

MILANO

To Start

Milano's garlic bread	2.5
Bruschetta with cherry tomato, garlic, onion and basil	9
Mixed Italian antipasto plate	19
Ocean trout & Queensland scallop carpaccio with baby capers, tiny herbs, cucumber and lemon beetroot dressing	19
Queensland King prawns (4) with cherry truss tomatoes, roast garlic and chilli	20
Salt and Pepper calamari with garlic mayonnaise	17
Blue swimmer crab meat and avocado salad with tomato, baby herbs and extra virgin lemon oil	19.5
Quail involtini with a stuffing of spinach, goats cheese and pinenuts, wrapped with pancetta, wild rocket and citrus dressing	18
Crispy garlic and chilli soft shell crab with a prawn rosti and roast tomato salsa	19.5

Pizza

Pesto, or garlic crust	10
Fogiana: Prosciutto, sun dried tomatoes, buffalo mozzarella and fresh basil	18
Anchovy: Anchovies, buffalo mozzarella and roasted capsicum	17
Seafood: Tiger prawns, calamari, chilli, aioli and caviar	20
Prawn: King prawns, fontina cheese, truss tomatoes and pesto	20
Satay Duck: Satay sauce, BBQ duck, mushrooms, buffalo mozzarella, cashews, snow peas and sprouts	20
Taleggio: Potatoes baked in thyme and garlic, taleggio cheese	18
Calamari: Calamari, provolone cheese, chilli and bitter lettuce	20
Torino: Field mushrooms, provolone and creamy gorgonzola cheese	17
Meatlovers: for those who just love meat	19

Pasta & Risotto

	E	M
Spaghetti Marinara - a mix of fresh seafood with a tomato bisque		24
Rigatoni pasta with pancetta, peas, basil, white wine and garlic	13	18
Ravioli of handmade prawn & scallops with a crab sauce	14	23
Angel Hair pasta with blue swimmer crab meat, garlic, lemon and flat leaf parsley	17.5	21
Gnocchi with a fresh cherry tomato and baby caper sauce, mozzarella and basil		23
Risotto with moreton bay bug, prawn and snow peas		23
Risotto with duck and porcini mushrooms		21

Main Courses

Pan fried barramundi fillet with sautéed baby vegetable salad, blue sapphire potato and basil sauce	27
Milano ocean beef tenderloin with a wild mushroom ragout, freshwater scampi, lobster medallions and beef jus	35
Double roasted duck with potato and pumpkin gratin, cavolo nero and orange glaze	28
Roasted loin of lamb with leek potato and zucchini rosti, tuscan bread, tomato and pinenut salsa	27
Sage crusted veal cutlet with smoked mozzarella filling, kipfler potato, roast truss tomato and pancetta	26
Organic chicken breast with thyme, leek, bocconcini stuffing, asparagus wrapped with prosciutto and roast tomato sauce	26
Half of live Tasmanian lobster with snow peas, roast garlic, lemon, roast cherry tomato and angel hair pasta with parsley and chilli	M/P

Salad and Side Dishes

Garden salad	8
Tuscan bread, semi dried tomato, caramelised onion, olives and bocconcini with oregano and red wine vinegar	8.5
Rocket, pear, walnut, blue cheese and balsamic vinegar	8
Mixed Vegetables	8
Roast Potatoes	9
Mixed bean and pea salad with lemon olive oil, parsley dressing and roast garlic dressing	8.5

Dessert

Baked date and cognac tart with chestnut gelato	11
Passionfruit soufflé with coconut ice cream	15
Vanilla panna cotta with macerated strawberries in balsamic	11
Zucatto of sweetened ricotta with candied fruits, chocolate and amaretto	12
Vacherin of raspberry sorbet and cinnamon ice cream	11
Pistachio nougat semi freddo with mascarpone and poached fig	12
Zuppa Inglese – Italian Style Trifle with mango	12
Indulgence, miniature dessert tasting plate for two persons or more	32