



1643 Route 38, Mt. Holly, NJ 08060 ~ 609-261-2345 ~ www.MilanoModo.com

Valentine's Day Menu

Appetizers

Pan Seared Scallops ~ 11

With caramelized onions, pancetta bacon and a balsamic glaze

Fried Calamari ~ 9

Lightly fried and served with fresh tomato sauce

Fire Roasted Peppers ~ 9

Marinated in extra virgin olive oil with buffalo mozzarella and aged provolone

Shrimp Cocktail ~ 11

Chilled jumbo shrimp in a cocktail sauce

Portobello Tower ~ 9

With tomato and gorgonzola cream sauce

Grilled Clams ~ 10

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

Grilled Asparagus ~ 10

Wrapped in prosciutto and topped with grana padana cheese

Zucchini Crabcake ~ 12

Jumbo lump crabmeat seasoned with fresh herbs and spices, nestled among julienned zucchini

Gorgonzola Salad ~ 7

Field greens, roasted walnuts and dried cranberries tossed in a balsamic vinaigrette

Caesar Salad ~ 7

Romaine lettuce with Caesar dressing and garlic croutons

Soup of the Day ~ 4

Asparagus cream

Entrees

Seafood Misto ~ 27

Grilled salmon, tuna and shrimp with garlic, lemon and olive oil, served with potatoes and vegetables

Tilapia au Poivre ~ 22

Roasted tomatoes, grilled onions, capers, olives and grilled asparagus, served with potatoes and vegetables

Stuffed Salmon ~ 25

With crabmeat and herbs and a citrus lemon butter glaze, served with potatoes and vegetables

Herb Crusted Branzino ~ 25

Mediterranean sea bass served with shrimp and clams in a cherry tomato, garlic white wine sauce, served with potatoes and vegetables

Filet Mignon Tower ~ 32

With portobello mushrooms and spinach in a demi-glaze, served with potatoes and vegetables

Pork Chops ~ 23

Topped with caramelized onions and bacon in a marsala demi-glaze, served with potatoes and vegetables

Chicken Caruso ~ 20

Sauteed with lemon and white wine sauce, topped with prosciutto, roasted peppers and mozzarella, served with potatoes and vegetables

Chicken Baudo ~ 20

Topped with tomatoes, eggplant, smoked mozzarella and sauteed with a sherry wine demi-glaze, served with potatoes and vegetables

Capellini Mediterraneo ~ 25

Capellini pasta tossed with fresh shrimp and crabmeat in a fresh tomato basil sauce

Fusilli Calabrese ~ 18

Homemade fresh pasta with mussels, clams, cherry tomatoes and fresh baby arugula

Gnocchi Sorrento ~ 16

Fresh tomatoes, basil, parmesan and mozzarella cheese

Chicken Parmigiana ~ 18

Lightly breaded and fried, topped with marinara and mozzarella, served with capellini

Veal Parmigiana ~ 20

Lightly breaded and fried, topped with marinara and mozzarella, served with capellini

Reserve Today