

radio | milano

THREE COURSE DINNER | 40

WINE PAIRINGS +20

See your server for daily selections

FIRST COURSE

Soup of the Day

chef's choice

or

Grilled Tomato Burrata

arugula | pesto | balsamic

or

Kale Salad

pomegranate | apple | toasted pine nut | dijon apple cider dressing

or

Mixed Green Salad

tomato | carrot | crispy bacon | fried goat cheese | honey mustard

SECOND COURSE

Tenderloin*

7 ounces | potato wedge | broccolini | peppercorn sauce

or

Pan-Seared Salmon*

rice noodle | chive | cranberry sauce

or

Grilled Porkloin*

crushed fingerling potato | brussel sprout | red currant mustard sauce

or

Angel Hair

cherry heirloom tomato | assorted italian olive | garlic | extra virgin olive oil

-add choice of chicken or shrimp +10

or

Cowboy Steak* +10

12 ounces | fingerling potato | grilled asparagus | bearnaise sauce

DESSERT

Seasonal Bread Pudding

house-made ice cream

or

Double Fudge Tartufo

chocolate shortbread | chocolate mousse | luxardo cherry

Please note: This Menu is only offered Monday – Thursday

We do not split checks for larger parties or groups

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