



MILANO

HOUSE SPECIALTIES

All Entrées include Bread, and Soup or House Salad

- Shrimp & Crabmeat Fettuccine Alfredo** \$17.50
Shrimp and Crabmeat sautéed in Butter, Garlic, Parmesan Cheese, Cream, White Wine, Peas tossed with Fettuccine.
- Chicken & Sausage in Red Pepper Sauce** \$15.95
Sautéed Italian Sausage & Chicken cooked with Onions & Roasted Red Pepper Sauce served over Spaghetti.
- Tortellini En Brodo** \$14.95
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.
- Timballo** \$17.50
Our Five Layer Lasagna with Ground Beef, Italian Sausage, Mozzarella, Parmesan and Ricotta Cheese.
- Chicken Fettuccine** \$16.95
Chicken sautéed with Garlic, Onions, White Wine in a Cheese and cream Sauce Tossed with Fettuccine Noodles.
- Chicken Roulade** \$17.50
Chicken Breasts stuffed with Pepperoni, Parmesan Cheese, Spinach and Broccoli tossed with Fettuccine topped with Tomato Cream Sauce.
- 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.
- Parmesan Crusted Grouper** \$17.95
Panko and Parmesan Cheese Breaded Grouper Filet served with steamed Vegetables.
- Shrimp Parmigiana** \$17.95
Shrimp sautéed with White Wine, Garlic, Butter, Italian Herbs and baked with Parmesan and Mozzarella Cheeses served with a side of Spaghetti.
- Rosemary Chicken Lasagna** \$15.95
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".
- 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.
- Eggplant A' La Vicky** \$13.50
Fresh Eggplant dipped in Buttermilk and Panko Breadcrumbs fried crisp and topped with Parmesan and Mozzarella Cheese served with a side of Spaghetti Marinara.
- 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.
- Leo and Sandy's Gourmet Spaghetti and Meatballs** \$14.95
A unique recipe with Ground Chuck, Sausage, Raisins, Pecans and Secret Spices served on a bed of Spaghetti with Tomato Sauce.
- 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.

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

Indy's Place for Italian

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** \$16.95 / 22.95
Chicken or Veal sautéed in a Tasty Dry Marsala Wine Sauce with Mushrooms.
- Parmigiana** \$16.95 / \$22.95
Sautéed Chicken or Veal topped with Mozzarella Cheese and Tomato Sauce baked "Al Forno".
- Piccata** \$16.95 / \$22.95
Chicken or Veal lightly browned in Lemon, Butter, Capers, and White Wine Sauce.
- Vicky** \$16.95 / \$22.95
Chicken or Veal stuffed with Provolone Cheese, Prosciutto Ham, sautéed in White Wine, with Mushrooms and Brown Sauce.

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** \$13.95
- Portabella Lasagna** \$13.95
- Fettuccine Alfredo** \$13.95
- Manicotti** \$12.00
- Ravioli (Meat or Cheese)** \$12.00
- 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

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

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.

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

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

SPARKLING WINE

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

HOUSE WINE

Glass-\$5.95 Half Carafe-\$10.95 Carafe-\$17.95

Red, White, Chianti, Lambrusco

SPECIALTY DRINKS

Tiramisu Martini \$8.25

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



The Chambord French Martini \$8.25

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 \$8.25

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

Lemon Drop Martini \$8.25

Absolute Citron, Triple Sec, Sugar and Fresh Lemon.

Raspberry Martini \$8.25

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

Milano Martini \$8.25

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

Milano Inn Margarita \$8.25

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

BEVERAGES

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

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!

****PLEASE NOTE****

For Parties of 8 or More, 20% Gratuity will be added.