

Antipasti - Appetizers

CAVOLETTI ORTOLANI 14

Fried and sautéed brussel sprouts, butternut squash, chickpeas, roasted almonds, truffle honey topped with gran mugello cheese

ARANCINI DIRISO 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 glaze

TAGLIERE DIAFFETTATI 28

Chef's selection of Italian cured meats and cheeses

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

BURRATA E PROSCIUTTO DI PARMA 22

Fresh burrata mozzarella, prosciutto di parma, crostini, arugula, balsamic pearls and basil pesto

SPINACI E PERE DEL GIARDINO 12

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

BIETOLE E FETA 14

Organic golden and red beets, toasted with piedmont hazelnut, feta cheese 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 ALLA SICILIANA 22

Gnocchi with eggplant, fresh basil and mozzarella cheese in a peeled baked tomato sauce with a touch of pesto

RIGATONI ALLA BEPPE 22

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

TAGLIATELLE ALLA BOLOGNESE 22

Tagliatelle pasta in a traditional northern Italian meat sauce

RAVIOLI DI ARAGOSTA E GRANCHIO 36

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

SPAGHETTONI PORTOFINO 36

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

HALIBUT ALLA MUGNAIA 46

Pan-seared Halibut, farro risotto, corn, bell pepper, zucchini, lemon caper glaze

POLLO ALLA PARMIGIANA 34

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

TAGLIATA DI MANZO 68

Pan roasted Prime NY Strip, 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

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

BREAD BASKET 8

Assortment of homemade french bread, focaccia & sicilian olives in olive oil

Dolci - Desserts

CANNOLO SICILIANO 11

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

PANNA COTTA AI FRUTTI DI BOSCO 10

Vanilla infused italian custard with fruit coulis

SEMIFREDDO 14

Almond brittle semifreddo with chocolate cream sauce

TIRAMISU 10

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

TORTA DI RICOTTA 12

Traditional Italian ricotta cheesecake with your choice of topping and biscotti crust with vanilla gelato

CUORE DI CIOCCOLATO 12

Molten chocolate fondant cake served with vanilla gelato

BOMBOLONE 12

Italian doughnut served warm, filled with nutella, served with Chantilly whipped cream

GELATO 10

Choose one of the following flavors*:

- Vanilla
- Pistacchio
- Passionfruit sorbet
- Chocolate
- Cherry
- Lemon Sorbet
- Gianduia
- Nocciola
- Strawberry
- Espresso

**no mix-and-match, please*

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DINNER MENU