, Germany</b>	\$ 18.24	\$ 97.89	\$169.09	\$ 297.60
<i>Expressive fresh fruit, floral with delicate sweetness and soft acidity</i>				

<b><u>Red House Wine By The bottle</u></b>	<b><u>1-BTL</u></b>	<b><u>6-BTL</u></b>	<b><u>12-BTL</u></b>	<b><u>24-BTL</u></b>
<b>Sangiovese</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Moderate tannins, flavors of cherry and strawberry</i>				
<b>Cabernet</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Dry, generous, balanced with the right amount of tannin</i>				
<b>Pinot Noir</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Crisp, refreshing with bright acidity and pleasant citrus notes</i>				
<b>Merlot</b>	\$ 15.29	\$ 82.11	\$141.82	\$ 249.60
<i>Soft and smooth with flavors of black cherry and plum</i>				
<b><u>Red Top Shelf By The Bottle</u></b>				
<b>Dievolo Chianti Classico, Italy</b>	\$ 26.47	\$ 142.11	\$245.45	\$ 432.00
<i>Fresh cherry, gentle spice and well-balanced acidity</i>				
<b>Brooks Pinot Noir, Willamette Valley, Oregon,</b>	\$ 26.47	\$ 142.11	\$245.45	\$ 432.00
<i>Expressive red fruit, balanced acidity, cherry cola and fresh berry</i>				
<b>Deforville Barbera D' Alba, Italy,</b>	\$ 26.47	\$ 142.11	\$245.45	\$ 432.00
<i>Plush red fruit, ripe acidity with light tannins</i>				
<b>Fitch Mountain Cabernet, Sonoma, CA,</b>	\$ 23.53	\$ 126.32	\$218.18	\$ 384.00
<i>Fruit forward, black current, blackberry jam, warm vanilla</i>				
<b>Il Borro "Borragiano" Super Tuscan, Italy,</b>	\$ 24.71	\$ 132.63	\$229.09	\$ 403.20
<i>Elegant structure, rich dark fruit, silky, smooth</i>				
<b>Naufrager Malvasia Rosso, Italy</b>	\$ 17.65	\$ 94.74	\$163.64	\$ 288.00
<i>Delicate, sweet, red wine served chilled</i>				