

Bella Milano

DINNER MENU

STARTERS

BRUSCHETTA CAPRI  Baguette baked with basil pesto and mozzarella, topped with diced tomatoes, olive oil, garlic, fresh basil, and balsamic reduction \$10

WHISKEY SPROUTS

Crispy brussels sprouts in a sweet whiskey glaze with mushrooms, grape tomatoes, and bacon \$9

CALAMARI FRITTI

Hand-breaded, flash-fried calamari rings garnished with banana peppers and served with house made red sauce and chipotle aioli \$11

ENTRÉES

Include your choice of salad and side dish

BOURSIN FILET*

8 oz. grilled, center-cut filet topped with a house made Boursin cream sauce, served over a crispy rosemary cream cheese potato cake \$36

BEEF MILANO*

Charbroiled beef tenderloin medallions topped with our creamy provol cheese sauce, mushrooms, and green onions \$29

COMBINATION DINNER*

Our Beef Milano paired with three butterflied jumbo shrimp, lightly floured and fried, served in white wine lemon butter sauce with mushrooms \$30

CHICKEN MILANO

Lightly breaded chicken breast topped with provol cheese sauce, green onions, and mushrooms \$23

CHICKEN STASILLI

Lightly breaded, fried chicken breast sautéed in white wine lemon butter sauce with garlic, mushrooms, broccoli, and a hint of red pepper \$23

CITRUS HONEY GLAZED SALMON

Pan-seared salmon topped with house made citrus honey glaze, served on a bed of sautéed spinach \$24

SPECIAL NOTES We would like to thank you for dining with us once again! In an effort to keep things running smoothly and safely for everyone, we ask that you assist us by honoring the following guidelines to the best of your ability:

- Certain items such as sweeteners and salt & pepper are available by request. Please let us know if you need anything.
- Please keep dining time at or under 90 minutes.
- If entering the building for restroom access, please wear your face mask. If you do not have a face mask, we can provide you with one.

TOASTED RAVIOLI

Jumbo, hand-breaded beef ravioli served with house made meat sauce 4pc \$8 | 6pc \$11

LUMP CRAB CAKES

Pan-seared lump crab cakes topped with a lemon, caper, red onion aioli \$13

PASTAS

a la carte

PASTA CON BROCCOLI



Cheese tortellini tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper \$16

CREAMY GARLIC ANGEL HAIR WITH SHRIMP

Angel hair tossed in a roasted garlic, rosemary cream sauce with baby shrimp, spinach, and shallots, topped with 3 jumbo sautéed shrimp \$17

FETTUCCINE ALFREDO



Fettuccine tossed in house made butter cream sauce with asiago cheese \$14 [add chicken \$3.5 | add shrimp \$6]

TORTELLINI

Beef, pork, and prosciutto tortellini in an asiago butter cream sauce with mushrooms, peas, and prosciutto ham \$16

PASTA THREE WAY

Spaghetti, ravioli, and penne in house made meat sauce, baked with provol cheese and a meatball \$14

SALADS

MILANO SALAD Fresh lettuce, green onions, crispy prosciutto ham, a special blend of cheeses, and our house made Milano dressing \$6 | \$11

CAESAR SALAD* House made Caesar dressing tossed with romaine lettuce, croutons, and asiago cheese, topped with anchovies \$6 | \$11

SIDES Baked Potato, Mashed Potato of the Day, Vegetable of the Day, Soup: Tomato Basil or Soup of the Day, Spaghetti in choice of house made sauce: Red Sauce, Meat Sauce, or Oil Butter Garlic Sauce