

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



Pasta

Spaghetti a Ragout di Pesce Seafood Ragout with Tomato Sauce

or

Linguine Pasta with Mushroom Cream Sauce



Carne

US Beef Tenderloin with Red Wine Sauce

Sautéed Foie Gras, Seasonal Vegetables, Red Wine Sauce



Dessert

Soft Mango Cream with Sorbet

or

Soft Cheese Mousse and Berry Compote with Champagne Strawberry Sauce

160

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

MONTHLY SPECIAL

REGALO

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

Antipasti

Poached Lobster

Orange Dressing, Cauliflower Puree, Golden Beets



Soup

Italian Wedding Soup

Chicken Soup, Italian Meatball, Vegetables, Parmesan Cheese



Pesca

Sautéed Hokkaido Scallops

Enoki Mushroom Sauce, Bell Pepper, Smoked Potatoes, Balsamic



Carne

Roasted Duck Breast

Leeks, Turnips, Green Pepper Sauce

Or

US Beef Tenderloin with Red Wine Sauce

Sauteed Foie Gras, Seasonal Vegetables, Red Wine Sauce



Dessert

Pistachio and Fig Tart Served with Rose Raspberry Sorbet

180

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

SALADS AND APPETIZERS

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| MARKET GREENS | 21 |
| Handpicked Lettuce, Tomato, Crudité, Balsamic with Prosciutto | 25 |
| MILANO CAESAR SALAD | |
| Romaine, Anchovy, Smoked Bacon Bits, Parmesan, Caesar Dressing with Smoked Chicken | 25 |
| with Marinated Prawns | 28 |
| LOBSTER | 30 |
| Zucchini and Tomato Confit, Spiced Mayonnaise | |
| SALMON | 28 |
| Home Marinates Herb Salmon, Green Asparagus, lemon Cream, Citrus Vinaigrette, Salmon Caviar, Black Caviar | |
| SCALLOP CARPACCIO | 28 |
| Curry Flavored Vinaigrette, Cucumber Cream | |
| YELLOW TAIL | 28 |
| Tartar Salad, Cucumber, Mixed Bell Peppers, Green Onion, Radish, Okra, Japanese Miso Sauce, Topped with Caviar | |
| MILANO SPECIALTY ITALIAN MEATBALL | 25 |
| Tomato Sauce, Basil, and Parmesan Cheese | |
| SAUTEE FOIE GRAS with STEAMED WHITE RADISH | 30 |
| Soy and Black Pepper Sauce | |

SOUP

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

PASTA

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

FROM THE SEA

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| ATLANTIC SALMON | 45 |
| Golden Beets, Asparagus, Salmon Caviar and Truffle Coulis | |
| JAPANESE HOKKAIDO SCALLOPS | 45 |
| Grilled Vegetables, Enoki Sauce, Balsamic | |
| BLUEFIN TUNA | 45 |
| Panfry with Bread Crumbs, Market Vegetables, Bell Yellow Pepper Coulis, and Mini Tomato and Shallot Vinaigrette Sauce | |

BEEF

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

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| GRILLED LAMB CHOP | 58 |
| Herbs, Anchovy Sauce, Ratatouille, Truffle Mashed Potato | |

VEAL

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| MILANO COSTOLETTA (Chef's Choice) | 55 |
| Pan Fried Veal with Breadcrumbs with Parmesan Cheese, Mozzarella, Basil, Tomato Sauce | |

SIDES

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

DESSERT

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| SOFT MANGO CREAM WITH MANGO SORBET | 16 |
| PISTACHIO AND FIG TART | 18 |
| Served with Rose Raspberry Sorbet | |
| SOFT CHEESE MOUSSE AND MIXED BERRY COMPOTE | 18 |
| Served with Champagne Strawberry Sauce | |
| CLAFOUTIS PEACH | 18 |
| Served with Peach Vanilla Ice Cream | |
| RICH BAKED CHOCOLATE CAKE | 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.