

# Milano

## Antipasti - Host choice of three

SOUTH BEACH CALAMARI

COCONUT SHRIMP

Ⓢ FRIED BURRATA

Ⓢ ITALIAN MEATS AND CHEESE BOARD

SEAFOOD BRUSCHETTA

Ⓢ MEDITERRANEAN OCTOPUS

## Pasta Course - Host choice of one

Ⓢ SHRIMP RISOTTO

creamy risotto with chopped shrimp

PACCHERI BRONTE

burrata cheese and pistachio cream sauce with sausage and crispy speck

## Entrées - Host choice of three

Ⓢ BRANZINO

oven roasted in a citrus herb sauce

CRAB CAKES

John's crab cakes served with aioli

SEA SCALLOPS

chive-parsley herb compound butter, mashed potatoes, asparagus and a toasted lemon zest breadcrumb

CHICKEN TARTUFO

creamy truffle butter, mushrooms, leeks, sundried tomatoes and artichokes

CHICKEN PISTACHIO

dijon-mustard cream sauce

MERLUZZO

almond and herb crusted cod, creamy lemon sauce

VEAL ROLLATINI

veal scallopini stuffed with asparagus, roasted peppers, fontina cheese in a brandy and sage-butter sauce

Ⓢ 8 OZ. FILET MIGNON

gorgonzola cream sauce

## Enhancements

THOMAS HENRY HOUSE WHITE/RED

27 per bottle

MEADOWCROFT HOUSE WHITE/RED

35 per bottle

HOUSE SANGRIA | 30 PER PITCHER

ASSORTED DESSERT | 3.9 PP

## EVENTS INFO

Milano package is \$75 pp which includes, soda, coffee, tea, espresso, cappuccino, and mini cannolis as well as your choice of a house, primavera or caesar salad. A \$250.00 deposit is required for parties of 15 or more in addition to a final guest count 5 days prior to your event. Please let our event coordinator know of any dietary and/or allergy restrictions. NJ tax, \$200 flat booking fee and 20% gratuity will be added to your bill on the day of your event. Final bill is due in cash. CC payments will have a 3% processing fee added on. Read over our Iccara Events Contract for room minimums, booking fee, decoration info, setup etc. 2025