



MILANO

ITALIAN CUISINE

All entrées include Bread, Soup or House Salad and a Side of Spaghetti with Tomato Sauce.
add \$1.50 for Sauce Substitution or if Vegetable Medley

- Marsala** \$15.95 / 21.50
Chicken or Veal sautéed in a Tasty Dry Marsala Wine Sauce with Mushrooms.
- Parmigiana** \$15.95 / \$21.50
Sautéed Chicken or Veal topped with Mozzarella Cheese and Tomato Sauce baked "Al Forno".
- Piccata** \$15.95 / \$21.50
Chicken or Veal lightly browned in Lemon, Butter, Capers, and White Wine Sauce.
- Vicky** \$15.95 / \$21.50
Chicken or Veal stuffed with Provolone Cheese, Prosciutto Ham, sautéed in White Wine, with Mushrooms and Brown Sauce.
(CAUTION: contains toothpicks)

PASTA

All Entrées include Bread, and Soup or House Salad

- Spaghetti with Tomato Sauce** \$10.00
- Spaghetti with choice of** \$11.50
Marinara, Meatballs, Meat Sauce, Italian Sausage, Butter and Parmesan, Mushroom Sauce. Substitute White or Red Clam Sauce for an additional \$1.50.
- Lasagna** \$13.00
- Portabella Lasagna** \$13.00
- Fettuccine Alfredo** \$13.00
- Manicotti** \$11.50
- Ravioli (Meat or Cheese)** \$11.50
- Mostaccioli with Tomato Sauce** \$9.00
Substitute with Alfredo or 1/2 & 1/2 for add. \$.95.
- Shells Florentine with Tomato Sauce** \$13.00
Substitute with Alfredo or 1/2 & 1/2 for add \$.95.
- Italian Sausage Cannelloni** \$12.75
- Tortellini En Brodo** \$13.95
Prosciutto Ham sautéed in butter with Fresh Garlic, Peas, a little crushed Red Pepper, White Wine Cream and Parmesan Cheese all tossed with Cheese filled Tortellini garnished with Parmesan Cheese and Parsley.

SALAD, SOUP, AND SIDES


- Anitpasta Salad**
small.....\$7.50 large.....\$8.75
- Caesar Salad Ala Milano** \$6.50
- Chicken Caesar Salad A La Milano** \$9.50
Romaine Lettuce tossed with Parmesan Cheese, Mushrooms, Croutons & Caesar Dressing topped with a grilled Chicken Breast.
- Blackened Tuna Salad** \$12.95
6 oz. Yellow Fin Tuna Steak Blackened served on a bed of mixed Greens with Black Olives, Tomato and Sliced Egg topped with Capers with a Creamy Pesto Dressing.
- House Salad** \$3.50
- Minestrone Soup (6oz.)** \$3.95
- Pasta Faggioli (6oz.)** \$3.95
- Sausage Tortellini (6oz.)** \$4.50
- Garlic Bread** \$3.00
- Garlic Bread with Mozzarella Cheese** \$3.75
- Bread Sticks (4)** \$2.95
- Bowl of Cheese or Alfredo Sauce** \$4.00

Indy's Place for Italian

HOUSE SPECIALTIES

All Entrées include Bread, and Soup or House Salad

- Chicken & Sausage in Red Pepper Sauce** \$15.95
Sautéed Italian Sausage & Chicken cooked with Onions & Roasted Red Pepper Sauce served over Spaghetti.
- Chicken Fettuccine** \$16.25
Chicken sautéed with Garlic, Onions, White Wine in a Cheese and cream Sauce Tossed with Fettuccine Noodles.
- Chicken Roulade** \$16.95
Two Chicken Breasts stuffed with Pepperoni, Parmesan Cheese, Spinach and Broccoli Spears served over Fettuccine Noodles with a Tomato Cream Sauce.
- Chicken Cacciatore** \$15.95
Lightly breaded Chicken Breast sautéed with Green Peppers, Onions, Mushrooms, and Carrots topped with a Cream Sherry Tomato Sauce and served on a bed of Spaghetti.
- Pasta A La Vicky** \$17.50
Shrimp & Scallops sautéed with fresh Tomatoes, Green Onions, Herbs and White Wine Butter Sauce served over Angel Hair Pasta.
- Shrimp & Crabmeat Fettuccine Alfredo** \$17.50
Shrimp and Crabmeat sautéed in Butter, Garlic, Parmesan Cheese, Cream and White Wine mixed with Green Peas and Fettuccine Noodles.
- Shrimp Parmigiana** \$17.50
Shrimp sautéed with White Wine, Garlic, Butter, Italian Herbs and baked with Parmesan and Mozzarella Cheeses served with a side of Spaghetti and Tomato Sauce.
- Parmesan Crusted Grouper** \$17.95
Panko and Parmesan Cheese Breaded Grouper Filet served with steamed Vegetables.
- Timballo** \$16.95
Our Five Layer Lasagna with Ground Beef, Italian Sausage, Mozzarella, Parmesan and Ricotta Cheese.
- Asparagus & Artichoke Heart Penne** \$14.95
Fresh Asparagus & Artichoke Hearts sautéed in Olive Oil, Garlic, Tomatoes, Scallions and Red Wine tossed with Penne Pasta, garnished with fresh grated Parmesan cheese and Parsley.
- Eggplant A' La Vicky** \$13.50
Fresh Eggplant dipped in Buttermilk and Panko Breadcrumbs fried crisp, covered in Marinara sauce, Parmesan and Mozzarella Cheese then baked to a Golden Brown and served on a bed of Spaghetti.
- Rigatoni with Mushrooms and Broccoli** \$14.95
Fresh Broccoli and Mushrooms sautéed and tossed with Rigatoni noodles topped with Oil, White Wine, Parmesan Cheese plus Sauce, and Parsley served with Ciabatta Garlic Sticks.

- Rosemary Chicken Lasagna** \$14.95
Shredded Chicken Breast with sautéed Mushrooms, fresh Basil, Rosemary and Garlic Layered with an array of Cheeses and Tomato Basil Cream Sauce topped with Provolone Cheese baked "Al Forno". 

- Leo and Sandy's Gourmet Spaghetti and Meatballs** \$13.95
A unique recipe with Ground Chuck, Sausage, Raisins, Pecans and Secret Spices served on a bed of Spaghetti with Tomato Sauce topped with fresh grated Parmesan Cheese. 

HOMEMADE PIZZA

- 12" Cheese (additional toppings \$1.25)** \$8.50
- 16" Cheese (additional Toppings \$1.50)** \$12.50
- 12" World Pizza** \$15.50
- 16" World Pizza** \$19.50

Toppings

Sausage, Pepperoni, Ham, Mushrooms, Onions, Jalapeños, Green Peppers, Black Olives, Banana Peppers, Mozzarella Cheese

APPETIZERS

Crostini

French Bread coated with Olive Oil, Garlic, Basil, Oregano and your choice of topping. All topped with Mozzarella Cheese and baked "Al Forno".

Fresh	
Tomato.....	\$5.95
Portabella and Marinara.....	\$7.95
Spinach and Artichoke.....	\$7.95

Hot Baked Sausage and Cheese Dip \$8.50

Mushrooms, Green Onions, Sun dried Tomatoes, Basil, Cheddar Cheese and Sausage baked "Al Forno" served with toasted French Bread.

Prosciutto Wrapped Bread Sticks \$7.95

Four Breadsticks wrapped with Prosciutto Ham topped with Parmesan Cheese baked "Al Forno" served with a side of Alfredo sauce for dipping.

Milano Fest \$9.25

Deep-Fried Calamari, Chicken Strips, Mozzarella Cheese Sticks and Cheese Ravioli served with Tomato Sauce and Honey Dijon.

Milano Shrooms \$6.95

Mushroom Caps stuffed with a Three Cheese blend, Bacon and Green Onions topped with Mozzarella Cheese baked "Al Forno".

Gnocchi \$6.50

Small Potato Dumplings tossed with your choice of Tomato Sauce or Pesto Genovese.

Sautéed or Fried Calamari \$7.25

A Milano Inn favorite! Calamari served either deep-fried or sautéed in a Red Wine Garlic sauce.

Shrimp Cocktail \$9.95

Jumbo Shrimp served with our spicy homemade Cocktail Sauce.

7" Pizza \$6.95

Choose any two toppings.

Salad Dressings

French, Thousand Island, Poppy Seed, Creamy Italian, Ranch, Creamy Pesto, Low-Fat French, Low-Fat Raspberry Vinaigrette, Bleu Cheese, Oil & Vinegar, Honey Dijon, Balsamic Vinaigrette, & Homemade Italian.

BEVERAGES

** **Coke, Diet Coke, Caffeine-Free Diet Coke,** \$2.25

Cherry Coke, Sprite, Minute-Maid Lemonade, or Raspberry Ice Tea

** **Iced Tea, Hot Tea, Coffee or Decaf Coffee** \$1.75

** **FREE REFILLS**

Orange, Grapefruit, Cranberry, or Pineapple Juice \$1.95

Milk \$1.50/\$2.00

Cappuccino / Espresso \$3.00/\$2.25

La Croix Bottled Water 16 oz. \$2.00

Pellegrino 16 oz. (Italian) \$3.95

MYSTERY CAFE'

Shows are held Fridays & Saturdays at Milano Inn

Mystery Café 317-684-0668 or ask your server for more details!



SPECIALTY DRINKS

Tiramisu Martini \$7.95

Smirnoff Vanilla Twist Vodka, Baileys and Light Crème de Cocoa served in a Chocolate swirled martini glass.

The Chambord French Martini \$7.95

Absolut Vodka, Chambord & Pineapple Juice.

The Chocolate Martini \$8.25

Absolut Vodka, Godiva White and Dark Liqueur, Frangelico and a splash of Kamora served in a Chocolate swirled martini glass.

Vanilla Sex \$7.95

Smirnoff Vanilla Twist Vodka, Bailey's and Amaretto served on the rocks. Being bad never tasted so good!!

Raspberry Martini \$7.95

Smirnoff Raspberry Twist Vodka, Triple Sec, Cranberry Juice and a splash of Lime Juice.

Milano Martini \$7.95

Absolut Vodka served extra cold with a Bleu Cheese Stuffed Olive. Extra Bleu Cheese Stuffed Olives \$.75 Each.

Appletini \$7.95

Smirnoff Green Apple Twist, Sour Apple pucker and a hint of Sweet and Sour Mix.

Milano Inn Margarita \$7.95

Cuervo Gold Tequila, Triple Sec, Amaretto, Sweet & Sour Mix and Lime Juice served in a Sugar rimmed glass.

Warm up with our hot specialty drinks

Milano Café \$7.25

Baileys, Frangelico and coffee topped with whipped cream.

Hot Mint Chocolate \$6.25

Peppermint Schnapps and Hot chocolate topped with whipped cream.

Nuts and Berries \$7.25

Baileys, Chambord, Frangelico and Coffee topped with whipped cream.

HOUSE WINE

Glass-\$5.50 Half Carafe-\$10.50 Carafe-\$17.50

Cabernet, Chardonnay, Merlot, White Zinfandel, Chianti, Lambrusco

WINE LIST

WHITE WINE

	Glass	Bottle
Conundrum.....	\$12.25	\$43.00
San Angelo Pinot Grigio.....	\$7.00	\$24.00
Kendall Jackson Chardonnay.....	\$6.75	\$23.00
Beringer White Zinfandel.....	\$5.25	\$17.00
CloiDuBois.....	\$6.50	\$22.00
A-Mano Soave.(Garganega).....	\$5.75	\$19.00
Chateau St. Jean Reisling.....	\$6.75	\$23.00

RED WINE

Banfi Brunello (Sangiovese).....		\$120.00
Silver Oak Cabernet Sauvignon.....		\$110.00
Franciscan Magnificat		\$78.00
Stags Leap Merlot		\$56.00
Pietra Fitta Vernaccia Chianti	\$6.75	\$23.00
Jacobs Creek Reserve Pinot Noir	\$7.25	\$25.00
Jacobs Creek Merlot	\$6.50	\$22.00
A-Mano Primitivo.(Red Zinfandel).....	\$6.50	\$22.00
Koonunga Hill Cab/Shiraz	\$6.25	\$19.00
Rosemount Shiraz.....	\$6.25	\$19.00
Gabbiano Chianti	\$6.25	\$19.00
Casillero Del Diablo Cabernet	\$6.25	\$19.00

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SPARKLING WINE

Moet & Chandon White Star.....	\$60.00
Martini & Rossi Spumanti.....	\$25.00
Cooks.....	\$14.00

PORT WINE

Sandeman Founders Reserve.....	\$5.75
Harvey's Bristol Cream.....	\$5.75

****PLEASE NOTE****

For Parties of 8 or More, 18% Gratuity will be added.