

# Milanos

## entrees

**home made soup of the day** 6.50

*please refer to the specials board*

**herb, garlic or chilli cheese bread** 6

**bruschetta** 14

*crusty focaccia bread topped w' chopped tomatoes,  
spanish onions, olive oil, bocconcini cheese, shaved  
parmesan and drizzled w' caramelised balsamic dressing*

**dip platter** 14

*trio of dips served w' warm crusty olive bread  
and grissini sticks*

**antiplaster platter** 18

*selection of cold meats, marinated seafood, vegetables  
and accompanied by toasted olive bread and  
grissini sticks*

**pacific oysters** half/doz

*natural pacific oysters* 14/26

*oyster kilpatrick* 16/28

*milanos special oysters* 16/28

*baked w' mild tomato and chilli salsa and cheese*

**garlic/chilli prawns** ent/main

*sauteed creamy or chilli prawns served w' pilaf rice* 16/25.5

*and a side salad*

## lights

**spinach and salmon on a potato rosti** 16

*crispy potato rosti topped w' wilted spinach, a rosette  
of smoked salmon and drizzled w' tomato and caper salsa*

**lamb and tzatziki wrap** 14

*tender lamb pieces wrapped w' tomato, cos lettuce,  
spanish onion, yoghurt dressing and served  
w' steak house chips*

**zucchini and bacon frittata** 16

*home made frittata served with warm asparagus, cherry  
tomato chutney and accompanied with a side salad*

# Milanos

## salads

### caesar/chicken salad

14/16

*tenderloins of chicken served w' cos lettuce, crispy bacon, shaved parmesan, croutons, anchovy fillets and topped with a poached egg*

### greek salad w' lamb

19

*grilled lamb tender loins served with a traditional greek salad w' fetta, kalamata olives, onions, tomato, cucumber and tossed in a greek dressing*

### baked salmon and fennel salad

19

*baked fresh tasmanian salmon tossed w' roasted fennel, spanish onion, capers, julienne of tomato, mixed lettuce and dressed w' a tangy vinaigrette*

## pasta and risotto

### duck and mushroom risotto w' roasted fennel

22.5

*braised duck cooked w' roasted fennel and mushrooms, topped w' shaved parmesan*

### seafood paella

23.5

*pan fried seafood pieces including prawns, calamari, scallops and mussels cooked w' saffron, paprika, a capsicum flavoured broth and tossed in arborio rice and peas, served w' a half morton bay bug*

### spinach and ricotta cannelloni

19.5

*baked w' a tomato flavoured vegetable sauce and cheese, accompanied w' a side salad*

### pumpkin gnocchi w' lamb macadamia

20.5

*pieces of lamb and prosciutto, sauteed with onion, garlic and mixed w' pesto roasted vegetable and a creamy tomato sauce*