

# Nando Milano

## CHEF SPECIALS

### ANTIPASTI

#### **MINISTRONE 10**

Traditional vegetable soup with carrots, celery, potato, zucchini, and chickpeas

#### **CAPESANTE FARROTTO 34**

Three pan-seared jumbo scallops, farro risotto, zucchini, bell pepper, corn, lemon caper glaze

#### **POLPETTE ALLA ARRABBIATA 16**

Beef, ricotta, and porcini meatballs in arrabbiata sauce

#### **POLIPO GENOVESE 18**

Spanish baby octopus sauteed in basil pesto with fingerling potatoes and asparagus

### PRIMI PIATTI

#### **TAGLIATELLE AI FUNGHI 28**

House-made tagliatelle pasta, parmesan truffle sauce, sausage, peas, and mixed seasonal mushrooms

#### **SPAGHETTI DI MARE 55**

Spaghetti pasta with half a Maine lobster, mussels, clams, crab meat, scallop, and cherry tomatoes in Chef's signature Imperial sauce

#### **LASAGNA BOLOGNESE 22**

Traditional baked lasagna with beef ragu and bechamel

### SECONDI PIATTI

#### **CIOPPINO TOSCANO 55**

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

#### **VULCANO 44**

Braised and slow-cooked pork shank, parmesan risotto, stracotto sauce

#### **FIorentina DEL MUGELLO 110**

2.5lb. Porterhouse Tbone steak, roasted potatoes, grilled asparagus

### DOLCI

#### **MOUSSE AL PISTACCHIO 14**

Bronte pistacchio mousse cake, caramel, vanilla gelato, Chantilly whipped cream