

Traditional Milano

Our menu classics and customer favorites

Appetizers

Oysters or Shrimp Lafourche 14

Fried, topped with a rich crabmeat & mushroom cream sauce

Calamari 10

Tender breaded rings & tentacles with remoulade sauce

Mediterranean Hummus 12

Hummus topped with kalamata olives, roasted red peppers, feta, spicy oil, & parsley served with grilled pita bread

Almond Duckling Strips 11

Coated with almond slivers and breadcrumbs, fried & served with sesame ginger sauce

Salads

Milano 4.5

Mixed greens, fresh tomatoes, cucumbers, parmesan with raspberry honey vinaigrette

Caesar 4.5

Romaine tossed with homemade caesar dressing (contains raw eggs), topped with croutons & parmesan

Caprese 8

Buffalo mozzarella, roma tomatoes & pesto layered over mixed greens with french vinaigrette

Caprese Large 15

Buffalo mozzarella, roma tomatoes & pesto layered over mixed greens with french vinaigrette, served with marinated hearts of palm, kalamata olives & pine nuts

Spinach & Crawfish 16

Baby spinach, red onion, egg, mushroom, tomato & croutons topped with fried crawfish, hot-bacon dressing

Pastas

Ricotta Ravioli with Crawfish Cream 18

Ravioli in a light sundried tomato cream

Pollo Maria 20

Breaded chicken breast, smoked gouda cream, tomatoes, red onions over angel hair

Parmigiana 18

Chicken, eggplant or veal with marinara, mozzarella over angel hair

Linguine with Shrimp or Crawfish 18

Shrimp or crawfish sautéed with spicy tasso, topped with linguine in a cream sauce

Lasagna 16

Layered pasta, seasoned beef, italian sausage, cheeses with house marinara

(All pastas accompanied by milano, caesar or chef's vegetable del giorno)

Entrées

Eggplant Milano 28

Eggplant fried, layered with shrimp & crabmeat mornay, topped with shrimp & crabmeat with oyster cream

Milano Ribeye 29

Grilled 14 oz. rib eye, tuscan fries or roasted red pepper & corn grits

Ribeye with sauce nouveaux 35

Milano Filet 35

Grilled 8 oz. center cut filet, demi glace on side, tuscan fries or roasted red pepper & corn grits

Filet with shrimp & crabmeat mornay dressing & sauce nouveau 45

Veal Osso Bucco 35

Braised veal shank (14 - 16 oz.) with root vegetables & pancetta cheese grits

Seafood Stuffed Fish of the Day 25

Broiled, stuffed with shrimp & crabmeat mornay stuffing & topped with lemon butter, pancetta cheese grits

Marsala 20

Chicken or veal in a mushroom & marsala wine sauce, roasted red pepper & corn grits

(All traditional entrées accompanied by chef's vegetable del giorno)

Four Course Dinners

Turn any entrée, traditional or fall-winter, into a four course dining experience +12

Add soup del giorno or almond duckling strips, milano or caesar salad, bread pudding or crème brulee