NIGHTLY SPECIALS

MONDAY—SUNDAY
3:00 p.m.—6:30 p.m.

MARGARITA MONDAY
CLASSIC MARGARITAS
$3.75

TUESDAY—MARTINI MADNESS
VODKA AND GIN MARTINIS AND
COSMOPOLITANS
$3.75

WEDNESDAY
DOMESTIC PITCHERS $8.00
Boulevard Pitchers $10.00

THURSDAY
INFUSED VODKA COCKTAILS
$4.00

FRIDAY
BOTTLED BEER
$3.00

SUNDAY
BOTTLED BEER $3.00
MIMOSAS $3.75
HAPPY HOUR

MONDAY—SUNDAY
3:00 P.M.—6:30 P.M.

DOMESTIC DRAFT BEER $2.75  PREMIUM DRAFT BEER $3.50
WELL COCKTAILS $3.00  (WITH JUICE ADD $1)
HOUSE WINE $2.75

APPETIZER SPECIALS $3.50
MONDAY—CLASSIC MARGARITAS $3.75
TUESDAY—SELECT MARTINIS $3.75
WEDNESDAY—DOMESTIC PITCHERS $8.00
BOULEVARD PITCHERS $10.00
THURSDAY—INFUSED VODKA COCKTAILS $4.00
FRIDAY—BOTTLED BEER $3.00

SUNDAY
BOTTLED BEER AND MIMOSAS $3.75

PURCHASE A MILANO GIFT CARD FOR YOUR FRIENDS AND FAMILY AT OUR HOST STAND
TEASERS
MONDAY–SUNDAY
3:00 p.m.—6:30 p.m.

HAPPY HOUR
$3.50

TOASTED SPINACH AND ARTICHOKE RAVIOLI
SPINACH, ARTICHOKE AND CHEESE STUFFED RAVIOLI,
LIGHTLY BREADED AND FRIED GOLDEN BROWN
SERVED WITH MARINARA SAUCE

CALAMARI
CRISPY CALAMARI AND PEPPERONCINI
WITH ROASTED TOMATO BASIL AIOLI

MINI BRUSCETTA
SMOKED PARMA HAM, ROASTED GARLIC AND GORGONZOLA,
TOPPED WITH FRESH TOMATOES, BASIL AND BALSAMIC

SPICY ITALIAN WINGS
CHICKEN WINGS FLAVORED WITH SPICY ITALIAN SEASONING

MINI MEATBALL GRINDERS
MINIATURE GRINDER BUN STUFFED WITH MEATBALLS, SPICY TOMATO
SAUCE AND PROVELONE CHEESE
EXPRESS LUNCH
FROM OUR
“MIXERINI” BAR
MONDAY - SATURDAY
11:00 A.M.-3:00 P.M.
OUR FABULOUS CHEF’S
PREPARE DAILY
DELECTABLE SALADS,
PASTAS, PANINIS
AND BRICK OVEN
PIZZA CREATIONS
$10.95
SMALL PLATES OF MILANO

MINI MEATBALL GRINDERS $6.50
MINIATURE GRINDER BUN STUFFED WITH MEATBALLS,
SPICY TOMATO SAUCE AND PROVELONE CHEESE

BRUSCHETTA $6.50
SMOKED PARMA HAM, ROASTED GARLIC AND GORGONZOLA,
TOPPED WITH FRESH TOMATOES, BASIL AND BALSAMIC

SPICY ITALIAN WINGS $8.50
CHICKEN WINGS FLAVORED WITH SPICY ITALIAN SEASONING

MINI BRICK OVEN PIZZA $6.50
YOUR CHOICE OF CHEESE, PEPPERONI OR SAUSAGE

CARPACCIO RAVIOLI $7.75
STUFFED WITH BRANDY OYSTER MUSHROOM
ATOP HORSERADISH CREAM SAUCE, PARMESAN AND BLACK PEPPER

GOAT CHEESE TRUFFLES $6.75
ROASTED BEET CONFETTI AND BALSAMIC GLAZE

CALZONE $6.50
CALZONE OF THE DAY

RISOTTO COCKTAIL $5.75
SMOKED TOMATO MUSHROOM RISOTTO WITH CROSTINI

CALAMARI $9.50
CRISPY CALAMARI AND PEPPERONCINI WITH ROASTED TOMATO BASIL AIOLI

TOASTED SPINACH AND ARTICHOKE RAVIOLI $7.75
SPINACH, ARTICHOKE, AND CHEESE STUFFED RAVIOLI,
LIGHTLY BREADED AND FRIED GOLDEN BROWN.
SERVED WITH MARINARA SAUCE.
SPARKLING COCKTAILS

**FLIRTINI** $8.00
Absolut Mandarin Vodka, peach schnapps, orange juice, Prosecco

**BELINI** $8.00
Peach schnapps and Prosecco

**MIMOSA** $8.25
Orange juice and Prosecco

**KIR ROYALE** $8.00
Chamborde and Prosecco

**CHAMPAGNE COCKTAIL** $8.00
Prosecco, sugar and a dash of bitters
MARGARITAS

SERVED FROZEN OR ON THE ROCKS

$6.00

MARGARITA DI MILANO
TEQUILA, TRIPLE SEC AND SWEET AND SOUR,

PEACH MARGARITA
PEACH SCHNAPPS, TEQUILA, SWEET AND SOUR,

STRAWBERRY MARGARITA
STRAWBERRY, TRIPLE SEC AND TEQUILA,

MAMARGARITA AL MELONE
WATERMELON PUCKER, TEQUILA, AND SWEET AND SOUR

BLUE MARGARITA
ALIZE BLEU, SWEET AND SOUR, TRIPLE SEC AND TEQUILA
**MARTINIS**

**CLASSIC COSMO**
VODKA, TRIPLE SEC, LIME JUICE, CRANBERRY JUICE  
$7.00

**PAMATINI**
GREY GOOSE VODKA AND POMEGRANATE LIQUEUR  
$9.00

**PINANATINI**
GIN, BANANA LIQUEUR, PINEAPPLE JUICE AND GRENADINE  
$6.50

**APPLETINI**
VODKA, APPLE PUCKER AND TRIPLE SEC  
$6.50

**CHOCOLATE MARTINI**
VANILLA VODKA, BAILEY’S AND GODIVA CHOCOLATE LIQUEUR  
$8.00
BEER

BOTTLED DOMESTIC
$4.00
BUDWEISER
BUD LIGHT
BUD SELECT
MILLER LITE
MICHELOB
MICHELOB ULTRA
COORS LITE
SAMUEL ADAMS
O’DOUL’S AMBER

BOTTLED IMPORT
$4.50
PERONI
MORETTI
AMSTEL LIGHT
HEINEKEN
FAT TIRE

DRAFT DOMESTIC BEER
$3.75
BUD LIGHT
MILLER LITE

DRAFT PREMIUM BEER
$4.25
BOULEVARD WHEAT
BOULEVARD PALE ALE
BOULEVARD STOUT
BOULEVARD SEASONAL
AFTER DINNER DRINKS

CAFÉ BLANCO
KAHLUA, VANILLA VODKA, IRISH CREAM AND COFFEE
$5.50

CAFÉ MILANO
FRANGELICO, AMARETTO, KAHLUA, BAILEY’S AND COFFEE
$6.50

CAFÉ CON LECHE
COFFEE LIQUEUR, VODKA, AND CREAM SERVED OVER ICE
$5.50

IRISH COFFEE
JAMESON IRISH WHISKEY AND COFFEE
$5.50

MOCHATINI
DARK CRÈME DE CACAO, VANILLA VODKA AND COFFEE LIQUEUR
$6.50

MINT MOCHATINI
DARK CRÈME DE CACAO, VANILLA VODKA, CRÈME DE MENTHE AND COFFEE LIQUER
$6.50
NON ALCOHOLIC BEVERAGES

SHIRLEY TEMPLE
SIERRA MIST AND GRENADINE
$3.50

ROY ROGERS
PEPSI AND GRENADINE
$3.50

CRANBERRY SPARKLER
SIERRA MIST AND CRANBERRY JUICE
$3.50

VIRGIN COSMO
APPLE JUICE, CRANBERRY JUICE AND A SQUEEZE OF LIME
$4.00

FRUIT COCKTAIL
ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE
$4.00
# White Wine List

Wines listed from sweetest to least sweet and from mildest to strongest

<table>
<thead>
<tr>
<th>Glass</th>
<th>Bottle</th>
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## Sweet Sparkling Wines
- Martini and Rossi, Asti Spumante, NV, Piedmont, Italy 36.00
- Marco Negri, Moscato d’Asti, 2005, Piedmont, Italy 39.00
- Mionetto, Prosecco, "Il", NV, Veneto, Italy 37.00

## Dry Sparkling Wines
- Segura Viudas, Brut, Cava, NV, Catalonia, Spain 8.00
- Segura Viudas, Brut, Cava, NV, Catalonia, Spain 8.00

## Sweet White/Blush Wines
- Beringer, White Zinfandel, 2006, California 6.50 25.00
- Hogue, Johannisberg Riesling, Columbia Valley, 2006, Washington 7.50 29.00

## Dry Light Intensity White Wines
- Lagaria, Pinot Grigio, 2006, Calabria, Italy 7.00 29.00
- Antinori, Orvieto Classico, "Campogrande", 2005, Umbria, Italy 8.50 32.00
- Lagaria, Chardonnay, delle Venezie, 2005, Italy 7.50 29.00
- Riff, Pinot Grigio, delle Venezie, 2006, Italy 8.50 32.00
- Santa Rita, Sauvignon Blanc, "120", Lontué Valley, 2006, Central Valley, Chile 7.50 29.00

## Dry Medium Intensity White Wines
- Canvas, Chardonnay, 2005, California 7.00 27.00
- Edna Valley Vineyard, Chardonnay, San Luis Obispo County, 2006, California 8.75 32.00
- Sebastiani, Chardonnay, Sonoma County, 2005, California 8.75 32.00
RED WINE LIST
Wines listed from mildest to strongest

**Dry Light Intensity Red Wines**

Parducci, **Pinot Noir**, Mendocino County, 2005, California  8.75  36.00

**Dry Medium Intensity Red Wines**

Foris, **Pinot Noir**, Rogue Valley, 2005, Oregon  42.00
Pepperwood Grove, **Merlot**, 2005, California  7.75  29.00
Canvas, **Merlot**, 2005, California  7.00  27.00
Isola e Olena, Chianti Classico, 2004, Tuscany, Italy, 375ml  24.00
Isola e Olena, Chianti Classico, 2004, Tuscany, Italy  44.00
Signano, Chianti Colli Senesi, 2004, Tuscany, Italy  9.00  38.00
Straccali, Chianti, 2004, Tuscany, Italy  7.25  29.00
Castello Banfi, **Cabernet Sauvignon/Sangiovese**, Toscana, "Col di Sasso", 2005, Tuscany, Italy  7.00  27.00
Folie a Deux, **Red**, "Menage a Trois", 2006, California  7.75  30.00
Canvas, **Cabernet Sauvignon**, 2004, California  7.00  27.00
Wolf Blass, **Shiraz**, "Yellow Label", 2005, South Australia  32.00
Sterling, **Merlot**, Napa Valley, 2004, California  37.00
Ruffino, Toscana, "Il Ducale Red Label", 2003, Tuscany, Italy  52.00
Marques de Caceres, **Reserva**, 2000, Rioja, Spain  48.00
Pedroncelli, **Zinfandel**, "Mother Clone", Tuscany Valley, 2004, California  33.00
Rodney Strong, **Cabernet Sauvignon**, Sonoma County, 2004, California  41.00
Bastianich, **Rosso**, Colli Orientali del Friuli, "Vespa", 2005, Friuli-Venezia Giulia, Italy  29.00
Valfieri, Barolo, 2001, Piedmont, Italy  75.00
Castello di Brolio, Chianti Classico, 2003, Tuscany, Italy  42.00

**Dry Full Intensity Red Wines**

Santa Rita, **Cabernet Sauvignon**, "Medalla Real Special Reserve", Maipo Valley, 2004, Central Valley, Chile  8.50  32.00
DESSERTS

TIRAMISÙ $6.25
MILANO’S FAMOUS DESSERT OF RASPBERRIES AND ITALIAN LADYFINGERS DRENCHED IN ESPRESSO, KAHLLUA AND AMARETTO, LAYERED WITH SWEET MASCARPONE AND A HINT OF DARK CHOCOLATE

ZUCCOTTO $6.75
SPONGE CAKE FILLED WITH GELATO, PECANS AND CHERRIES

PANINI AL CIOCCOLATO $6.75
RICH DARK CHOCOLATE SCENTED WITH FRANGELICO STACKED IN A FLAKY PASTRY CRISP AND DRIZZLED WITH CHOCOLATE SAUCE AND POWERED COCOA

CHOCOLATE HAZELNUT TORTE $6.75
FRANGELICO DRENCHED CHERRIES

ROASTED PEAR $6.25
TOPPED WITH FRESH FIGS, HONEY AND WALNUTS

GELATO $6.25
SPECIALTY ITALIAN ICE CREAM
Milano

AUTHENTIC ITALIAN DINING

LA STANZA DI VETRO
(The Glass Room)

Milano’s newly added private dining room, which opened in December of 2002, was the result of the collaborative efforts of the Crown Center Redevelopment design staff along with President Bill Lucas.

The vision of Lucas was to create a dining space which features privacy and the appropriate atmosphere for groups to conduct lunch and dinner meetings while not intruding upon the original design elements of the restaurant created by original architects Aumiller Youngquist of Chicago in 1989.

The name Aumiller Youngquist Architects is well known in the hospitality industry as they have led the design of many national and international restaurants. Numerous awards testify to their achievements including the “Platinum Circle Award for Design Excellence” from Hospitality Design Magazine and the “Best of Competition” Award from Restaurant/Hotel Design International.

Keith Youngquist, (founder of the company), known for combining the design elements of tile, stone, glass mosaics and wood used these mediums to give Milano a unique and whimsical design.

La Stanza di Vetro (The Glass Room) features a nod to Greg Gove’s original mural in the form of adhesives (which resemble glass etchings) on the walls of the private room. This design element has allowed semi-privacy when total privacy is not needed. Local visual designers, Gina Estes and Don Rogers created the design and a local company “Adversign” painstakingly affixed the artwork.

The beautiful blown glass light fixtures imported from Italy, and the over-sized plantation shutters add rich visual beauty to the room.
Large Party Booking

La Stanza (private glass room)- seats up to 35 people

Lunch-------
$300 minimum to be spent in food and beverage, this is not an additional room fee

Dinner-------
$600 minimum to be spent in food and beverage, this is not an additional room fee

La Stanza can seat up to 22 people at one table (conference style), over 22 would be at tables of 6.

Parties over 35pp- Pavillion:

South Pavillion---
Seats up to 50pp

We provide divider screens and large potted plants for privacy

No Minimum

North Pavillion---
• Seats aprox. 50pp
• There is through traffic, not private

No Minimum

Entire Pavillion---
• Seats up to 140pp

Booked through Hyatt Catering Department

Entire Restaurant-
Booked through Hyatt Catering Department ($8000.00 minimum)

Milano Bar:

Milano Bar is open to all public- we do not reserve any space in the bar.
Aperitivi

Three Pepper fire Mary
Three pepper infused vodka, splash of hot sauce, splash of Worcestershire sauce and bloody mary mix

Basil Mary
Basil and garlic infused vodka, Worcestershire sauce and bloody mary mix

Vanilla Pear Cosmo
Vanilla and pear infused vodka, triple sec, sweet & sour and cranberry juice

Mint Tropitini
Pineapple and mint infused vodka, pineapple and orange juice

Mangoberrytini
Strawberry and mango infused vodka with mango puree

$8.25

Mimosa alla Milano
Prosecco and orange juice

Prosecco Sunrise
Prosecco, orange juice, triple sec and a splash of grenadine

$8.00