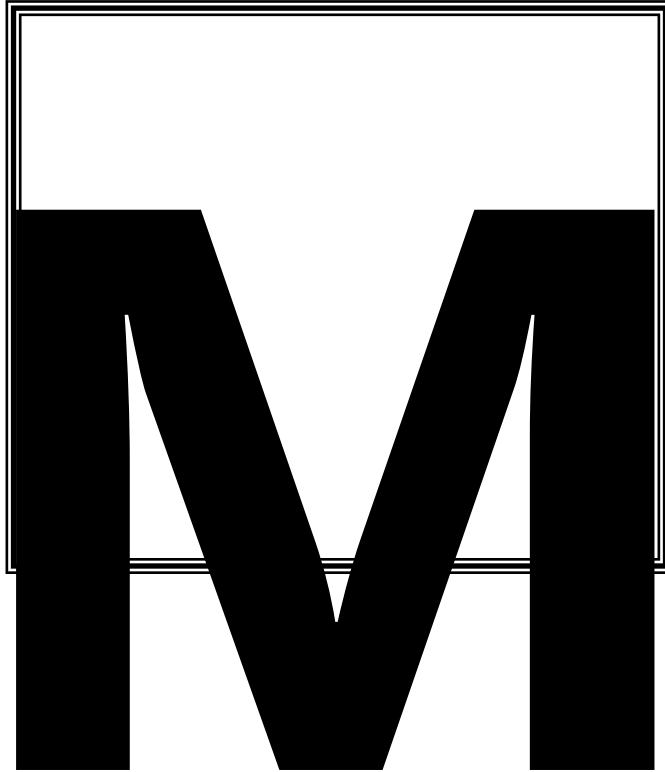


Milano's Italian Restaurant



eating at Milano's Italian Restaurant is like traveling through Italy... food, atmosphere and family
"quando si mangia semplici, si mangia bene"

Carryout Available

www.milanosohio.com

"Like" us on Facebook and check us out on Twitter, Yelp Instagram and Zenreach!!!

**data is expensive...connect to our free Wifi
network: @MilanosItalian Free Wifi**

DAILY EVENING SPECIALS... Available at 4 p.m.

MONDAY

Lemon Pepper Tilapia w/one side dish	10.95
Veal Parmigiana w/spaghetti	10.95
Homemade Spaghetti w/meatballs	10.95
Italian Sampler (meatball, sausage, lasagna, fettuccini alfredo)	11.95

TUESDAY

Gnocchi di patate w/meatball	10.95
Eggplant Parmigiana w/spaghetti	10.95
Fettuccini Alfredo	10.95
Chicken Parmigiana w/spaghetti	11.95

WEDNESDAY

Shrimp Parmigiana w/spaghetti	10.95
Baked Rigatoni	10.95
Meat or Cheese Ravioli	10.95
16 oz Prime Rib w/one side dish	11.95

THURSDAY

Homemade Cheese Manicotti	10.95
Rigatoni w/meatsauce and one meatball	10.95

Homemade Lasagna	10.95
Chicken Piccata w/one side dish	11.95
All entrees served with salad, rolls and breadsticks	

LUNCH MENU...Served Monday through Friday 11:00 until 4:00

EVERYDAY SPECIALS

Eggplant Parmigiana	9.95
Veal Parmigiana	9.95
Chicken Parmigiana	9.95
Shrimp Parmigiana	10.95
Above served with spaghetti, salad & rolls	
Baked Rigatoni	9.95
Fettuccini Alfredo	9.95
with a creamy white sauce	
add chicken for \$3.00	
Meat or Cheese Filled Ravioli	9.95
Homemade Cheese Manicotti	9.95
The Italian Sampler	9.95
meatball, sausage, lasagna, fettuccini alfredo	
Gnocchi with Meatball	9.95
Cod (fried) Fish Filet	9.95
Tilapia with lemon pepper breading	10.95
Liver and Onions	10.95
Above served with salad and rolls	
Chicken Piccata	10.95
Chopped Sirloin	9.95
1 8oz. Pork Chop	10.95
Delmonico Steak*	12.95
Fresh Veal Cutlet Parmigiana	10.95
Above served with side, salad, rolls and breadsticks	

DAILY SPECIALS

Monday	
Gnocchi with Meatball	8.95
Spaghetti and Meatball	8.95
Milano's Homemade Lasagna	8.95
Cod (fried) Fish Filet	8.95
Chicken Piccata	9.95
Tuesday	
Veal Parmigiana	8.95
Spaghetti and Meatball	8.95
Milano's Homemade Lasagna	8.95
Eggplant Parmigiana	8.95
Liver and Onions	9.95
Wednesday	
Baked Rigatoni	8.95
Spaghetti and Meatball	8.95
Milano's Homemade Lasagna	8.95
Chicken Parmigiana	8.95
14oz. Prime Rib	9.95
Thursday	
The Italian Sampler	8.95
meatball, sausage, lasagna, fettuccini alfredo	
Spaghetti and Meatball	8.95
Milano's Homemade Lasagna	8.95
Homemade Cheese Manicotti	8.95
Shrimp Parmigiana w/spaghetti	9.95
Friday	
Meat or Cheese Ravioli	8.95
Spaghetti and Meatball	8.95
Milano's Homemade Lasagna	8.95
Chicken Fettuccini Alfredo	8.95
Tilapia with lemon pepper breading	9.95

try these special items for 10.95

check out the regional map on the wine list to see where the dish you choose originates from...

Orecchiette al Amatriciana

orecchiette pasta with chopped bacon mixed in our homemade red sauce, add shrimp for an additional 3.95 (Lazio)

Spaghetti alla Marinara

spaghetti with light red sauce using plum tomatoes, basil and garlic (Campania)

Linguine alle vongole

A dish from the coasts of Italy made with fresh clams tossed in a light garlic red sauce

Michael's Casarecce al Pesto

casarecce pasta in a creamy fresh basil pesto sauce with chopped bacon (Sicilia)

Bucatini alla Carbonara

bucatini pasta mixed in oil,bacon,garlic,white sauce and egg (Lazio)

Spaghetti alla Puttanesca

spaghetti with **black olives, capers, anchovy, garlic in our red sauce (Campania)**

Tortellini alla Panna

meat tortellini with our homemade alfredo sauce, peas and prosciutto

Orecchiette di Stagione

orecchiette pasta with sausage, sun-dried tomatoes in garlic and red sauce (Puglia)

Penne Arrabbiata

angry penne rigate pasta cooked with our homemade marinara sauce and hot chili pepper (Lazio)

Fettuccini Napoli

fettuccine in our homemade alfredo sauce with broccoli, and grilled chicken (Campania)

Linguine Primavera

homemade linguine pasta tossed in olive oil with grilled chicken and fresh vegetables

Pappardelle Cerretano

pappardelle pasta,ground beef,prosciutto,diced onions and carrots lightly mixed in our marinara and white sauce (Molise)

Farfalle alla Romana

farfalle pasta tossed in oil with garlic and spinach and topped with fresh romano (Lazio)

Penne Rigate alla Calabrese

penne with sausage and peppers in our spicy homemade marinara sauce (Calabria)

Rotini alla Bolognese

rotini pasta topped with our homemade meat sauce (Emilia-Romagna)

Bianca's Farfalle al Pesto

farfalle pasta with diced tomatoes, onions in a creamy fresh basil pesto sauce (Liguria)

Whole Wheat Spaghetti can be substituted with any dish for \$1.00 more

Above served with salad, rolls and breadsticks

MILANO'S FAMOUS ITALIAN DINNER SPECIALTIES

Veal Parmigiana	12.95	Eggplant Parmigiana	12.95
Chicken Breast Parmigiana	15.95	Shrimp Parmigiana	15.95
Fresh Milk-fed Veal Cutlet Parmigiana	18.95	Cod Fish Filet Parmigiana	15.95

topped with melted provolone and mushrooms

Above served with side of spaghetti, salad, rolls and breadsticks

Our Famous Homemade Lasagna	12.95	Meat or Cheese Filled Ravioli	15.95
Spaghetti with two Meatballs	11.95	With red or white sauce	
Rigatoni with two Meatballs	11.95	Homemade Cheese Manicotti	15.95
Baked Rigatoni	12.95	Gnocchi di patate w/ Meatball	15.95
Angel Hair with two Meatballs	12.95	Spaghetti or Rigatoni alla Milano	15.95
Homemade Spaghetti with two Meatballs	12.95	Meatball, mushrooms, sausage, and meat sauce	
Fettuccini Alfredo	12.95	Italian Sampler	15.95
Add chicken for an additional 3.95		meatball, sausage, lasagna and fettuccini alfredo	

add sausage, mushrooms, meat sauce or baked cheese to any of the above for an additional 2.95

all below items 15.95

check out the regional map on the wine list to see where the dish you choose originates from...

Orecchiette al Amatriciana

Named after Amatrice, a village Northeast of Rome, this old world recipe features chopped bacon mixed in our homemade red sauce, add shrimp for an additional 3.95 (Lazio)

Spaghetti alla Marinara

Originally created as a Mariner's sauce of seafood, marinara sauce is now popularly used as a light red sauce using plum tomatoes, basil and garlic (Campania)

Linguine alle vongole

A dish from the coasts of Italy made with fresh clams tossed in a light garlic red sauce

Michael's Casarecce al Pesto

I came up with the simple idea of mixing our creamy fresh basil pesto sauce and chopped bacon with this tube shaped pasta. This Casarecce pasta is perfectly matched as the sauce is trapped in its tube shape...and when is it ever wrong to use bacon, pancetta or prosciutto in pasta dishes? (Sicilia)

Bucatini alla Carbonara

A hearty meal for Italian carbonari, a mix of oil, bacon, garlic, white sauce and egg (Lazio)

Spaghetti alla Puttanesca

An exotic dish from Naples, inspired by "Ladies of the Night" with black olives, capers, anchovy, garlic in our red sauce (Campania)

Tortellini alla Panna

Meat Tortellini with our homemade alfredo sauce, peas and prosciutto

Orecchiette di Stagione

Translated as "small ear" pasta of the season. A flavorful dish to be enjoyed throughout the year. This dish is prepared with sausage, sun-dried tomatoes in garlic and red sauce (Puglia)

Penne Arrabbiata

"angry" Penne rigate pasta cooked with our homemade marinara sauce and hot chili pepper (Lazio)

Fettuccini Napoli

Our homemade alfredo sauce with broccoli, and grilled chicken (Campania)

Linguine Primavera

Originally created in New York City, this dish is now a favorite in Italy too!

Our homemade linguine pasta tossed in olive oil with grilled chicken and fresh vegetables

Pappardelle Cerretano

A hometown favorite of ours from the village of Cerreto, Italy. A rustic dish made with pappardelle pasta, ground beef, prosciutto, diced onions and carrots lightly mixed in our marinara and white sauce (Molise)

Farfalle alla Romana

A light Roman dish of "butterfly" pasta tossed in oil with garlic and spinach and topped with fresh romano (Lazio)

Add chicken or shrimp for an additional 3.95

Penne Rigate alla Calabrese

Pasta with sausage and peppers in our spicy homemade marinara sauce (Calabria)

Rotini alla Bolognese

Bolognese sauce is derived from the city of Bologna. I use rotini pasta because I felt the spirals of pasta would fully capture the flavors of our homemade meat sauce (Emilia-Romagna)

Bianca's Farfalle al Pesto

A traditional Genovese dish made with farfalle pasta and topped with diced tomatoes and onions in a creamy fresh basil pesto sauce (Liguria)

Whole Wheat Spaghetti can be substituted with any dish for \$1.00 more

Above served with salad, rolls and breadsticks

Friday and Saturday Evening Specials

16 oz. Prime Rib au jus* 18.95

Broiled Orange Roughy 18.95

Above selections include side, salad, rolls and breadsticks

Our kitchen can accommodate your food allergy, dietary needs or preferences. Ask your server for details.

EVERY EVENING SPECIALTIES

16 oz. New York Strip*	30.95	Liver and Onions	12.95
10 oz. Delmonico Steak*	18.95	Two 8 oz. Pork Chops	16.95
Chopped Sirloin*	12.95	Cod Fish Filet	16.95
Served with rich mushroom gravy		Breaded cod; deep fried to a golden brown	
Veal Marsala	18.95	Shrimp Dinner	16.95
Veal Piccata	18.95	Breaded butterflied shrimp; deep fried to a golden brown	
Chicken Marsala	16.95	Salmon Steak*	16.95
Chicken Cacciatore	16.95	Topped with our pink sauce	
Chicken Piccata	16.95	Tilapia with lemon pepper breading	16.95
		Shrimp Scampi	18.95
		sauteed shrimp in lemon butter over homemade linguine	

Above selections include side, salad, rolls and breadsticks

Try your bread with olive oil, butter or our homemade herb seasoning

BRUSCHETTE APPETIZERS

Classic Bruschetta 8.95

(tomato and basil with shredded provolone)

Bruschetta Spinach with Gorgonzola 8.95

(spinach and pesto with gorgonzola)

Balsamic Caprese Bruschetta 8.95

(tomato and basil, fresh mozzarella, drizzled with balsamic vinegar)

APPETIZERS

Breaded Calamari	9.95	Mozzarella Sticks	8.95
Shrimp Cocktail	9.95	Breaded Mushrooms	8.95
Fried Ravioli	8.95	Sausage and Peppers	8.95
Fried Zucchini	8.95	Sampler Platter	8.95
		Mushrooms, zucchini, mozzarella sticks & chicken tenders	
10 in personal Cheese Pizza	10.95	Italian Garlic Bread	3.95
10 in personal Pepperoni Pizza	11.95	with provolone cheese	4.95
10 in personal Pizza al Pesto	15.95	Two Meatballs with Red Sauce	4.95
		basil pesto sauce topped with shrimp, tomato and onions with provolone cheese 5.95	

SALADS AND SOUPS

Wedding Soup	or Zuppa del Giorno	Cup	3.95	Bowl	4.95
Grilled Chicken Salad	12.95	Antipasto Salad	12.95		
Chef Salad	10.95	Grilled Chicken Caesar Salad	12.95		
Milano's Homemade Tuna Salad	10.95	House Salad (make it a Caesar for 1.00 more)	3.95		
Served with soup of the day		Large House Salad	4.95		
Salmon Salad*	13.95	Delmonico Steak Salad*	13.95		

Salad Dressing Choices:

*Ranch, French, Caesar, Raspberry Vinaigrette, Honey Mustard, Thousand Island, Oil & Vinegar,
or Milano's Homemade House Italian Dressing*

(add Crumbled or Creamy Bleu Cheese for 0.95) (add shredded provolone to any salad for 1.95)

SANDWICHES

Grilled Reuben	8.95	Meatball Sub	8.95
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Grilled Marinated Chicken Breast	8.95	Milano's famous homemade meatballs and sauce	
with cheddar & bacon	9.95	on a toasted sub bun with melted provolone cheese	
Hamburger*	8.95	Italian Sub	8.95
Tuna Melt	8.95	Cappacola ham, salami, provolone cheese,	
Sausage Sandwich	8.95	lettuce, tomatoes and peppers; served hot or cold	
Club Sandwich	8.95		

All Sandwiches come with potato chips You may substitute seasoned french fries for 1.00

Add American, Cheddar, Swiss, Provolone Cheese for 1.00

CHILDREN'S MENU

Spaghetti or Rigatoni with Meatball	7.95	Meat Ravioli with sauce	7.95
Milano's Homemade Lasagna	7.95	Fettuccini Alfredo	7.95
10 in personal Cheese Pizza	10.95	10 in personal Pepperoni Pizza	11.95

Above served with applesauce... a side salad can be substituted for 2.95

SIDE DISHES

Fettuccini 2.95	Vegetable 2.95
French Fries 2.95	Spaghetti 2.95
Mashed Potatoes 2.95	Meatball 1.95
Baked Potato (dinner only) 2.95	

*Consumer Advisory-Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Young children, pregnant women, older adults and those who have certain medical conditions are at greater risk.