

APPETIZERS

Shrimp Cocktail ~ \$9

Chilled and served with a zesty cocktail sauce.

Fried Calamari ~ \$9

Pan fried and served with fresh tomato sauce.

Mussels in Brodo ~ \$8

Mussels with herbs and crostini in a white or red sauce.

Fire Roasted Peppers ~ \$8

Served with buffalo mozzarella and aged provolone marinated in extra virgin olive oil.

Bruschetta ~ \$6

Crisp seasoned Italian bread topped with fresh plum tomatoes, onions and extra virgin olive oil.

Tuna Carpaccio ~ \$12

Fresh sushi grade Yellowfin Tuna garnished with arugula and crabmeat.

Fried Zucchini ~ \$7

Julienned zucchini lightly breaded and served with fresh tomato sauce.

Antipasto Rustico ~ \$10

Classic assortment of Italian meats, cheeses, olives and marinated vegetables.

Mozzarella Sticks ~ \$6

Lightly fried and served with marinara sauce.

Coconut Shrimp ~ \$9

With a pineapple cilantro Malibu sauce.

Grilled Clams ~ \$9

With pancetta, roasted tomatoes and baby arugula in a garlic white wine sauce.

Crab, Spinach & Artichoke Dip ~ \$8

Cream and parmesan cheese blended with spinach, artichokes, crabmeat and served with baguette slices.

SOUPS & SALADS

Soup of the Day ~ \$4

Italian Green Salad ~ \$6

Baby arugula, red onions, shaved parmesan, lemon and an extra virgin olive oil vinaigrette.

Caesar Salad ~ 6

Romaine lettuce with homemade Caesar dressing and garlic croutons.

Gorgonzola Mista ~ \$6

Field greens, roasted walnuts, dried cranberries and white balsamic vinaigrette.

Insalata Caprese ~ \$6

Fresh sliced tomatoes and mozzarella cheese served with basil and a balsamic reduction.

PASTA

Ricotta Ravioli ~ \$13

Tossed with fresh tomatoes, garlic and basil.

Penne Romano ~ \$13

Tossed with vodka cream sauce.

Whole Wheat Fettuccine Gypsy ~ \$13

With grilled artichokes, spinach, grape tomatoes, caramelized onions and feta cheese in a white wine sauce.

Cavatelli Suave ~ \$15

Grilled chicken and broccoli in a pink cream sauce, tossed with cavatelli pasta.

Lobster Ravioli ~ \$16

With tomatoes, served in a garlic white wine sauce.

Sausage & Broccoli Rabe ~ \$14

Sauteed sweet Italian sausage, tomatoes, garlic, broccoli rabe, in a garlic white wine sauce tossed with penne pasta.

Gnocchi Sorrento ~ \$13

Fresh tomato basil sauce, parmesan and mozzarella cheese.

Capellini Primavera ~ \$13

Seasonal vegetables, garlic and extra virgin olive oil.

Eggplant Parmigiana ~ \$14

Layered with fresh mozzarella, basil, tomatoes and reggiano.

1643 Route 38, Mt. Holly NJ 08060 ~ (609) 261-2345

DINNER MENU

www.MilanoModo.com

SEAFOOD

Shrimp Scampi ~ \$16

Linguine pasta served with shrimp, sauteed in a garlic tomato white wine sauce.

Shrimp & Clams Fra Diavolo ~ \$17

Sauteed with roasted garlic and cherry tomatoes in a spicy tomato sauce.

Shrimp & Scallops ~ \$17

Sauteed with mushrooms, spinach and roasted peppers in a garlic white wine sauce over linguine.

Cajun Sea Scallops ~ \$17

Pan seared with grilled red onions, spinach and cherry tomatoes.

Positano ~ \$23

Capellini pasta tossed with fresh crabmeat in a fresh tomato basil sauce.

Stuffed Salmon ~ \$24

Crabmeat, herbs and lemon citrus sauce.

Grilled Salmon ~ \$22

With spinach and grilled vegetables.

Chilean Sea Bass ~ \$26

Oven roasted with caramelized leeks in a citrus wine sauce.

Linguine & Clams ~ \$15

Fresh littleneck clams in a red or white sauce.

Zuppa di Pesce ~ \$18

Shrimp, scallops, clams, mussels, cherry tomatoes, garlic and extra virgin olive oil over linguine.

Cavatelli alle Vongole ~ \$15

Clams and broccoli rabe sauteed in a garlic and olive oil white wine sauce.

MEAT

Chicken Maximo ~ \$15

Sauteed in sherry wine, tomatoes, mushrooms and topped with asparagus and melted mozzarella.

Chicken Francese ~ \$15

Sauteed in a lemon white wine sauce.

Chicken Abruzzi ~ \$15

Sauteed in a brandy cream sauce with mushrooms, sun-dried tomatoes, and topped with asparagus and mozzarella.

Chicken Parmigiana ~ \$15

Lightly breaded and fried, topped with marinara and mozzarella. Served with capellini.

Tuscan Grilled Chicken ~ \$15

Marinated in sage and rosemary, with spinach and grilled vegetables.

Herb Roasted Chicken ~ \$15

Broccoli rabe, cheese ravioli, garlic and extra virgin olive oil.

Chicken Marsala ~ \$15

Sauteed in a marsala wine sauce with mushrooms.

Veal Parmigiana ~ \$17

Lightly breaded and fried, topped with marinara and mozzarella cheese. Served with capellini.

Veal Osso Buco ~ \$27

Veal shank slow cooked and smothered in a fine burgundy demi-glaze.

Veal & Shrimp Pavarotti ~ \$18

Sauteed with tomatoes, mushrooms and garlic, topped with mozzarella cheese.

Veal Saltimbocca ~ \$17

Sauteed in marsala wine with baby spinach, topped with prosciutto and melted mozzarella cheese.

La Bistecca ~ \$26

Grilled rib-eye with mushrooms and onions.

Filet Mignon Gorgonzola ~ \$30

Topped with crabmeat in a gorgonzola cream sauce.

Mixed Grill ~ \$17

Chicken, sausage and shrimp in a lemon vinaigrette.

Trittico ~ \$18

Chicken, veal, shrimp, shallots, prosciutto, mozzarella & lemon white sauce with capellini.

SIDES

Spinach ~ \$5

Asparagus ~ \$5

Broccoli Rabe ~ \$5

Assorted Grilled Vegetables ~ \$6

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