

## Bread

**Bruschetta** – diced truss tomatoes, basil, garlic and Spanish onion on a freshly made toasted focaccia 9

**Nduja** – Minced Sicilian hot salami, spread on a crusty focaccia 9

**Garlic Bread** on a homemade toasted focaccia 3

## Pizza

**Garlic, chilli, cheese or pesto crust** 10

**Bruschetta Capri:** Pizza dough bruschetta topped with cherry tomatoes, bocconcini, kalamata olives, basil and capers 15

**Margherita:** Fresh basil, tomato and buffalo mozzarella 16

**Vegetarian:** Eggplant, Zucchini, Sweet Potato, Roasted Capsicum, semi-dried tomato 17

**Sicilian:** a very spicy Sicilian salami, taleggio cheese 18

**Napoletana:** Salted fillet anchovies, olives, mozzarella cheese 16

**Prosciutto:** Buffalo mozzarella, prosciutto, rocket and shaved parmesan cheese 19

**Seafood:** Prawns, calamari, chilli, aioli and caviar 21

**Prawns:** Prawns, fontina cheese, truss tomatoes and basil pesto 22

**Satay Duck:** Spicy satay sauce, BBQ peking duck, buffalo mozzarella and baby herbs 22

**Supreme:** Ham, salami, mushroom, capsicum and onion 20

**Meatlovers:** for those who just love meat 18

**Salmon:** Tasmanian smoked salmon, baby spinach, capers, Spanish onions and sour cream 20

**Salame:** Eggplant cubes, salami, kalamata olives and capsicum 18

**Cocktail Prawns:** prawns, mozzarella, truss tomatoes, finished with cocktail sauce 22

## Entrée

**Oysters** – Natural 2.50 each or Kilpatrick 3.00 each

**Caprese** – authentic Italian buffalo mozzarella, roma tomatoes and basil salad with extra virgin olive oil 15

**Char-Grilled Octopus Salad** – baby octopus grilled with a garden salad 18

**Salt and Pepper Calamari** – Venetian style calamari with homemade tartare sauce 17

**Prawn and Calamari salad** – poached calamari and prawns with fresh tomatoes and celery, sprinkled with parsley, garlic served on a bed of aubergine puree 18

**Garlic Prawns** – oven baked king prawns with confit garlic and cherry tomatoes flamed with brandy and finished with Napolitana sauce 22

**Chicken** – Italian battered strips of chicken served with homemade aioli sauce and a julienne of vegetables 16

**Scallops** – coated with an infusion of brandy and E.V.O baked with a fine Herbs gratin 21

**Crab Salad** – layers of blue swimmer crab meat, avocado salad and smoked salmon accompanied with a mango salsa 21

**MILANO**  
**RESTAURANT**

## Pasta & Risotto

All pasta's freshly made on premises

- Spaghetti Marinara** – with a seasonal array of fresh seafood in Milano's signature marinara sauce 28  
**Linguine with Prawns** – Tiger prawn sautéed with zucchini, white wine with a hint of curry powder 22  
**Seafood Lasagne** – braised mixed seafood, layered on pasta sheets with sauté zucchini and wine ripened tomatoes 24  
**Free fold Lasagne** – homemade spinach pasta sheets served with sauté wagyu beef, rosemary and sweet tomatoes 21  
**Lobster Ravioli** – filled with lobster and king prawns meat served with bisque, a touch of crab meat 25  
**Gnocchi** – homemade English spinach and ricotta gnocchi sautéed with cherry tomatoes, basil and garlic topped with parmesan flakes 20  
**Cannelloni** – a classic pork, veal and vegetables filling, rolled in homemade Spinach pasta sheets, baked with béchamel and a drop of tomato jus 19  
**Fishermen's Risotto** – carnaroli rice cooked with a selection of fresh seafood slowly Poached in chardonnay 24  
**Spaghetti Pomodoro** – with fresh roma tomato and basil, garlic and a sprinkle of chilli 18

## Main Course

- Caciucco** – a mix variety of seafood with garlic, chilli, brandy, parsley in napoletana sauce served with toasted bread 34  
**Atlantic salmon** – roasted salmon fillet, accompanied with potatoes and zucchini finished with a light pesto olive oil 27  
**Veal Scaloppine Pizzaiola** – yerling veal escalopes, braised in a red mediterranean sauce with olives and capers, topped with parmesan, served in a sizzling casserole 25  
**Veal Scaloppine Auletta** – pan fried yerling veal medallions with caramelized pears in walnuts, cream and parmesan sauce 25  
**Milano Ocean Beef** – 250g of beef tenderloin grilled served on a bed of mash potatoes with baked lobster tail, king prawns and red wine jus 37  
**Duck** – half double roasted duck served with baked chat potatoes, sautéed baby spinach and grilled pumpkin, drizzled with orange glaze 28  
**Lamb Rack** – oven roasted rack of lamb served with potato gratin, jus, almond fillets and mint 27  
**Suckling Pig** – pork belly confit, roasted pork loin and homemade pork sausage rolled in prosciutto served with apricot and apple in jus 28  
**Rib Eye Steak** – 450g char-grilled rib-eye with mash potato and seeded mustard jus 26  
**Chicken Breast** – roasted chicken supreme served with a baked corn cake and a warm salad of tomatoes, olives, capers and pinenuts 24

PRE – ORDER

- Seafood Platter** – for a minimum of two people is available within 24 hours notice - Market Price  
**Fresh Live Lobster** - available (requires 6 hours notice) Market Price

## Salad and Side Dishes

- Caesar salad** with cos lettuce, soft boiled egg, crispy bacon strips, croutons and parmesan cheese 14  
Served with grilled chicken 17  
**Sicilian salad** – baby cos lettuce, chat tomato, eggs, baby capers, julienne carrot, Spanish onion, cherry tomato, black olives, bocconcini, cheese and preserved tuna served in a carasau bread basket 14  
**Garden salad** – mixed leaves with tomato, Spanish onion, cucumbers, carrot with a herb dressing 10  
**Rocket and pear salad** with walnuts, shaved reggiano cheese and balsamic dressing 10  
**Sauteed baby vegetables** 10  
**Roast potato chats with rosemary and garlic oil** 10  
**Beer battered fries** 10  
**Mash Potato** 8

**MILANO**  
**RESTAURANT**

## Dessert

**Fresh Berry Mille Feuille** 15

**Zuppa Inglese** – Italian Style Trifle with strawberries 15

**Cannoli** filled filled with sweetened mascarpone and amaretto 12

**Cannoli** filled with ricotta, glazed cherries, and white crème de cacao 12

**Chocolate pot de crème** with an orange compote and hazelnut ice cream 15

**Pear and Almond gelette** with vanilla bean ice cream 12

**Crepes** with caramelised banana, butterscotch sauce and finished with a dolop of cream 12

**Poached Italian meringue** with mascarpone filled figs and finished with a sweet port sauce and cinnamon ice cream 12

**Indulge**, miniature dessert tasting plate for two persons or more 35

**A selection of Italian Cheese** 15

## With or After Dessert

Coffee and petit fours 3.5

Select teas and petit fours 3.5

Affogato with Frangellico 7.5

Corretto (Short black with liqueur) 7.5

Roman Coffee (Sambucca) 7.5

Jamaican Coffee (Tia Maria) 7.5

Irish Coffee (Jamesons) 7.5

Mexican Coffee (Kahlua) 7.5

**MILANO**  
**RESTAURANT**