

MILANO

ITALIAN DINING

LUNCH

- SOUP -

CLASSIC MINESTRONE

A Milano classic with basil oil
3.75 cup / 4.95 bowl

SOUP OF THE DAY

3.75 cup / 4.95 bowl

- MEAL SIZED SALADS -

THANK YOU TO BEAU SOLARIS FARMS, PURVEYOR OF MANY OF OUR SEASONAL HERBS AND VEGETABLES
{ ADD TO ANY SALAD: GRILLED CHICKEN FOR \$3.00, SHRIMP OR FRIED CALAMARI FOR \$4.50 }

CAESAR*

Romano-Anchovy Dressing and Parmesan Crisp 7.50

MILANO

Romaine, Radicchio and Roasted Roma Tomato, Shaved Fennel, Onions and Classic Aged Balsamic Dressing 7.50

SPINACH

Gorgonzola, Shaved Red Onion, Candied Walnuts, Strawberries, Housemade Raspberry Vinaigrette 7.50

WARM GOAT CHEESE AND ARUGULA

Raspberry Mustarda, Roasted Bell Peppers, Red Onions, Toasted Almonds, White Balsamic Vinaigrette 7.50

- BRICK OVEN PIZZA -

OUR PIZZA DOUGH IS MADE FRESH DAILY, HAND TOSSED, WITH EACH PIZZA COVERED BY OUR HOUSEMADE PIZZA SAUCE. 1 PIZZA MAKES A MEAL FOR 1 GUEST AND A SHARING APPETIZER FOR 2 OR MORE GUESTS.

*Please Allow a Minimum of 10 Minutes to Prepare and Serve Your Pizza.

MARGHERITA

Fresh Mozzarella, Seasonal Tomatoes, Torn Basil, Housemade Pizza Sauce 9.95

ROASTED CHICKEN

Caramelized Onions, Roasted Red Bell Peppers, Tomatoes with

Fresh Mozzarella and Goat Cheese 9.95

FOUR SEASONS

Artichoke Hearts, Kalamata Olives, Sliced Wild Mushrooms, Prosciutto 9.95

SALCICCIA

Scimeca's Italian Sausage, Caramelized Onions, Smoked Mozzarella 9.95

- SANDWICHES -

{ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF SOUP, CAESAR OR MILANO SALAD.}

MILANO BURGER*

Gorgonzola, Arugula and Roma Tomatoes on a Multi Grain Ciabatta 9.75

CAPRESE PANINI

Hot pressed Rustic Bread filled with Basil Pesto Spread, Fresh Mozzarella, Seasonal Tomatoes 9.75

BAKED MEATBALL SUB

Pork and Beef Meatballs, Marinara Sauce, Golden Brown Provolone on Crisp Italian Bread 9.75

GRILLED ITALIAN SAUSAGE

Rustic Ciabatta Loaf filled with Sautéed Peppers and Onions, Red Sauce, and Mozzarella, oven baked to golden brown 9.75

CHICKEN PANINI

Hot Pressed Rustic Bread filled with an Olive Tapenade, Provolone Cheese and Fresh Basil. 9.75

ITALIAN BEEF

Herb marinated with Sautéed Peppers and Onions, Provolone cheese on Crisp Italian Bread 9.75

- PASTAS -

{ PASTAS ARE SERVED WITH YOUR CHOICE OF SOUP, CAESAR OR MILANO SALAD }

SICILIAN LASAGNA

Layers of Scimeca's Italian Sausage and Ground Beef, Mozzarella and Ricotta Cheese, Baked until Bubbling, with Tomato Basil Sauce 12.95

CHICKEN AND ASPARAGUS LASAGNA

Layered Roasted Pulled Chicken, Asparagus, Ricotta and Mozzarella Cheese, Baked and topped with Creamy Aged Parmesan Sauce 12.95

PASTA PRIMAVERA

Zucchini Squash, Yellow and Red Bell Peppers, Tomatoes, Garlic 10.95

MEZZO LASAGNA

Your Choice of a Half Lasagna and Your Choice of a Half Tossed Salad 8.95

THE STAFF MEAL

Enjoy the Chefs Specialty Pasta Dish 10.95

ZITI AND ROAST CHICKEN

With Broccolini, Lemon, White Wine and Pesto 9.75

CHEESE TORTELLINI

Asparagus, Peas, Tomatoes, Basil and Arugula Crema 9.75

MIXERINI

AVAILABLE MONDAY-SATURDAY
11AM-3PM

OUR "MIXOLOGISTS"
THE NAME WE GIVE OUR
TALENTED CULINARY CREW
WILL "MIX" FROM OUR EXPRESS

BAR:

SOUP, SALAD,
PANINI, PIZZA, PASTA
CREATIONS
AND A BEVERAGE

Add To Any Dish

3.00 chicken / 4.50 shrimp / 4.50 Salmon 3.00 Wild
Mushrooms

General Manager: Brent Grider
Chef De Cuisine: Franck Marciniak

ITEMS MAY BE PREPARED GLUTEN FREE.

*MISSOURI STATE LAW REQUIRES THE FOLLOWING:"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF EIGHT OR MORE.

MILANO

ITALIAN DINING

DINNER

- BRICK OVEN PIZZA -

OUR PIZZA DOUGH IS MADE FRESH DAILY. HAND TOSSED, WITH EACH PIZZA. COVERED BY OUR HOUSEMADE PIZZA SAUCE. 1 PIZZA MAKES A MEAL FOR 1 GUEST OR SHARING FOR 2 OR MORE GUESTS

*Please Allow a Minimum of 10 Minutes to Prepare and Serve Your Pizza

MARGHERITA

Fresh Mozzarella, Sliced Seasonal Tomatoes, Torn Basil, Housemade Pizza Sauce 9.95

ROASTED CHICKEN

Caramelized Onions, Roasted Red Peppers, Tomatoes with Buffalo Mozzarella and Goat Cheese 9.95

FOUR SEASONS

Artichoke Hearts, Kalamata Olives, Sliced Crimini Mushrooms, Prosciutto 9.95

SALCICCIA

Scimeca's Italian Sausage, Caramelized Onions, Smoked Mozzarella 9.95

- APPETIZERS -

BATTERED AND FRIED CALAMARI

Roasted Tomato Basil Aioli 8.50

DOUBLE TOMATO BRUSHETTA

Sundried Tomato, Roma Tomatoes, Garlic, Shaved Parmesan, Torn Basil 7.25

GRILLED GOAT CHEESE POLENTA

Roasted Oyster Mushrooms, Red Wine Cream Sauce 6.25

SMOKED SHRIMP FLATBREAD

Pesto, Seasonal Tomatoes, Aged Cheeses 7.75

SPICY ITALIAN WINGS

Spicy Italian Seasoning and Lemon Butter 8.75

- SOUPS, SALADS -

THANK YOU TO BEAU SOLARIS FARMS, PURVEYOR OF MANY OF OUR SEASONAL HERBS AND VEGETABLES

CLASSIC MINISTRONE

A Milano classic with basil oil 3.75 cup / 4.95 bowl

SOUP OF THE DAY

3.75 cup / 4.95 bowl

CAESAR SALAD*

Romano-Anchovy Dressing and Parmesan Crisp 7.95

CAPRESE SALAD

Grilled Herbed Seasonal Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction 7.50

MILANO SALAD

Romaine, Radicchio and Roasted Roma Tomato, Shaved Fennel, Onions, Aged Balsamic Dressing 7.95

WARM GOAT CHEESE AND ARUGULA

Raspberry Mustarda, Roasted Bell Peppers, Red Onions, Toasted Almonds, White Balsamic Vinaigrette 7.50

SPINACH SALAD

Shaved Red Onion, Gorgonzola, Candied Walnuts, Strawberries, Housemade Raspberry Vinaigrette 7.50

- PASTAS AND SPECIALTIES -

GO AHEAD AND ORDER THE CREAM SAUCE. FOR ALL PASTAS AND SPECIALTIES, WE TOSS A HOUSE SALAD TABLE-SIDE. SO EAT HEARTILY, WE WILL BE SURE YOU GET SOME HEALTHY GREENS. YOUR MOTHER ASKED US TO DO IT.

- PASTAS -

SEAFOOD RAVIOLI

Tomatoes, Spicy Vodka Tomato Cream Sauce 15.95

SICILIAN LASAGNA

Layers of Scimeca's Italian Sausage and Ground Beef, Mozzarella and Ricotta Cheese, Baked until Bubbling, with Tomato Basil Sauce 15.95

SPAGHETTI AND MEATBALLS

Homemade Marinara 14.95

SHRIMP SCAMPI LINGUINI*

Garlic, Tomatoes and Olive Oil 16.75

FETTUCCINI ALFREDO

Creamy Aged Parmesan Sauce 12.75

PASTA PRIMAVERA

Zucchini Squash, Yellow and Red Bell Peppers, Tomatoes, Garlic 14.75

CHEESE TORTELLINI

Asparagus, Peas, Tomatoes, Basil Arugula Crema 12.75

Add To Any Dish

3.00 chicken / 4.50 shrimp / 4.50 Salmon / 3.00 Wild Mushrooms

- SPECIALTIES -

CHICKEN SALTIMBOCCA

Prosciutto, Sage, Pappardelle Pasta, Marsala Pan Sauce 16.95

EGG PLANT PARMESAN

Tomato Basil Sauce and Linguini 15.75

GRILLED SCALLOPS AND SHRIMP*

Peas, Tomatoes, Orzo Risotto with a Pea Mint Crema 17.95

GRILLED ITALIAN BEEF AND CHICKEN*

Linguine Pasta, Italian Vegetables and Garlic Wine Sauce 17.75

GRILLED SALMON*

White Bean Ragout with Wilted Arugula, Tomatoes, Capers and Kalamata Olives 17.95

ROASTED AMISH HALF CHICKEN ALLA ROMA

Tomatoes, Kalamata Olives, Capers, White Wine, Rosemary Roasted Fingerling Potatoes 16.75

SMOKED CHICKEN RISOTTO

Wild Mushroom, Asparagus, Prosciutto, Parmesan, Sun-Dried Tomato Pesto 16.75

MILANO PORK PICCATTA

Mushrooms, Linguine, Shallots, Lemon Caper Sauce 17.75

General Manager: Brent Grider
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