

radio|milano

milano|bar

APPETIZERS

FRIED CALAMARI | 12

6oz. buttermilk battered calamari /
basil lime cilantro aioli / lime

GRILLED OCTOPUS | 14

cherry heirloom / sundried tomatoes /
italian olives / fingerlings / rosemary

ITALIAN MUSSELS | 18

spicy italian sausage / pancetta / shallots / fennel
/ marinara / crushed red pepper

PIQUILLO PEPPERS | 16

short rib / harissa aioli / cilantro chimichurri

CEVICHE TRIO | 24

shrimp & blood orange / snapper & citrus /
octopus & tangerine / bell pepper /
cilantro / red onion / plantain chips

SALADS

ROASTED BEET SALAD | 12

avocado / blue cheese / blue cheese dressing

CHOPPED SALAD | 14

romaine / cherry tomatoes / blue cheese /
chopped bacon / boiled egg / red onion /
champagne vinaigrette tomatoes

**add choice of chicken or shrimp \$10*

KALE SALAD | 12

toasted almonds / shaved parmesan /
cherry tomatoes / cucumber vinaigrette

APPLE SALAD | 11

spinach / baby tomatoes / cranberry /
walnut / feta cheese / cashew dressing

SIDES

TRUFFLED MAC & CHEESE | 10

baked / parmesan / mozzarella / cheddar

BRUSSEL SPROUTS | 8

pan seared with bacon lardon

ASPARAGUS | 8

pan seared & seasoned

MASHED POTATOES | 8

smashed yukon gold

LOBSTER TAIL | 25

to be added to any dish

FOIE GRAS | 12

to be added to any dish

HAND MADE PASTAS

LASAGNA | 23

16oz pasta baked with layers of ricotta /
mozzarella / parmesan / marinara /
ground beef / fresh basil

PAN SEARED PRAWNS | 27

pumpkin risotto / grilled lemon

ANGEL HAIR | 16

sliced cherry heirloom tomatoes / assorted italian
olives / garlic / extra virgin olive oil **add choice of
chicken or shrimp \$10*

SEAFOOD BOUILLABAISSE | 27

catch of day / scallop / mussels / clams /
large prawn / potato / fennel

BLACKENED SCALLOP SPAGHETTI | 28

celery root / carrots / turnips / olive oil /
sundried tomato pesto

LOBSTER RAVIOLI | 28

seasonal mushroom / artichoke ragu / parmesan
cream sauce

VENISON TAGLIATELLE | 26

ground venison / bolognese

ENTREES

SALMON PAVE | 26

feuille de brick / sweet potato gnocchi / broccoli
pesto / sautéed baby spinach

GRILLED BRANZINO | 28

quinoa / asparagus / carrots / green peas /
mascarpone cheese / harissa beurre blanc

8oz GRILLED TENDERLOIN | 36

potato spinach gratin / grilled asparagus /
foie gras butter

PAN SEARED DUCK BREAST | 29

grilled fennel / eggplant flan / rosemary
fingerling potato / red wine currant sauce

7oz PAN SEARED VEAL CHOP | 36

crushed fingerling potato / baby carrots /
cippolini onion / chimichurri

14oz GRILLED RIBEYE | 45

jumbo asparagus / frites / bearnaise /
cilantro chimichurri

*warning: consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne
illness.*

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BAR BITES

FRIED CALAMARI | 12

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

WINGS | 12

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

FRIED SHRIMP | 12

deep fried / served with fries

REGULAR OR TRUFFLE FRIES | 6/8

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

HAND-TOSSED PIZZAS

MILANO PIZZA | 17

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

MARGHERITA PIZZA | 15

thin crust / basil / tomato / mozzarella

GRILLED CHICKEN PIZZA | 17

marinara / basil / ricotta / mozzarella / pepperoni

BURGERS & SANDWICHES

LUX BURGER | 20

44 farms grass fed / grilled onions / nueske bacon / cheddar / truffle fries

**add foie gras \$12 OR fried lobster tail \$25*

CHICKEN PANINI | 16

grilled chicken breast / mozzarella / tomato / bacon / lettuce / sauce / fries

DESSERTS

BREAD PUDDING | 10

house-made vanilla gelato

TIRAMISU | 9

lady fingers / espresso coffee / bailey's liqueur / mascarpone cream

APPLE TART | 10

amaretto ice cream

SEASONAL CHEESECAKE | 9

cookie crust

SORBET | 12

strawberry / mango

PROFITEROLES | 12

chocolate ice cream / chocolate sauce / white chocolate sauce / caramel sauce

SWEET POTATO CRÈME BRULEE | 12

amaretto whipped cream

MEAT & CHEESE PLATTER | 25

chef's sensational selections