

MILANO

ITALIAN DINING

HAPPY HOUR

MONDAY—SATURDAY

4:00 P.M.—7:00 P.M.

PINTS AND BOTTLES
OF DOMESTIC AND
PREMIUM BEER

\$3.00

PITCHERS OF BEER

\$8.00

WELL COCKTAILS

\$3.00

HALF PRICE QUARTINO

PLACIDO PINOT GRIGIO OR PLACIDO CHIANTI

1/4 \$4.50

1/2 \$9.00

SUNDAY

HAPPY HOUR

PRICES AVAILABLE ALL DAY

HAPPY HOUR APPETIZERS

Monday –Saturday 4:00 p.m.—7:00 p.m.
All Day Sunday

TOASTED SPINACH AND ARTICHOKE RAVIOLI

SPINACH, ARTICHOKE AND CHEESE STUFFED RAVIOLI,
LIGHTLY BREADED AND FRIED GOLDEN BROWN
SERVED WITH MARINARA SAUCE

CALAMARI

CRISPY CALAMARI AND PEPPERONCINI
WITH ROASTED TOMATO BASIL AIOLI

BRUSCHETTA

ROASTED GARLIC AND GORGONZOLA,
TOPPED WITH FRESH TOMATOES, BASIL AND BALSAMIC

SPICY ITALIAN WINGS

CHICKEN WINGS FLAVORED WITH SPICY ITALIAN SEASONING

MINI MEATBALL GRINDER

MINIATURE GRINDER BUN STUFFED WITH MEATBALLS,
SPICY TOMATO SAUCE AND PROVELONE CHEESE

\$3.50

WINE

Glass

Sparkling Wines

Listed from sweetest to least sweet

Segura Viudas, **Brut**, Cava, *Reserva*, Catalonia, Spain, NV 8.00

Blush Wines

Listed from sweetest to least sweet

Beringer, **White Zinfandel**, California, 2006 6.50

White Wines

Listed from milder to stronger

Lagaria, **Pinot Grigio**, Calabria, Italy, 2006 7.00

Santa Rita, **Sauvignon Blanc**, "120", Lontué Valley,
Central Valley, Chile 7.50

Canvas, **Chardonnay**, California 6.50

Castello Banfi, **Bianco**, Toscana, "Centine", Tuscany, Italy 7.00

QUARTINO

Enjoy by the quarter or half liter!

| | 1/4 | 1/2 |
|--|------|-----|
| Placido, Pinot Grigio , Veneto, Italy | 9.00 | 18 |
| Placido, Chianti, Tuscany, Italy | 9.00 | 18 |

Red Wines

Listed from milder to stronger

De Loach, **Pinot Noir**, "Winemaker's Blend", California 10.00

Canvas, **Merlot**, California 6.50

Straccali, Chianti, Tuscany, Italy 7.25

Banfi, **Cabernet Sauvignon/Sangiovese**, Toscana 7.00

"Col di Sasso", Tuscany, Italy

Canvas, **Cabernet Sauvignon**, California 6.50

A Mano, **Primitivo**, Puglia, Italy, 7.00

Banfi, Rosso, "Centine", Tuscany, Italy 7.50

Santa Rita, **Cabernet Sauvignon** 8.50

"Medalla Real Special Reserve", Maipo Valley, Central Valley, Chile

February 15, 2010

TEASERS

MONDAY– SUNDAY
4:00 p.m.—7:00 p.m.

HAPPY HOUR

\$3.50

TOASTED SPINACH AND ARTICHOKE RAVIOLI

SPINACH, ARTICHOKE AND CHEESE STUFFED RAVIOLI,
LIGHTLY BREADED AND FRIED GOLDEN BROWN
SERVED WITH MARINARA SAUCE

CALAMARI

CRISPY CALAMARI AND PEPPERONCINI
WITH ROASTED TOMATO BASIL AIOLI

MINI BRUSCHETTA

SMOKED PARMA HAM, ROASTED GARLIC AND GORGONZOLA,
TOPPED WITH FRESH TOMATOES, BASIL AND BALSAMIC

SPICY ITALIAN WINGS

CHICKEN WINGS FLAVORED WITH SPICY ITALIAN SEASONING

MINI MEATBALL GRINDERS

MINIATURE GRINDER BUN STUFFED WITH MEATBALLS, SPICY TOMATO
SAUCE AND PROVELONE CHEESE

BEER

BOTTLED DOMESTIC

\$4.00

BUDWEISER
BUD LIGHT
MILLER LITE
MICHELOB ULTRA
O'DOUL'S AMBER

BOTTLED CRAFT

\$4.50

BOULEVARD STOUT
AMSTEL LIGHT
HEINEKEN
FAT TIRE

DRAFT DOMESTIC

\$3.75

BUD LIGHT
MILLER LITE

DRAFT PREMIUM

\$4.25

BOULEVARD WHEAT
BOULEVARD PALE ALE
PERONI
SAMUEL ADAMS SEASONAL

SMALL PLATES OF MILANO

MINI MEATBALL GRINDERS \$6.50

MINIATURE GRINDER BUN STUFFED WITH MEATBALLS,
SPICY TOMATO SAUCE AND PROVELONE CHEESE

BRUSCHETTA \$6.50

SMOKED PARMA HAM, ROASTED GARLIC AND GORGONZOLA,
TOPPED WITH FRESH TOMATOES, BASIL AND BALSAMIC

SPICY ITALIAN WINGS \$8.50

CHICKEN WINGS FLAVORED WITH SPICY ITALIAN SEASONING

MINI BRICK OVEN PIZZA \$6.50

YOUR CHOICE OF CHEESE, PEPPERONI OR SAUSAGE

CARPACCIO RAVIOLI \$7.75

STUFFED WITH BRANDY OYSTER MUSHROOM
ATOP HORSERADISH CREAM SAUCE, PARMESAN AND BLACK PEPPER

GOAT CHEESE TRUFFLES \$6.75

ROASTED BEET CONFETTI AND BALSAMIC GLAZE

CALZONE \$6.50

CALZONE OF THE DAY

RISOTTO COCKTAIL \$5.75

SMOKED TOMATO MUSHROOM RISOTTO WITH CROSTINI

CALAMARI \$9.50

CRISPY CALAMARI AND PEPPERONCINI WITH ROASTED TOMATO BASIL AIOLI

TOASTED SPINACH AND ARTICHOKE RAVIOLI \$7.75

SPINACH, ARTICHOKE, AND CHEESE STUFFED RAVIOLI,
LIGHTLY BREADED AND FRIED GOLDEN BROWN.
SERVED WITH MARINARA SAUCE.

MARTINIS

\$8.00

COSMOPOLITAN

KETEL ONE VODKA, COINTREAU AND CRANBERRY JUICE
WITH FRESH LIME AND ORANGE JUICES

BLACK CHERRY POMEGRANATE

EFFEN BLACK CHERRY VODKA,
DEKUYPER POMEGRANATE AND CRANBERRY JUICE

AMBROSIA APPLE

SKYY VODKA, APPLE PUCKER AND MELON LIQUEUR
WITH APPLE JUICE

RASPBERRY LEMON DROP

VODKA, CHAMBORD BLACK RASPBERRY LIQUEUR
AND FRESH LEMON JUICE

SPECIALTY COCKTAILS

MARGARITA

TEQUILA AND GRAND MARNIER
WITH FRESH LEMON AND LIME JUICES
\$8.50

CLASSIC MOJITO

RUM MUDDLED WITH MINT AND FRESH LIME
AND TOPPED WITH SODA WATER
\$8.00

WILD ORCHID

SVEDKA CLEMENTINE VODKA, DAILY'S MANGO
AND FRESH ORANGE JUICE WITH GRENADINE
AND A PINCH OF CHILI POWDER, TOPPED WITH SIERRA MIST
\$8.00

PARADISE SUNSET

ABSOLUT MANGO VODKA WITH FRESH ORANGE
AND PINEAPPLE JUICES, GRENADINE
AND A SPLASH OF SIERRA MIST
\$8.00

GIN & TONIC COCKTAIL

TANQUERAY GIN MUDDLED WITH FRESH LIME
AND A SPLASH OF SYRUP, THEN TOPPED WITH TONIC
\$6.00

AFTER DINNER DRINKS

CAFÉ BLANCO

KAHLUA, VANILLA VODKA, IRISH CREAM AND COFFEE

\$5.50

CAFÉ MILANO

FRANGELICO, AMARETTO, KAHLUA, BAILEY'S AND COFFEE

\$6.50

CAFÉ CON LECHE

COFFEE LIQUEUR, VODKA, AND CREAM SERVED OVER ICE

\$5.50

IRISH COFFEE

JAMESON IRISH WHISKEY AND COFFEE

\$5.50

MOCHATINI

DARK CRÈME DE CACAO, VANILLA VODKA AND COFFEE LIQUEUR

\$6.50

MINT MOCHATINI

DARK CRÈME DE CACAO, VANILLA VODKA, CRÈME DE MENTHE
AND COFFEE LIQUER

\$6.50

ZERO PROOF

\$4.50

STRAWBERRY FIZZ

SWEET AND SOUR AND CARIBBEAN GROOVE STRAWBERRY
WITH SIERRA MIST

RASPBERRY MINT LEMONADE

FRESH LEMON JUICE, CARIBBEAN GROOVE RASPBERRY, MINT LEAVES AND
SIERRA MIST

TROPICAL PUNCH

CRANBERRY, ORANGE AND PINEAPPLE JUICES
WITH A SPLASH OF GRENADINE

PEACHES 'N CREAM

PEACH PUREE, CLUB SODA, MILK WITH A SPRIG OF MINT