



ANTIPASTI

BRUSCHETTA \$13.50

Ciabatta bread, fresh chopped tomatoes, basil, olive oil

GUACAMOLE & CHIPS \$17.50

Freshly mashed avocado with tomato, onion, coriander & lime, served with warm tortillas

WINGS \$15.50

6 pc with fries, buffalo or BBQ sauce

FRITTO MISTO \$19.50

Lightly battered calamari, shrimp & seasonal veggies, fried until crisp & golden, with lemon house marinara

EMPANADAS \$15.50

Golden-crisp with seasoned Chicken, Beef or Spinach

CAPRESE BURRATA \$17.50

Vine-ripened tomatoes, fresh mozzarella, olive oil, sea salt. Add Prosciutto San Daniele \$8.00

OYSTERS ROCKEFELLER \$23.50

Our classic recipe: 6 oysters loaded with butter, garlic, cheesy spinach, bacon and herbs

POLPETTE AL POMODORO \$15.50

House-made beef meatballs simmered with garlic, parsley & Parmesan in a rich sugo



PANINIS

All served with French Fries

CHICKEN SANDWICH \$18.50

Shredded chicken, ciabatta, avocado, tomato, lettuce, lime mayo

VEGGIE BURGER \$19.50

Plant-based vegetable patty with avocado, lettuce, tomato, and house dressing on a toasted bun

CHEESEBURGER \$20.50

Juicy beef patty, melted Swiss cheese, romaine, fresh tomato, fried onion, bacon & chipotle mayo

CUBAN SANDWICH \$18.50

Classic pressed Cuban bread with roasted pork, ham, Swiss cheese, pickles, and mustard



Caffé Milano

LATIN EDITION

CUBAN PLATTER \$25.50

Roasted pork, lemon garlic rum sauce, white rice, sweet plantains

CAMARONES AL AJILLO \$27.50

Sautéed shrimp with garlic homemade sauce, white rice and veggies

POLLO A LA PLANCHA \$23.50

Chicken breast topped with onions, served with white rice, black beans and sweet plantains

NACHOS MILANO \$24.50

Melted cheese, black beans, lettuce, sour cream, guacamole, pico de gallo

Add: Chicken \$9 - Shrimp \$11 - Steak \$11

CLASSIC TACOS

Lettuce, avocado, tomato, onions, cilantro and jack vcheddar cheese.

Chicken \$21.50 - Carnitas \$23.50 - Shrimp \$23.50

SIGNATURE TACOS

Short Ribs, pepper, coriander, onion, mayo, jalapeno \$25.50

Lobster, avocado, mango, mayo, pomegranate, jalapeno \$25.50

QUESADILLAS

Served with sour cream, pico de gallo and guacamole.

Chicken \$19.50 - Steak \$22.50

FAJITAS

Peppers, onions, yellow rice, guacamole, sour cream, pico de gallo and tortillas.

Chicken \$24.50 - Steak \$27.50 - Shrimp \$25.50



PIZZAS

MARGHERITA \$17.50

San Marzano tomato sauce, fresh mozzarella, basil, extra virgin olive oil

PEPPERONI \$19.50

Pomodoro sauce, melted mozzarella topped with spicy pepperoni

TRUFFLE \$22.50

Creamy mozzarella, shaved Parmesan, delicate truffle cream, extra virgin olive oil

PROSCIUTTO E ARUGULA \$21.50

Mozzarella & pomodoro sauce, thinly sliced prosciutto, baby arugula and extra virgin olive oil



PASTAS

TAGLIATELLE BOLOGNESE \$24.50

Classic tagliatelle pasta with slow-simmered meat ragu and tomato sauce

PENNE PINK SALMON \$24.50

Penne pasta with fresh salmon in a creamy pink vodka sauce

GNOCCHI SORRENTINA \$25.50

Soft potato gnocchi in a vibrant tomato sauce, with melted mozzarella, stracciatella & Parmesan

SPAGHETTI CARBONARA \$24.50

Spaghetti tossed in a classic Roman-style sauce of egg yolk, Parmesan cheese & black pepper

CRAB RAVIOLI \$27.50

Crab meat, shrimp, creamy saffron sauce.

SPAGHETTI & MEATBALLS \$23.50

Spaghetti with homemade tomato sauce and tender meatballs

FETTUCCINE ALFREDO \$22.50

Fettuccine pasta in a rich and creamy Alfredo sauce

SPICY RIGATONI ALLA VODKA \$20.50

Rigatoni pasta tossed in a creamy tomato vodka sauce with a subtle spicy kick

ADD: CHICKEN \$9 - STEAK \$11 - SHRIMP \$11 - LOBSTER TAIL \$35



MEATS

SHORT RIBS \$32.50

Slow-cooked beef ribs glazed with red wine sauce, mashed potato, baby carrots, honey & coriander

MILANO CHICKEN \$24.50

Grilled chicken breast topped with sautéed onions, with white rice, black beans, and sweet plantains

CHICKEN PARMIGIANA \$27.50

Breaded chicken cutlet baked with tomato sauce & melted mozzarella, served with spaghetti marinara

SKIRT STEAK \$39.50

12 oz grilled skirt steak served with french fries & chimichurri sauce



JUST FOR KIDS

CHICKEN FINGERS \$11.50

CHEESE PIZZA \$11.50

PASTA POMODORO \$11.50

CHEESE BURGER \$11.50

SALADS

SPINACH \$17.50

Fresh baby spinach tossed with cherry tomatoes, avocado, grated egg, Parmesan & light vinaigrette

COBB \$19.50

Arcadian mix, tomato, crispy bacon, avocado, boiled egg, blue cheese, chicken, ranch dressing.

CAESAR \$17.50

Mixed crisp romaine lettuce tossed with classic Caesar dressing, garlic croutons, shaved parmesan & fresh chives

MILANO \$15.50

Mixed greens, cherry tomato, cucumbers, shaved parmesan.

ADD: CHICKEN \$9 - STEAK \$11 - SHRIMP \$11 - LOBSTER TAIL \$35

SEAFOOD

SNAPPER \$39.50

Whole fresh snapper, yellow rice, and tostones.

GRILLED SALMON \$29.50

Spinach, mashed potatoes, fresh citrus sauce.

OCTOPUS \$29.50

Tender grilled octopus served with roasted fingerling potatoes and spring onion sauce

SEAFOOD PAELLA X1 \$39.50

Shrimp, calamari, clams, mussels, peppers, snow peas, onions, yellow rice.

SEAFOOD PAELLA X2 \$79.50

Shrimp, calamari, clams, mussels, peppers, snow peas, onions, yellow rice.

GRILLED MAINE LOBSTER \$45.50

1.5 lb of Maine lobster served with fries and salad.



RAW BAR

TUNA TARTARE \$19.50

Hand-cut tuna with avocado, cucumber, pomegranate, herbs & lemon-soy dressing

CEVICHE \$18.50

Citrus marinated fish and shrimp, sweet potatoes, chips.

FRESH OYSTERS \$19.50

6 Blue Point oysters, horseradish, cocktail sauce.



Veggie

VEGGIE BURGER \$19.50

Plant-based burger with lettuce, tomato, avocado, onions, green golden dressing. Served with fries.

VEGGIE TACOS \$21.50

Roasted veggies, avocado, chipotle mayo sauce.

PAELLA VEGETARIANA \$29.50

Saffron rice with a colorful assortment of vegetables.

SIDES

MASHED POTATO \$10⁵⁰

GRILLED ASPARAGUS \$11⁵⁰

SWEET PLATANOS \$9⁵⁰

FRENCH FRIES \$9⁵⁰

DESSERTS

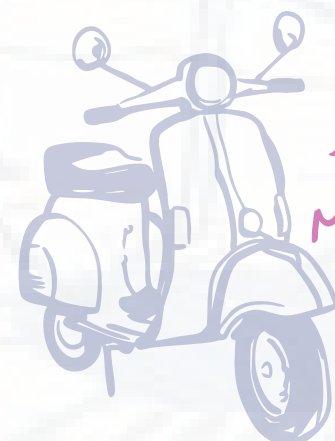
TIRAMISU \$11⁵⁰

TRES LECHES \$12⁵⁰

CHURROS \$12⁵⁰

FRUIT BOWL \$10⁵⁰

CANOLIS (3) \$12⁵⁰



SOLE,
MARE
AMORE

TAXES NOT INCLUDED IN PRICES. A MANDATORY 20% SERVICE CHARGE WILL BE ADDED TO YOUR CHECK.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CHEF'S RECOMMENDATION



FRIED PLATTER \$45
 Calamari, shrimp, zucchini, chicken wings, salmon stick, red snapper sticks.



GRILLED MAINE LOBSTER \$45.50
 1.5 lb of Maine lobster served with fries and salad.



LOBSTER PAELLA (FOR 1) \$59
 6 oz lobster tail, grilled shrimp, calamari, clams, mussels, peppers, onions, snow peas and yellow rice.



LINGUINE SEAFOOD \$45
 Half Maine lobster, scallop, shrimp, squid, mussels, clams.



SHORT RIBS \$32.50
 Slow-cooked beef ribs glazed with red wine sauce, mashed potato, baby carrots, honey & coriander



LOBSTER RAVIOLI \$59
 Homemade ravioli stuffed with real lobster meat served with a 6 oz lobster tail, four shrimp and pink sauce.



SURF AND TURF \$74
 Filet mignon, lobster tail, mashed potatoes, mix veggies



FILET MIGNON \$59
 8 oz steak, served with mashed potatoes, asparagus and mushroom sauce.



NEW YORK STRIP \$42.50
 12 oz steak served with arugula salad and parmesan cheese.



LOBSTER PAELLA (FOR 2) \$109
 Two 6 oz lobster tails, grilled shrimp, calamari, clams, mussels, peppers, onions, snow peas and yellow rice.



SCAN ME



***OCEAN SEAFOOD GRILL (FOR 2) \$109**
 Maine lobster, grilled shrimp, salmon, served with mashed potatoes and salad.

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