



Milan's  
handcrafted pasta & pizza

## Milan's entree

<b>Tomato and basil bruschetta</b>	12.00
<b>Garlic mushrooms with thyme and white wine</b>	12.00
<b>Marinated Olives with house made focaccia</b>	12.00
<b>Antipasto platter for 2</b>	19.50

## Hot Pizza Bread

### Garlic and cheese bread

Small	Medium	Large
15.00	18.00	21.00

## Pizza

	Pizza for one	Pizza for two		Pizza for one	Pizza for two
<b>Margherita</b>	17.50	24.00	<b>King prawns and scallops</b>	21.00	29.50
Tomato, mozzarella and basil			Mooloolaba king prawns and Harvey Bay scallops served on a garlic and herb tomato sauce		
<b>Hawaiian</b>	18.00	24.50	<b>Pumpkin</b>	20.00	27.00
Double smoked leg ham, pineapple			Pumpkin, spinach, feta on a pesto base		
<b>Americana</b>	19.50	27.00	<b>Four Season</b>	19.50	27.00
Hot salami, double smoked leg ham and capsicum			Double smoked leg ham, pineapple, capsicum and mushroom		
<b>Meatball</b>	19.50	27.00	<b>Veneziana</b>	19.50	26.50
Pork and veal meatballs, kalamata olives and roast capsicum			Salami, double smoked leg ham, olives and anchovies		
<b>Capricosa</b>	19.50	27.00	<b>Volcano</b>	19.50	26.50
Salami, double smoked leg ham, mushroom and egg			Hot pepperoni, chilli, capsicums and anchovies		
<b>Diavola</b>	19.50	27.00	<b>Mediterranean</b>	20.00	28.00
Pepperoni, chilli and mushroom			Artichokes, feta cheese, olives, sun-dried tomatoes, onions and capsicums		
<b>Cajun Chicken</b>	19.50	27.00	<b>The Lot</b>	20.00	28.00
Chicken breast, cajun spices, capsicum, onion, sun-dried tomatoes			Ham, pepperoni, salami, onion, mushroom, capsicums, pineapple and olives		
<b>Smoked Salmon</b>	20.00	27.50			
Smoked Salmon, spinach, capers and spanish onion on a pesto base					
<b>Meat Lovers</b>	20.00	27.50			
Ham, bacon, salami and pepperoni					

Gluten free base available  
(add \$4 per pizza) pizza for 2 only.

## Pasta

<b>Alla Pana</b>	22.00	<b>Carbonara</b>	22.00
Mushroom, garlic, bacon in a cream or tomato sauce		Garlic, bacon, cream, cracked pepper and egg	
<b>Meatballs</b>	22.50	<b>Chicken Carbonara</b>	23.50
Pork and veal meatballs; tomato sauce		Chicken, garlic, bacon, cream, cracked pepper and egg	
<b>Veneziana</b>	21.00	<b>Al Pollo</b>	23.00
Pepperoni, prosciutto and olives in a garlic, chilli and tomato sauce		Tender chicken breast, olives, semi-dried tomatoes and pine nuts; tomato sauce	
<b>Pollo Con Pomodori</b>	24.50	<b>Ricotta Ravioli</b>	21.50
Grilled chicken breast, spanish onion, roast capsicum, tossed through tomato, garlic, white wine and olive oil served on fettuccine		Spinach and ricotta cheese filled ravioli in a fresh pesto & tomato or pesto cream sauce	
<b>Fruitti Di Mari</b>	28.50	<b>Marinara</b>	28.50
Salmon, Mooloolaba prawns, Harvey Bay scallops, white wine cream sauce		Calamari, Mooloolaba prawns, fish and mussels in a fresh tomato & garlic or cream and garlic sauce	
<b>Vegetarian</b>	21.50	<b>Beef Lasagna</b>	22.50
Roast butternut pumpkin, rocket pesto, olives and pine nuts		Homemade lasagna	
		<b>Mooloolaba Prawn</b>	27.50
		Mooloolaba prawns with chilli, parsley	

## Salad

<b>Caesar Salad</b>	16.50
Cos lettuce, egg, rosemary croutons, crisp prosciutto and parmesan	
<b>Caprese salad</b>	16.50
Bocconcini, tomato and basil	
<b>Green Salad</b>	11.50

## Drinks

### White Wine

	Glass	Bottle
<b>La Bossa Chardonnay SEA</b>	8.50	26.00
<i>Medium bodied with hints of pineapple and stone fruit, finishing with a savoury defined texture</i>		
<b>Drift Marlborough Sauvignon Blanc</b>	9.50	36.00
<i>Classic Marlborough with refined tropical fruit and a clean crisp finish</i>		
<b>Yarran Pinot Grigio Riverina NSW</b>		33.00
<i>Light and fresh style with light pear and white fruit aromatics leading to a clean profile to match any dish</i>		

### Red Wine

	Glass	Bottle
<b>Yarran Merlot</b>	8.50	29.00
<i>Rich and generous palate, with cherry fruit and vanilla bean oak flavours</i>		
<b>Laughing Jack Shiraz Barossa Valley</b>	9.50	39.50
<i>Medium bodied with superb drinkability now. Abundance of dark fruit flavours with soft acidity and smooth supple tannins</i>		
<b>Yarran Cabernet Sauvignon NSW</b>		32.00
<i>Soft, fruit driven cabernet the displays cherry, blackcurrant flavours and a soft velvety tannins, supported by French oak background</i>		

### Sparkling

<b>Dunes &amp; Greene Sparkling Chardonnay Pinot Noir NV Piccolo, Australia</b>	8.50 (200mls)	
<i>Delicate aromas of lemon zest with a palate full of subtle citrus notes and a refined finish</i>		
<b>Dunes &amp; Greene Sparkling Moscato Piccolo SA</b>	9.50 (200mls)	
<i>A delicious refreshing moscato with delicate summer fruit flavours leading to a light fresh end</i>		
<b>Dunes &amp; Greene Sparkling Chardonnay Pinot Noir NV</b>		36.00
<i>Delicate aromas of lemon zest with a palate full of subtle citrus notes and a refined finish</i>		

### Beer

Peroni Nastro Azzuro	8.50
Fat Yak pale ale	8.50
Crown Lager	8.00
Bulmers original cider	8.50
Cascade Premium light	5.50

### Spirits

Vodka	7.50
Bombay Sapphire	7.50
Johnnie walker	7.50
Jameson Irish Whisky	7.50
Baileys	6.00
Kahlua	6.00
Tia Maria	6.00
Drambuie	8.50
Remy Martin VSOP	11.50

\$3.00 per person corkage

### Liqueur Coffee

<b>Mexican</b>	12.00
Kahlua, coffee and cream	
<b>Irish</b>	12.00
Jamieson's, coffee and cream	
<b>Parisienne</b>	12.00
Brandy, coffee and cream	
<b>Milan's</b>	12.00
Tia Maria, coffee and cream	

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