



MILANO BAR CUISINE

| SHRIMP COCKTAIL | 16

four large prawns served over a bed of atomic horseradish cocktail sauce / rock-shrimp

| FRIED CALAMARI | 12

6oz. of buttermilk battered calamari / basil with lime cilantro aioli / grilled lime

| MILANO PIZZA | 17

thin crust / san daniele prosciutto / truffle cream / aged balsamic

| MARGHERITA PIZZA | 15

thin crust / basil / tomato / mozzarella

| DIAVOLO PIZZA | 17

soppressata / mozzarella / spicy harissa tomato sauce

| FRESH CALZONE | 14

marinara / mozzarella / ricotta / basil / pepperoni

| WINGS | 12

fried wings & legs / house-made buffalo & ranch dressing / fresh celery & carrots

| LUX BURGER | 20

44 farms grass fed / grilled onions / nueske bacon / cheddar / truffle fries *add foie gras \$12 – add fried lobster tail \$25

| BBQ PORK BELLY SLIDERS | 15

braised pork belly / pickled onions

| PANINI OF THE DAY | 14

chef's choice with truffle fries

| TRUFFLE FRIES OR REGULAR FRIES | 8/6

cut & fried fingerling fries / black truffle oil / parmesan cheese

| SWEET POTATO FRIES | 9

cut & fried sweet potato fries / harissa mayo

| LOBSTER FRIES | 20

cut & fried finger fries / cheese fondue / lobster