

# LA STELLA

Means "Stars" in Italian. Chef's recommend.

## Antipasti

### **Marinated Salmon**

Green Asparagus, Lemon Cream, Citrus Dressing, Salmon Caviar, Black Caviar  
or

### **Yellow Tail Hamachi Tartare**

Cucumber, Mixed Bell Peppers, Green Onion, Radish, Okra



## Soup

### **Ciuppin**

Fish and Tomato Soup, Smoked Lobster, Basil Oil  
or

### **Italian Wedding Soup**

Chicken Soup with Italian Meatball, Vegetables and Parmesan Cheese



## Pasta

### **Spaghetti a Ragout di Pesce with Tomato Sauce**

or

### **Linguine Pasta with Mushroom Cream Sauce**



## Carne

### **US Beef Tenderloin with Red Wine Sauce**

Sautéed Foie Gras, Seasonal Vegetables  
or

### **Grilled Lamb Cutlet with Anchovy Sauce**

Herbs Oil, Ratatouille, Truffle Mashed Potato



## Dessert

### **Soft Mango Cream with Sorbet**

or

### **Soft Cheese Mousse and Berry Compote with Champagne Strawberry Sauce**

\$150

A 10% service charge will be added to your bill.  
Menus are subject to change.

## REGALO

Means "Gift" in Italian. Chef's Special.

### Antipasti

#### Marinated Salmon

Green Asparagus, Lemon Cream, Citrus Dressing,  
Salmon Caviar, Black Caviar

or

#### Yellow Tail Hamachi Tartare

Cucumber, Mixed Bell Peppers, Green Onion,  
Radish, Okra



### Soup

#### Cioppin

Fish and Tomato Soup, Smoked Lobster, Basil Oil

or

#### Italian Wedding Soup

Chicken Soup with Italian Meatball,  
Vegetables and Parmesan Cheese



### Pesce

#### Scallops

Slice of Bacon, Grilled Vegetables,  
Enoki Sauce, Balsamic

### Pasta

#### Spaghetti a Ragout di Pesce with Tomato Sauce

or

#### Linguine Pasta with Mushroom Cream Sauce



### Carne

#### US Beef Tenderloin with Red Wine Sauce Sautéed Foie Gras, Seasonal Vegetables

or

#### Grilled Lamb Cutlet with Anchovy Sauce Herbs Oil, Ratatouille, Truffle Mashed Potato



### Dessert

#### Pistachio and Fig Tart with Rose Flavored Raspberry Sorbet

or

#### Soft Mango Cream with Sorbet

or

#### Soft Cheese Mousse and Berry Compote with Champagne Strawberry Sauce



\$180

A 10% service charge will be added to your bill.  
Menus are subject to change.

## SALADS AND APPETIZERS

<b>MARKET GREENS</b>	21
Handpicked Lettuce, Tomato, Crudit�, Balsamic	
<b>MILANO CAESAR SALAD</b>	
Romaine, Anchovy, Smoked Bacon Bits, Parmesan, Caesar Dressing	
<b>Smoked Chicken</b>	25
<b>Marinated Prawns</b>	28
<b>LOBSTER</b>	30
Zucchini and Tomato Confit, Spiced Mayonnaise	
<b>SALMON</b>	28
Home Marinates Herb Salmon, Green Asparagus, lemon Cream, Citrus Vignette, Salmon Caviar, Black Caviar	
<b>TUNA</b>	28
Smoked Potato, Grilled Bell Pepper, Mascarpone Sauce, Wasabi Essence	
<b>YELLOW TAIL</b>	28
Tartar Salad, Cucumber, Mixed Bell Peppers, Green Onion, Radish, Okra, Japanese Miso Sauce, Topped with Caviar	
<b>MILANO SPECIALTY ITALIAN MEATBALL</b>	25
Tomato Sauce, Basil, and Parmesan Cheese	
<b>SAUTEE FOIE GRAS with STEAMED WHITE RADISH</b>	30
Soy and Black Pepper Sauce	

## SOUP

<b>FISH AND TOMATO SOUP</b>	18
Smoked Lobster, Basil Oil	
<b>ITALIAN WEDDING SOUP</b>	15
Chicken Soup with Italian Meatball, Vegetables, and Parmesan Cheese	

## PASTA

<b>LINGUINE PEPPERONCINO</b>	40
Japanese Scallops, Lobster, Green Onion, Brussel Sprout Garlic Oil, Salmon Caviar	
<b>FETTUCCINE</b>	40
Prosciutto Ham, Mushroom, Cream Sauce with Truffle	
<b>SPAGHETTI AL RAGOUT DI PESCE</b>	36
Seafood Ragout with Tomato Sauce	
<b>RIGATONI</b>	35
Spicy Tomato Sauce, Parmesan Cheese	

## FROM THE SEA

<b>ATLANTIC SALMON</b>	45
Grilled Asparagus, Green Vegetables, Salmon Caviar, Truffe Coulis	
<b>JAPANESE HOKKAIDO SCALLOPS</b>	45
Slices of Bacon, Grilled Vegetables, Enoki Sauce, Balsamic	
<b>BLUEFIN TUNA</b>	45
Panfry with Bread Crumbs, Market Vegetables, Bell Yellow Pepper Coulis, and Mini Tomato and Shallot Vinaigrette Sauce	
<b>FRESH LOBSTER</b>	98
Choice of Grilled Mariner Lobster or Baked Lobster Lemon Butter Sauce or Herb Butter Sauce Seasonal Vegetables, Todays Potato Dish	

## BEEF

<b>AMERICAN CUT USDA PRIME BEEF</b>	
<b>STRIPLOIN 360G (12OZ)</b>	55
<b>FILET MIGNON 220G (8OZ)</b>	65
<b>RIB EYE 360G (12OZ)</b>	65
<b>JAPANESE WAGYU STRIPLOIN 280G (10OZ)</b>	120
<b>JAPANESE WAGYU TENDERLOIN 180G (6OZ) / 270G (9OZ)</b>	98 / 130

Choice of Sauces –  
Milano Mushroom, Argentine Chimichurri, Green Peppercorn, Red Wine, French  
Whole Mustard, Dijon Mustard, Soy with Garlic Sauce or Wasabi with Soy Sauce

All of Beef Entrée served with Daily Petti Vegetables

## LAMB

<b>GRILLED LAMB CHOP</b>	58
Herbs, Anchovy Sauce, Ratatouille, Truffle Mashed Potato	

## VEAL

<b>MILANO COSTOLETTA</b> (Chefs Choice)	55
Pan Fried Veal with Breadcrumbs with Parmesan Cheese, Mozzarella, Basil, Tomato Sauce	

## SIDES

<b>Potato</b> – Mashed, French Butter	8
<b>Sweet Corn</b> – White Onion, Garlic, Butter	8
<b>Potato</b> – Fries with Truffle Salt	10
<b>Spinach</b> – Creamy	10
<b>Broccolini</b> – Garlic Chips, Bacon	12
<b>Mushrooms</b> – Sautéed	12

## DESSERT

<b>SOFT MANGO CREAM WITH MANGO SORBET</b>	16
<b>PISTACHIO AND FIG TART</b>	18
Served with Rose Raspberry Sorbet	
<b>SOFT CHEESE MOUSSE AND MIXED BERRY COMPOTE</b>	18
Served with Champagne Strawberry Sauce	
<b>CLAFOUTIS PEACH</b>	18
Served with Peach Vanilla Ice Cream	
<b>RICH BAKED CHOCOLATE CAKE</b>	20
Served with Caramelized Nuts and Coffee Ice Cream	

A 10% service charge will be added to your bill.

Menus are subject to change.

Menus, dishes, food items and place of origin may be subject to change, based on food procurement availability.

Fish, squid, Fish Egg Roe, Shrimp are raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.