

HOMEMADE MILANO TO GO

PASTAS

BAKED RIGATONI BOLOGNESE

Rigatoni tossed with Bolognese meat sauce and layered with mozzarella cheese.

Half Pan (Serves 20) 50.00

Full Pan (Serves 40) 95.00

PENNE ALFREDO WITH CHICKEN & BROCCOLI

Penne pasta, sautéed chicken and broccoli tossed in Alfredo sauce.

Half Pan (Serves 20) 50.00

Full Pan (Serves 40) 95.00

PENNE ALFREDO

Penne pasta tossed in Alfredo sauce.

Half Pan (Serves 20) 40.00

Full Pan (Serves 40) 80.00

COLD PARTY TRAYS

ANTIPASTO TRAY

Sliced salami, prosciutto, sopresatta, pepperoni, imported Italian cheeses, marinated Sicilian olives, marinated sweet red pepper, hard cooked eggs and Crostinis.

Small (Serves 10) 55.00

Large (Serves 20) 100.00

RELISH TRAY

Carrots, cucumbers, broccoli, green onion, red and green pepper served with vegetable dip.

Small (Serves 20) 30.00

Large (Serves 40) 55.00

BAKED RIGATONI MARINARA

Rigatoni Pasta tossed in Marinara Sauce

Half Pan (Serves 20) 40.00

Full Pan (Serves 40) 80.00

LASAGNA MILANO

Stacked lasagna noodles loaded with ground beef, marinara, and three Italian cheeses.

Half Pan (Serves 12) 60.00

Full Pan (Serves 24) 110.00

FRUIT AND CHEESE TRAY

Fresh seasonal fruits garnished with Italian, Swiss and Wisconsin cheeses. Served with cream cheese dipping sauce.

Small (Serves 10) 40.00

Large (Serves 20) 75.00

COLD CUT TRAYS

Sliced ham, turkey and roast beef served with assorted breads, dill pickle and condiment tray.

Small (Serves 20) 85.00

Large (Serves 40) 165.00

HOT PARTY TRAYS

WINGS

Jumbo Chicken wings served in your favorite Milano wing sauce.

25 pcs. / 20.00 50 pcs. / 40.00 100 pcs. / 75.00

BONELESS CHICKEN WINGS

Jumbo boneless all white meat chicken wings with your choice of Milano wing sauce served on the side.

25 pcs./ 23.00 50 pcs. / 43.00 100 pcs./ 78.00

BBQ PORK SLIDERS

Homemade pulled BBQ pork served with fresh baked slider buns, coleslaw, dill pickle and condiment tray.

Small (serves 25) 90.00

Large (serves 50) 175.00

MEAT ENTRÉES

ITALIAN ROAST SIRLOIN

Italian seasoned roast beef, thinly sliced served with Au jus.

Half Pan (Serves 25) 50.00

Full Pan (Serves 50) 95.00

MILANO'S FRIED CHICKEN

Crispy Southern Style Fried Chicken.

25 pcs./ 50.00 50 pcs./ 95.00

LEMON ROSEMARY CHICKEN

Marinated in Italian herbs and spices and baked to perfection.

25 pcs./ 50.00 50 pcs./ 95.00

MILANO'S HOMEMADE ITALIAN MEATBALLS

Our famous hand rolled jumbo meatballs in marinara.

25/ 50.00 50/ 95.00

HOMEMADE ITALIAN SAUSAGE

Homemade Italian sausage served with sautéed peppers and onion and marinara sauce.

Half Pan (Serves 25) 50.00

Full Pan (Serves 50) 95.00

SALADS

+ Grilled Chicken Small 15.00 Large 30.00

HOUSE SALAD

Fresh iceberg lettuce, red and green pepper, purple onion, katamala olive, sliced carrot, Roma tomatoes, topped with shaved parmesan cheese and served with House Dressing.

Small (serves 15) 35.00

Large (serves 30) 60.00

TUSCAN SALAD

Gourmet spring greens, fresh seasonal fruit garnished with walnuts and shaved parmesan cheese. Served with our Sweet Tuscan dressing.

Small (serves 15) 40.00

Large (serves 30) 70.00

CAESAR SALAD

Fresh Romaine Lettuce tossed with our famous Caesar dressing, fresh baked croutons and shaved parmesan cheese.

Small (serves 15) 30.00

Large (serves 30) 60.00

SAUCES & DRESSINGS

MILANO'S MARINARA SAUCE

Made with only the freshest ingredient and has been a family secret lasting four generations. Quart 7.99

MILANO'S BALSAMIC VINAIGRETTE

Perfect topping for any greens. Quart 7.99

MILANO'S SWEET TUSCAN DRESSING

The perfect combination of sweet and tangy, complimented with the subtle flavors of toasted sesame and poppy seeds. Quart 8.99

MILANO'S CAESAR DRESSING

Creamy Caesar salad dressing, made with the finest of Italian cheeses and fresh cracked pepper. Quart 8.99

MILANO'S ITALIAN SAUSAGE

Italian Sausage, mixed with fresh fennel and spice. 5.99 per pound

*For large order please call one week in advance



The original Milano Café was founded in 1931 by my grandfather Frank and his brother Joe Guagenti. The two brothers from Sicily introduced to Lima the knowledge and skill of preparing authentic Italian dishes using only the finest of herbs, meats, greens, olive oils and vegetables. My grandfather continued in the restaurant business and over the years became widely known for his culinary skills.

In the 1950's, my father Joe and his brother Dominic, second generation, joined my grandfather in the business. In the early 1960's, they, along with my grandfather, opened the Milano Club in downtown Lima which was nationally recognized on many occasions.

At an early age, I had the opportunity to work with my father and uncle at the Milano Club and learned the traditions and culinary talents passed on from my grandfather. In 1980 I joined the family business, proudly representing the third generation to be involved with the Milano brand.

As fate would have it, my son Joe, who also grew up in the family business, has now joined the daily operation of the business and I couldn't be prouder. Together, we are privileged to be able to carry on a tradition of a fourth generation family business which was started over 80 years ago.

Our dishes are made to order, our sauces are made fresh from scratch, our meats are cut on premise and our family philosophy of "Fresh is Best" was and will always remain a standard in our kitchen.

We will continue to do our utmost to provide you the finest in food, quality service and atmosphere, and hope you will give us the opportunity to serve you often in the future. Enjoy!

Frank and Joe Guagenti

ANTIPASTA

PORTABELLA STICKS

Sicilian seasoned, dipped and fried portabella slices 7.99

MOZZARELLA MARINARA

Homemade 7.99

CALAMARI GRIGORIO

Seasoned tossed with pepperoncini, olive oil, fresh lemon and garlic 8.99

ASIAGO SWEET PEPPER DIP

Asiago cheese baked and blended with fresh herbs, served with warm pita chips 7.99

BRUSCHETTA

Roma tomatoes, fresh herbs. Served with homemade crostinis 7.99

SEARED AHI TUNA

Sweet ginger soy sauce, sesame seed, green onion, wasabi 11.99

FRIED GREEN TOMATOES

Thin sliced green tomatoes hand breaded in seasoned cornmeal and bread crumbs. Served with zesty dipping sauce 6.99

ENSALADA

+ Grilled Chicken 2.99

+ Add Grilled Shrimp 3.99

+ Add Homemade Soup .99

TUSCAN

Gourmet greens, granny smith apples, pears, seasonal fresh fruit, walnuts and shaved parmesan. Served with our homemade sweet Tuscan dressing. Large 7.99 Small 4.99

CAESAR

Fresh romaine lettuce tossed in homemade caesar dressing. Large 7.99 Small 4.99

EAST CHICKEN

Grilled or fried chicken tenders, chopped romaine lettuce and gourmet greens, mandarin oranges, slivered almonds, red onion, sun dried cranberries and green onion. Served with our homemade sweet ginger dressing 10.99

BALSAMIC BLACK & BLUE

Blackened beef sirloin, romaine lettuce and gourmet greens, walnuts, sun-dried, cranberries, chopped red onion, and granny smith apples. Served with house balsamic vinaigrette and bleu cheese crumbles 11.99

CHOPPED CHEF SALAD

Fresh chopped chicken, ham, romaine lettuce and gourmet greens, cheddar and swiss cheese, hard boiled egg and garnished with fresh vegetables 9.99

WEDGE SALAD

Fresh wedged iceberg lettuce, crispy bacon, roma tomatoes, and bleu cheese 5.99

PASTA

+ Grilled Chicken 2.99 + Add Grilled Shrimp 3.99

+ Add Homemade Soup or House Salad .99

PASTA & MEATBALL

Spaghetti tossed with fresh marinara and hand rolled meatball 8.99

BAKED PENNE BOLOGNESE

Penne pasta, Milano recipe meat sauce, topped with melted mozzarella 9.99

ANGEL HAIR PESTO

Angel hair pasta, fresh pesto, and shaved parmesan cheese 8.99

LASAGNA MILANO

7 Layers of lasagna noodles, fresh ground beef, imported Italian cheeses, and marinara 8.99

FETTUCCINE ALFREDO

Fettuccine tossed with rich and creamy alfredo sauce 8.99

SPECIALTY LUNCHES

ONE POUND MILANO MEATBALL

Our famous 16 oz. homemade Milano meatball topped with fresh marinara, ricotta and mozzarella cheese 8.99

ROASTED PEPPER & GOAT CHEESE PLATE

Creamy goat cheese served with marinated red pepper and pesto. Served with fresh crostinis 8.99

GRILLED CHICKEN PARMESAN

Fresh grilled chicken breast, marinara, sautéed mushrooms, drizzled Sicilian red wine and melted mozzarella cheese with side pasta marinara. Served with cafe house salad 10.99

TUSCAN BISTRO

A cup of soup, a small portion of our Tuscan salad and 1/2 turkey breast sandwich topped with dill havarti cheese on ciabatta bread 8.99

SAUSAGE SICILIANO

Grilled Milano recipe fennel sausage, marinara, sautéed peppers and onions served over pasta 8.99

SALMON BRUSCHETTA

Seasoned and grilled pacific salmon, homemade bruschetta served over angel hair pasta with crostini. Served with cafe house salad 13.99

ITALIAN ROAST BEEF SANDWICH

Thin sliced Italian roast beef topped with mushroom, onion, red and green pepper, and melted mozzarella cheese. Served on an Italian loaf with au jus and French fries 9.99

SOUPS

Cup 3.99 Bowl 4.99

ITALIAN CHICKEN SOUP · SOUP OF THE DAY

HAMBURGERS

All hamburger are 10 oz. of fresh ground beef served with lettuce, tomato, and purple onion. Served with kettle chips.

+ Add French fries or cup of soup for .99

AMERICAN BURGER

Classic burger 8.99

DENMARK BURGER

Crispy bacon, caramelized purple onion, horseradish havarti cheese, fried egg, and Milano signature spicy mustard sauce 10.99

PIZZA BURGER

Sautéed mushrooms, Milano recipe pizza sauce and melted mozzarella cheese 9.99

ASIAGO BURGER

Homemade asiago sweet pepper sauce and crispy French fries portabella mushrooms 9.99

GREEK BURGER

Homemade grigorio, tzatziki sauce and feta cheese 9.99

TUSCAN BURGER

Parmesan pesto and fried green tomato 9.99

PANINI

Served with kettle chips. Add French fries or cup of soup for .99

CHICKEN CLUB PANINI

Thinly sliced chicken breast, crispy bacon, mayonnaise and provolone cheese 8.99

MEATBALL PANINI

Sliced Milano meatballs, marinara and mozzarella cheese 8.99

PORTABELLA AND PEPPER PANINI

Grilled portabella mushrooms, marinated sweet red pepper, pesto mayonnaise, feta and mozzarella cheeses 7.99

PITAS & FLATBREADS

BLACKENED SIRLOIN PITA

Cajun blackened sirloin, romaine lettuce, goat cheese, sweet red peppers and fresh pesto on a warm pita. Served with French fries 8.99

PITA GYRO

Grilled pita, traditional gyro meat, romaine lettuce, grilled onions, roma tomatoes, feta cheese and tzatziki sauce. Served with French fries 8.99

MARGARITA FLATBREAD

Olive oil and garlic, sliced roma tomato, fresh basil and cracked pepper, mozzarella and parmesan cheese 8.99

MILANO FLATBREAD

Milano recipe pizza sauce, your choice of two toppings fresh mozzarella and parmesan cheese 8.99