



**KOSHER**  
**MIAMI**

**Milanos**  
TASTE OF ITALY

## APPETIZERS

### MILANOS COMBO

A sampler of homemade favorites: mozzarella sticks, zucchini sticks, and toasted ravioli, served with marinara sauce.

### MOZZARELLA STICKS

Crispy, golden-fried homemade mozzarella sticks, served with our signature marinara sauce.

### EGGPLANT ROLLATINI

Battered eggplant stuffed with mozzarella and ricotta, baked in tomato basil sauce.

### EGGPLANT PARMIGIANA

Your choice of hand-breaded or oven-roasted eggplant, layered with marinara sauce, fresh herbs, and melted mozzarella.

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## SOUPS

### MOZZARELLA DI CASA (SERVES 2)

Fresh mozzarella layered with ripe tomatoes, roasted peppers, and basil, drizzled with E.V.O.O and aged balsamic.

### TOASTED RAVIOLI

Lightly breaded ravioli, golden-fried and served with our homemade marinara sauce.

### ZUCCHINI STICKS

Homemade zucchini strips, lightly breaded and fried until golden, served with homemade marinara sauce.

### GARLIC ROLLS

Golden baked dough knots marinated with garlic, sprinkled with vegetable oil, parmesan, and seasonings.

(3)pcs. - 4

(6)pcs. - 7.50

(12)pcs. - 11

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## SIDES

### HOMEMADE ONION RINGS

### BROCCOLI FLORETS

Fresh broccoli florets, lightly steamed and finished with olive oil and herbs.

### SAUTÉED SPINACH

Fresh spinach leaves lightly sautéed with garlic and olive oil for a simple, flavorful classic.

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## SALADS

### GARDEN SALAD

Iceberg and romaine mix, cucumber, cherry tomatoes, carrots, onions, roasted peppers, mushrooms, and black olives drizzled with a creamy Italian dressing.

### HEALTHY DELIGHT

Spinach, tomatoes, cucumbers, banana peppers, avocado mixed in with lemon vinaigrette and honey mustard dressings.

### PECAN SALAD

Mesclun greens, fresh arugula, crumbled feta, and roasted pecans tossed with our homemade balsamic vinaigrette.

### SPINACH SALAD

Spinach, red onion, tomatoes, mushrooms, and Asian sesame dressing.

### CAPRESE MODERNA

Fresh mozzarella balls, marinated chickpeas, arugula, cherry tomatoes, red onions, avocado, and basil, drizzled with a touch of balsamic glaze.

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### SALAD ADD-ONS:

ANCHOVIES - 3 | AVOCADO - 3 | BANANA PEPPERS - 1.25 | BLACK OLIVES - 1.25 | CARROTS - 1.25  
CHERRY TOMATOES - 1.25 | CHICKPEAS - 1.25 | CUCUMBER - 1 | DRIED CRANBERRIES - 1.50  
FETA CHEESE - 3 | FRESH MOZZARELLA - 3 | FRESH MUSHROOMS - 2 | GOAT CHEESE - 3  
GREEN OLIVES - 1.25 | GREEN PEPPERS - 1.25 | HEART OF PALMS - 1.50 | ISRAELI PICKLES - 1.25  
JALAPEÑO - 1.25 | KALAMATA OLIVES - 1.50 | RED PEPPERS - 1.50 | ROASTED CORN - 1.25  
ROASTED EGGPLANT - 1.50 | ROASTED PEPPERS - 1.75 | PECANS - 2.50 | SPINACH - 1  
SUN DRIED TOMATOES - 1.75

### SUGGESTED PROTEIN ADD-ONS:

TUNA SALAD - 7 | GRILLED ATLANTIC SALMON - 15 | FRESH MOZZARELLA BALLS - 6

### EXTRA DRESSING OPTIONS:

ASIAN SESAME GINGER - 1.25 | BALSAMIC VINAIGRETTE - 1.75 | CAESAR - 1.25

CREAMY ITALIAN - 1.50 | GOLDEN ITALIAN - 1.50 | HONEY MUSTARD 1.25

LEMON VINAIGRETTE - 1.25 | PESTO VINAIGRETTE 1.75 | OLIVE OIL & FRESH LEMON SQUEEZE 1.75

HOT SAUCE - 1 | MAYO - 1 | KETCHUP - 1

## CALZONES

### TRADITIONAL CHEESE CALZONE

Pizza dough pocket filled with seasoned ricotta and mozzarella, served with a side of homemade marinara sauce.

### VEGETARIAN STUFFED CALZONE

Fresh sautéed spinach, broccoli, seasoned ricotta, and mozzarella, served with a side of homemade marinara sauce.

### EGGPLANT STUFFED CALZONE

Battered eggplant, seasoned ricotta, mozzarella, and tomato sauce served with a side of homemade marinara sauce.

### MUSHROOM TRUFFLE CALZONE

Mozzarella, ricotta, mushrooms, topped with a sprinkled of Parmigiana and truffle oil. Served with a side of homemade marinara sauce.

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## PANINIS

### EGGPLANT PARMIGIANA

Hand-breaded eggplant, lightly fried and topped with homemade marinara and melted mozzarella.

### TUNA MELT

Tuna salad with tomato, lettuce, and melted cheese on white bread.

### MOZZARELLA CAPRICE

Fresh mozzarella, topped with garden fresh tomatoes, arugula, basil, and balsamic vinegar.

### AVOCADO TOAST

Avocado, tomato, red onion, and fresh spinach topped with balsamic vinegar.

### PESTO MOZZARELLA

Fresh mozzarella, cherry tomato, and basil, topped with homemade pesto sauce.

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## PASTA

**ADDITIONAL PASTA CHOICES: FETTUCCINE, LINGUINE, CAPELLINI, PENNE, SPAGHETTI | GLUTEN FREE 2**  
**ADD A SIDE SALAD TO ANY PASTA: CAESER OR GARDEN SALAD 8**

<b>FETTUCCINE ALFREDO</b>	23	<b>RAVIOLI CHEESE W/ MARINARA</b>	20
Fettuccine pasta served in a rich, creamy Alfredo sauce.		<b>ADD ALLA VODKA OR ALFREDO SAUCE - 3   PESTO SAUCE - 4</b>	
<b>FETTUCCINE AL TARTUFO</b>	26	Delicate pasta pillows filled with a blend of ricotta and mozzarella, served in a rich marinara sauce and finished with fresh herbs.	
Fettuccine tossed in a velvety Alfredo cream sauce and sautéed mushrooms, drizzled with white truffle oil, and sprinkled with Parmesan.		<b>PASTA W/GARLIC &amp; OLIVE OIL</b>	19
<b>PASTA MARINARA</b>	19	Choice of pasta sautéed with fresh garlic and extra virgin olive oil, finished with aromatic herbs.	
Choice of pasta served "Old World" style in garlic & herb plum tomato sauce.		<b>PENNE W/BROCOLLI</b>	23
<b>CAPELLINI PRIMAVERA</b>	20	Penne sautéed with fresh garlic, broccoli & E.V.O.O.	
A colorful mélange of assorted vegetables, sautéed in E.V.O.O.		<b>SPAGHETTI W/DICED TOMATO &amp; BASIL</b>	22
<b>PENNE ALLA VODKA</b>	22	Fresh diced mozzarella tossed in a crushed plum tomato & basil sauce.	
Crushed plum tomatoes blended with cream and a touch of vodka for a smooth, flavorful sauce.		<b>PASTA W/BUTTER SAUCE</b>	18
<b>PASTA PUTTANESCA</b>	23	Your choice of pasta cooked with a touch of butter.	
Diced tomato, garlic, capers, Kalamata olives & homemade marinara sauce.		<b>PENNE CAPRESE</b>	22
<b>PENNE ALLA PESTO</b>	24	Fresh diced mozzarella tossed in crushed plum tomato and basil sauce.	
Penne pasta tossed in a creamy basil pesto sauce and finished with grated Parmesan.			

## BAKED PASTA

<b>VEGETABLE LASAGNA</b>	22	<b>BAKED CHEESE MANICOTTI</b>	19
Layers of pasta, cheeses, fresh spinach, and our signature marinara sauce, baked to perfection.		Tender manicotti filled with a rich blend of cheeses, baked to perfection and topped with our homemade marinara sauce.	
<b>BAKED ZITI</b>	20	<b>BAKED CHEESE RAVIOLI</b>	21
Classic ziti pasta baked with a rich blend of cheeses and our signature marinara sauce.		Ravioli filled with a rich blend of cheeses, baked to perfection and topped with our homemade marinara sauce.	

## ENTRÉES

**ENTRÉES ARE SERVED WITH YOUR CHOICE OF ONE SIDE: CAESAR SALAD, GARDEN SALAD, SOUP, OR PASTA. (FISH ENTRÉES EXCLUDED.)**

<b>SPINACH &amp; CHEESE STUFFED SHELLS</b>	23	<b>GRILLED SALMON</b>	38
Jumbo pasta shells filled with ricotta, mozzarella, and spinach, baked in marinara sauce and topped with melted cheese.		Freshly grilled Atlantic Salmon filet served over the spinach and Tuscan white beans.	
<b>CHEESE STUFFED SHELLS</b>	21	<b>GRILLED BRANZINO</b>	45
<b>GNOCCHI W/ MARINARA SAUCE</b>	22	Grilled Branzino fillet with fresh herbs, served alongside crispy homestyle roasted potatoes tossed in olive oil and rosemary.	

## PIZZA BY THE PIE

	<b>12"   18"</b>		<b>PIZZA BY THE SLICE</b>	
<b>NEOPOLITAN PIZZA</b>	18	23	<b>NEOPOLITAN SLICE</b>	3.75
Thin-crust pizza with mozzarella cheese and tomato sauce.			<b>GRANDMA SLICE</b>	4.25
<b>SICILIAN PIZZA</b>	28		<b>SICILIAN SLICE</b>	4.50
Thick-crust pan pizza with mozzarella cheese and tomato sauce.			<b>SPECIALTY SLICE</b>	5
<b>GRANDMA PIZZA</b>	27		Daily selection of specialty pizza by the slice.	
Extra-thin crust pan pizza layered with fresh mozzarella and spiced with garlic and San Marzano crushed plum tomato sauce, Parmigiana cheese, and finished with a whisper of E.V.O.O.				

## CREATE YOUR OWN PIZZA

**TOPPINGS PER PIE: (1) TOPPING - 3 | (2) TOPPINGS - 5.50 | (3) TOPPINGS - 8**

**(1/2) PIE TOPPING - 2 EA. | TOPPINGS PER SLICE RANGE FROM: 0.75 - 1.30 EA.**

ANCHOVIES | ARUGULA | BANANA PEPPERS | BLACK OLIVES | BROCCOLI | CHERRY TOMATOES  
 EXTRA CHEESE | FETA CHEESE | FRESH BASIL | FRESH GARLIC | FRESH MOZZARELLA | FRIED EGGPLANT  
 GOAT CHEESE | GREEN OLIVES | GREEN PEPPERS | JALAPEÑO PEPPERS | KALAMATA OLIVES | MUSHROOMS  
 PARMIGIANA CHEESE | PINEAPPLE | RED ONION | RICOTTA CHEESE | ROASTED CORN | ROASTED PEPPERS  
 SLICED TOMATOES | SPINACH | SUN DRIED TOMATOES.

## SPECIALTY PIZZA

	<b>12"   18"</b>		<b>12"   18"</b>	
<b>MARGARITA PRIMO</b>	20	27	<b>MODERNA PIZZA</b>	21
Fresh sliced tomatoes, fresh basil, and mozzarella cheese.			Tomato sauce, mozzarella, sliced tomatoes, arugula, and shredded Parmigiano cheese drizzled with a touch of E.V.O.O.	
<b>CHEESE LOVERS</b>	23	31	<b>O.M.G PIZZA</b>	21
Blend of three cheeses: Mozzarella, Ricotta, Parmigiano.			Onion, mushroom, garlic, mozzarella cheese, and tomato sauce.	
NO TOMATO SAUCE. Topped with garlic sauce.			<b>ALFREDO PIZZA</b>	23
<b>GARDEN PIZZA</b>	22	29	Thin-crust pizza with homemade Alfredo sauce and mozzarella cheese topped with mushrooms, spinach, drizzled with shredded Parmigiano and a touch of E.V.O.O.	
Roasted eggplant, red and green pepper, black olives, red onion, and mozzarella cheese, topped with arugula.			<b>VEGETARIAN PIZZA</b>	23
<b>PESTO PIZZA</b>	23	30	Sautéed spinach, broccoli, mushrooms, roasted peppers and mozzarella cheese served over tomato sauce.	
Thin-crust pizza with homemade Pesto sauce and mozzarella cheese.			<b>MEDITERRANEAN PIZZA</b>	24
<b>FIRE PIZZA</b>	22	29	Tomato sauce and mozzarella cheese topped with spinach, black olives, onion, garlic, and sprinkled with feta cheese.	
Spicy tomato sauce and mozzarella cheese, topped with green or red pepper, roasted corn, and Jalapeño pepper.				
<b>BIANCA PIZZA</b>	24	32		
A white pizza layered with creamy ricotta and mozzarella, topped with mushrooms, shaved parmesan, and finished with a drizzle of white truffle oil.				



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