

milestone dinner

starters | tapps

Asparagus Rollitini ▪ \$7
with prosciutto and fontina cheese

Greek Style Lamb Ribs ▪ \$9
lemon, oregano and olive oil

Arancine ▪ \$7
bolognese risotto fritters, parmesan cheese and green pea puree

Dolmades ▪ \$7
rice & meat stuffed vine leaves with egg-lemon sauce

Tuna Tartar* ▪ \$10
shallots, capers, cucumbers and lemon dressing

Antipasto for two ▪ \$7 | \$12
assorted aged meats, cheeses and vegetables

Mediterranean Mussels ▪ \$9
garlic, saffron, white wine, butter, tomatoes and cilantro

Eggplant Rollatini ▪ \$8
ricotta cheese, asiago, herbs and spices, tomato sauce

Fried Calamari ▪ \$11
hot cherry peppers and green tomato sauce

Bruschetta ▪ \$7
tomatoes, basil and garlic over garlic toast, plated with a balsamic glaze

Crispy Wings ▪ \$7
with house hot sauce

Spanakopita ▪ \$8
spinach, green onion and feta pie

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salads & soups

Wilted Caesar Salad ▪ \$9
shaved asiago cheese with anchovies
add chicken ▪ \$4
add shrimp ▪ \$5

Crab Salad ▪ \$12
with lemon vinaigrette dressing

Caesar Salad ▪ \$9
shaved parmigiano-reggiano, croutons

Marinated Beet Salad ▪ \$9
mesclun, goat cheese and candied walnuts

Horiatiki Salad ▪ \$9
feta cheese, cucumbers, peppers, red onion, tomatoes, olives, peperoncini and extra virgin olive oil

Lentil Soup ▪ \$6

Egg Lemon ▪ \$6

Soup of the Day ▪ \$6

pasta

• **Pappardelle con Pollo** ▪ \$18
sautéed chicken breast, wild mushrooms and pappardelle pasta

• **Mushroom Ravioli** ▪ \$18
pancetta, porcini mushrooms and asiago cheese in a rich brown chicken broth

• **Potato Gnocchi** ▪ \$19
buttered cabbage, pancetta and wild mushrooms

• **Seafood Cannelloni** ▪ \$18
shrimp, scallops, lobster & ricotta cheese, with a lobster cream sauce

• **Linguini with Clams** ▪ \$18
garlic, white wine, butter and a touch of cream

• **Bolognese** ▪ \$16
savory beef-pork ragout, parmigiano cheese over fresh tagliatelle

• **Risotto** ▪ \$17
wild mushrooms and peas

• **Risotto of the Day** ▪ market price

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seafood

• **Oven Roasted Salmon*** ▪ \$18
fingerling potatoes and asparagus with lemon, butter, tomato, basil and salad

• **Salmon Kleftico*** ▪ \$18
baked in parchment paper, olives, lemon and tomatoes, served with mixed greens

• **Pan Roasted Atlantic Cod*** ▪ \$20
panko breadcrumbs, cherrystone clams, broccoli rabe and pan jus

• **Pan Seared Scallops*** ▪ \$20
crisp pancetta, asparagus and sherry vinegar

• **Mediterranean Seafood Stew** ▪ \$20
shrimp, scallops, mussels clams and cod, simmered in a rich tomato broth with fennel, carrots and artichokes

• **Shellfish Risotto** ▪ \$24
clams, mussels, scallops & shrimp, served in a tomato, basil broth

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kid's approved!

• *served with fries*

• **Mac & Cheese** ▪ \$7

• **Chicken Tenders** ▪ \$8

• **Grilled Cheese Sandwich** ▪ \$7

• **Kids Milestone Hamburger** ▪ \$7

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Wellesley entrées

• **Kobe Beef Burger*** ▪ \$16
served on a brioche bun with lettuce, pickle and tomatoes
cheese choice: american, cheddar, swiss or provolone

• **Flat Iron Steak*** ▪ \$21
caramelized onion, mashed potatoes and madeira sauce

• **Steak Alforno*** ▪ \$25
center cut new york strip steak, asiago & pecorino cheese crusted, house butter

• **Veal Milanese*** ▪ \$26
oven roasted center cut veal chop with sage, prosciutto and provolone cheese, topped with arugula, red onions, balsamic vinaigrette and shaved asiago

• **Roasted Rack of Lamb*** ▪ \$26
dijon mustard and panko crusted, garlic with a sweet rosemary sauce

• **Braised Lamb Shank** ▪ \$24
white beans and pan jus

• **Panko Crusted Chicken Parmesana** ▪ \$17
with pasta

• **Chicken Valdostana** ▪ \$19
topped with prosciutto and mozzarella cheese in a saffron cream sauce served with asparagus

• **Roasted Half Chicken** ▪ \$16
roasted with garlic, rosemary and olive oil, served with mashed potatoes and seasonal vegetables

• **Milestone Chicken** ▪ \$19
panko crusted chicken breast, served with field greens, marinated red onions and shaved asiago

• **Mama's Moussaka & Horiatiki Salad** ▪ \$16
layered eggplant, potatoes, meat ragout and bechamel

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and leave some room for dessert...

• **Crème Caramel** ▪ \$7

• **Chocolate Mousse** ▪ \$7

• **White Chocolate Mousse** ▪ \$7

• **Layered Chocolate Fudge Cake** ▪ \$7

• **Tiramisu** ▪ \$7

• **Baklava** ▪ \$7

• **Cannoli** ▪ \$7

• **Tres Leches Cake** ▪ \$7

Please inform your server of any food allergies or dietary restrictions. Menu items do not include all ingredients.

*Massachusetts requires us to inform you that consuming raw or uncooked meat, poultry or seafood, shellfish or egg may increase your risk of foodborne illness.



milestone



of Wellesley