

Antipasti - Appetizers

CAVOLETTI ORTOLANI 14

Fried and sautéed brussel sprouts, butternut squash, fried chickpeas, roasted almond, truffle honey topped with Gran Mugello cheese

POLPETTE DI CARNE E FUNGHI 16

Beef, ricotta and porcini meatballs in arrabbiata sauce

ARANCINI DI RISO 14

Crispy rice saffron balls, each filled with one of the following: bolognese sauce and smoked mozzarella; mascarpone, pepato, and spinach

CARPACCIO DI MANZO 22

Sliced wagyu beef tenderloin with arugula,

- ★ artichoke, house-made orange dressing, shaved parmesan and balsamic vinaigrette

TAGLIERE DIAFFETTATI 26

Chef's selection of Italian cured meats and cheese

Insalate - Salads

CUORI DI LATTUGA DEI CESARI 10

Organic heart of romaine lettuce, croutons and shaved parmesan cheese in a Caesar dressing

INSALATA VALENTINO 12

Organic baby arugula, fennel, artichoke and parmesan cheese in an orange dressing

CAPRESE ALLA NANDO 18

Fresh burrata mozzarella, arugula, extra virgin olive oil, balsamic pearls and basil pesto

SPINACI E PERE DEL GIARDINO 11

Organic baby spinach, pears, pine nuts and pecorino cheese in a shallot vinaigrette

BIETOLE E FETA 14

Organic golden and red beets, toasted piedmont hazelnuts, feta cheese tossed in a port wine dressing

Primi Piatti - Handcrafted Pastas

- all our pastas, bread, and focaccia are handcrafted daily -
- Gluten free and whole wheat pasta also available -

GNOCCHI DI PATATE ALLA SORRENTINA 20

Gnocchi in a peeled baked tomato sauce with a touch of pesto baked with fontina, scamorza and parmesan cheese

RAVIOLI DI ZUCCA 20

Butternut squash ravioli, topped with piedmont hazelnuts in a butter sage sauce

PACCHERI ALLA SICILIANA 20

Baked paccheri pasta with eggplant, fresh basil and mozzarella cheese.

RIGATONI ALLA BEPPE 20

Rigatoni with crumbled Italian sausage and peas in a delicate cream tomato sauce

TAGLIATELLE ALLA BOLOGNESE 20

Tagliatelle pasta in a traditional northern Italian meat sauce

PAPPARDELLE SAN MARCO 20

Pappardelle pasta, sausage, spinach and sun-dried tomatoes sautéed in white wine sauce

RAVIOLI DI ARAGOSTA E GRANCHIO 32

Crab and lobster filled ravioli with a scallop in a delicate lobster cream sauce

SPAGHETTONI PORTOFINO 30

Spaghettoni with mussels, clams, prawn, crab meat scallop and cherry tomatoes in pinot blanc sauce, touch of pesto

- ★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially elderly, children under 4, pregnant women, and individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.



Secondi Piatti - Entrees

BACCALA ALLA LIVORNESE 28

Wild caught Atlantic cod sautéed in a white wine and tomato sauce, olives, capers and onion served with soft polenta

CIOPPINO TOSCANO 45

Seafood bouillabaisse with manila clams, mussels, a prawn, crab meat, scallop and Atlantic cod and crostini bread

★ COSTINE DIAGNELLO ALLO SCOTTADITO 42

Roasted or grilled Australian lamb chops drizzled with Barbaresco wine sauce, with broccolini and roasted potatoes

POLLO ALLA PARMIGIANA 32

Breaded chicken breast, marinara, mozzarella, arugula and roasted potatoes

★ TAGLIATA DI MANZO 38

Pan roasted NY striploin, fingerling potatoes, shaved parmesan, cherry tomato, balsamic glaze, arugula, salsa verde

★ VITELLO AI FUNGHI M.P.

Pan roasted veal chop, roasted potatoes and seasonal mushrooms, veal sauce

★ FIORENTINA DEL MUGELLO M.P.

Pan roasted T-bone steak, grilled asparagus, roasted potatoes and caramelized onions

Contorni - Sides

PATATE RUSTICHE AL FORNO 10

Oven roasted potatoes with herbs

MISTO DI VERDURE 12

Steamed, sautéed or grilled seasonal mixed vegetables

SPINACI 10

Steamed or sautéed baby spinach

ASPARAGI 10

Steamed, sautéed or grilled asparagus

BRUSSELS SPROUTS 10

Steamed or sautéed brussels sprouts

OLIVE CUNDATE 4

Mixed Mediterranean olives, extra virgin olive oil

Dolci - Desserts

CANNOLO SICILIANO 10

Crispy sicilian cannoli shell filled with sweetened ricotta cheese and chocolate chips

PANNA COTTA AI FRUTTI DI BOSCO 9

Vanilla infused italian custard with fruit coulis

SEMIFREDDO 14

Almond brittle semifreddo with chocolate cream sauce

TIRAMISU 9

Espresso soaked ladyfinger biscotti with mascarpone, cocoa powder and coffee beans

TORTA DI RICOTTA 12

Traditional Italian ricotta cheesecake with fruit jam topping and biscotti crust with vanilla gelato

CUORE DI CIOCCOLATO 12

Molten chocolate fondant cake served with vanilla gelato

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DINNER MENU