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Fratelli Milano

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Menu Prices — October 24, 2026

Fratelli Milano menu with prices in United States, updated February 2022: 92 items across 13 categories, prices from $3.75 to $75.00.

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Fratelli Milano Menu with Prices (United States)

Fratelli Milano menu with prices in United States, updated February 2022: 92 items across 13 categories, prices from $3.75 to $75.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/fratelli-milano

Menu categories: Beers · White Wine and Sparkling · Red Wine · Special of The Day!! Paired with Alcohol · Special of The Day!! · Beverage · Favorites · Antipasti · Insalate · Pasta E Risotto · Pizza · Secondi · Dessert

Beers

ITEM	PRICE
Stella	**$8.00**
Corona Mexican beer.	**$8.00**
Peroni Italian beer.	**$8.00**
Tulum Mexican beer.	**$8.00**

White Wine and Sparkling

ITEM	PRICE
Chardonnay - Edda Vin blanc italien.	**$45.00**
Prosecco Minis - Villa Jolanda Small bottle sparkling wine brut.	**$12.00**
Moscato Rose Minis - Villa Jolanda Small bottle rose.	**$12.00**
Pinot Grigio Italian white wine.	**$35.00**
Gavi Di Gavi - Patrizi Patrizi - italy.	**$42.00**
Sauvignon Blanc Italy.	**$42.00**

Red Wine

ITEM	PRICE
Cabernet (San Felo) Italy.	**$38.00**
Pinot Noir - Monte Degli Angeli Piemonte - italy.	**$33.00**
Malbec - Aguaribay Argentina red wine.	**$38.00**
Toscana Rosso - Ziobaffa Un vin rouge biologique de Toscane, Italie, aux notes riches et subtiles.	**$38.00**
Sangiovese (San Felo) Italy.	**$38.00**
Chianti Classico Tenuta capraia - italy.	**$42.00**

ITEM	PRICE
Super Tuscan Hebo Great blend (cabernet, merlot, sangiovese) - italy.	**$54.00**
Collefrisio – Appassimento Perfect blend 2019 (sangiovese, montepulciano, merlot) abruzzo - italy.	**$60.00**
Amarone Classico - Zeni	**$75.00**

Special of The Day!! Paired with Alcohol

ITEM	PRICE
Special Entree Wagyu palomilla steak grilled wagyu palomia, roasted garlic mashed potatoes, caramelized onions, roasted pepper, brocc...	**$32.00**

Special of The Day!!

ITEM	PRICE
Soup of The Day Lentils with vegetables.	**$9.00**

Beverage

ITEM	PRICE
Soda Can	**$4.00**
San Benedetto Peach Tea	**$4.00**
San Benedetto Green Tea	**$4.00**
Apple Juice	**$3.75**

Favorites

ITEM	PRICE
Fiocchi Di Pera E Taleggio Pâtes farcies de poire et fromage taleggio, nappées d'une sauce au beurre et à la sauge.	**$24.00**
Pappardelle Milano Filet mignon, porcini mushrooms, sun-dried tomatoes, chianti wine, goat cheese, truffle oil, and tomato sauce.	**$27.00**
Spaghetti Alle Vongole Con Bottarga Little neck clams, grated cured fish roe, and aglio olio.	**$26.00**

Antipasti

ITEM	PRICE
Bruschetta Tradizionale Toasted ciabatta, diced tomatoes, garlic, basil, and virgin olive oil.	**$13.00**
Burrata Caprese Fresh italian cheese, arugula, grape tomatoes, olive oil, and balsamic reduction.	**$19.00**
Fritto Milano Fried calamari, zucchine, spicy tomato sauce.	**$19.00**
Soup of The Day (Antipasti) Gluten free. Lentils with vegetables.	**$9.00**

ITEM	PRICE
Melanzane Alla Parmigiana Breaded lightly fried eggplant, tomato sauce, melted mozzarella and parmesan cheese.	**$17.50**
Carpaccio Di Manzo Fines lamelles de bœuf accompagnées de roquette, champignons portobello, tomates cerises, copeaux de parmesan, le tout r...	**$18.00**
Antipasto Misto Une assiette généreuse de charcuteries comprenant prosciutto di parma, bresaola, coppa et salame côtoie du parmigiano, m...	**$20.00**
Lump Crab Cake Salad Un gâteau au crabe délicatement préparé posé sur un lit de roquette fraîche, agrémenté de tomates cerises juteuses et de...	**$20.00**
Cozze Al Vino Bianco Fresh mussels, capers, kalamata olives in a light tomato and white wine sauce.	**$21.00**
Prosciutto E Capra Prosciutto, roasted peppers, goat cheese, and pesto oil.	**$16.00**

Insalate

ITEM	PRICE
Rucola E Mandorle Arugula, pear, almonds, goat cheese, and raspberry dressing.	**$16.00**
Caesar Romaine lettuce, croutons, grated parmesan and handmade caesar dressing.	**$11.00**
Lodi Organic chicken milanese, romaine lettuce, mozzarella, corn, kalamata olives, tomatoes, and balsamic dressing.	**$20.00**
Lump Crab Cake Salad (Insalate)	**$20.00**
Caprese	**$17.00**
Mista Verde Mélange de jeunes pousses, carottes croquantes, concombres frais, tomates raisin, le tout nappé d'une vinaigrette balsam...	**$11.00**
Cavolo E Ricotta Feuilles de kale biologique délicates, accompagnées de ricotta salata, de tomates juteuses et d'avocat crémeux. Olives t...	**$20.00**

Pasta E Risotto

ITEM	PRICE
Pasta Al Gusto Choisissez votre sauce préférée et combinez-la avec des pâtes fraîches de votre choix. Ajoutez des ingrédients variés po...	**$17.50**
Pappardelle Milano (Pasta E Risotto) Filet mignon, porcini mushrooms, sun-dried tomatoes, chianti wine, goat cheese, truffle oil, and tomato sauce.	**$27.00**
Agnolotti Di Pollo Jumbo handmade ravioli stuffed with chicken and ricotta, pink sauce.	**$20.00**
Ravioli Di Aragosta Jumbo lobster, grape tomatoes, and pink vodka sauce.	**$25.00**
Penne Ai Tre Funghi Shiitake, porcini, portobello mushrooms, and creamy truffle sauce.	**$23.00**
Lasagna Casareccia Meat sauce, bechamel, mozzarella, and parmigiana.	**$20.00**
Fiocchi Di Pera E Taleggio (Pasta E Risotto) Pasta filled with pear, taleggio cheese, and butter sage sauce.	**$24.00**
Half Pasta	**$10.00**

ITEM	PRICE
Tagliatelle Verdi Al Ragù Tagliatelle maison aux épinards, nappées d'une sauce ragù à la viande.	**$21.00**
Fettuccine Allo Scoglio Crevettes, pétoncles, calmars et moules mêlés dans une sauce tomate légère.	**$27.00**
Gnocchetti Sorrentina De tendres boulettes de pomme de terre maison rejoignent une sauce tomate fraîche et des morceaux de mozzarella fondante...	**$20.00**
Cavatelli Al Ragù D'agnello Lamb ragu, goat cheese, and mint.	**$21.00**
Risotto Ai Frutti Di Mare Italian rice, shrimp, clams, mussels, calamari, and scallops pomodoro sauce.	**$28.00**
Risotto Al Funghi Porcini Porcini mushrooms risotto.	**$25.50**
Bucatini San Babila Tubular spaghetti, italian sausage, broccoli, pecorino, and tomato sauce.	**$21.00**
Spaghetti Alle Vongole Con Bottarga (Pasta E Risotto) Little neck clams, grated cured fish roe, and aglio olio.	**$26.00**

Pizza

ITEM	PRICE
Margherita Pizza Tomato sauce, mozzarella, and basil. Pizza is topped with tomato sauce and mozzarella.	**$15.00**
Cacio E Pepe Pecorino romano, mozzarella, parmesan cheese, truffle oil.	**$17.00**
Rinascente Pizza Prosciutto délicat, roquette fraîche, et copeaux de parmigiano régiano s'étendent sur une base de sauce tomate riche et...	**$17.00**
Quattro Formaggi Pizza Une pizza garnie de mozzarella fondante, fontina crémeuse, gorgonzola corsé et parmigiana savoureux, parsemée de tomates...	**$15.00**
Contadina Pizza Italian saucisse, champignons et poivrons se rencontrent sur une pâte fine. Napée de sauce tomate et parsemée de mozzare...	**$17.00**
Ortolana Pizza Grilled eggplant, zucchini, portobello mushrooms, and sun-dried tomatoes. Pizza is topped with tomato sauce and mozzarel...	**$16.00**

Secondi

ITEM	PRICE
Chicken Alla Parmigiana Organic chicken breast, pomodoro sauce, melted mozzarella cheese with side of roasted potatoes and sauteed vegetables.	**$25.00**
Pollo Piccata Organic breast of chicken, capers, white wine, lemon sauce, served with roasted potatoes and sautéed vegetables.	**$24.50**
Vitello Milanese Veal milanese, arugula, diced tomatoes, basil, and bocconcini mozzarella and arugula bed.	**$26.00**
Salmone Alla Griglia Grilled scottish salmon fillet, served with roasted potatoes and sautéed vegetables.	**$25.00**
Salmone Al Pomodorino Scottish salmon, heirloom tomatoes, asparagus tips, white wine. Served with couscous salad.	**$27.00**
Veal Alla Parmigiana Breaded veal cutlets, pomodoro sauce and melted mozzarella side of roasted potatoes and sauteed vegetables.	**$27.00**

ITEM	PRICE
Carne Dei Fratelli Entrecôte grillée assaisonnée, accompagnée de pommes de terre rôties et de légumes sautés.	**$27.00**
Pollo Alla Diavola Poitrine de poulet biologique grillée, rehaussée d'une pâte de tomates séchées au soleil. Accompagnée de pommes de terre...	**$20.00**
Bronzino Filet de bar méditerranéen accompagné de poivrons rôtis, d'artichauts, et de câpres, mijoté dans du vin blanc avec une s...	**$27.00**
Pollo Caprese Organic breast of chicken, topped tomatoes, mozzarella, basil, white wine, light tomato sauce. Served with roasted potat...	**$24.50**
Filetto Al Gorgonzola 8 oz filet mignon, creamy gorgonzola sauce, sautéed spinach, and roasted potatoes.	**$42.00**
Battuta Di Pollo Marsala Organic breast of chicken, mushrooms, provolone, marsala wine sauce served with roasted potatoes and sautéed vegetables.	**$25.00**
Chicken Milanese Chicken milanese, arugula, diced tomatoes, basil, and bocconcini mozzarella and arugula bed.	**$25.00**
Salmone Balsamico Pan seared balsamic glazed salmon, caramelized onions. Side of roasted potatoes and sautéed vegetables.	**$26.00**

Dessert

ITEM	PRICE
Tiramisu Traditional italian dessert made with ladyfingers soaked in espresso, layered with mascarpone cream, and topped with cho...	**$9.00**
Dulce De Leche Caramel Panna Cotta Delicious dulce de leche caramel panna cotta.	**$9.00**
Profiterol Boules de pâte légères enrobées de chocolat, garnies de crème fouettée fraîche et parsemées de fins copeaux de chocolat.	**$8.00**
Chocolate Walnut Cookie	**$6.00**
Lemon Tart Une tarte citronnée au goût vif, reposant sur une croûte feuilletée et beurrée.	**$8.50**
Tortino Al Cioccolato Chocolate souffle is delicately. Served on a luscious creme anglaise with a scoop of vanilla ice cream.	**$10.00**
Flan Creme caramel topped with homemade whipped cream.	**$6.00**
Apple Strudel Layered puff pastry stuffed with apples, raisins, walnuts and pine nuts served with a scoop of vanilla ice cream.	**$10.00**
Crostata Di Frutta Seasonal fruit tart.	**$8.50**
Panna Cotta Creamy vanilla flavored custard with berries.	**$8.00**
Napoleon Crispy layers of puff pastry and cream.	**$6.00**