

# Milo's Cellar

## Lunch Menu

\*All Panini Sandwiches are served with House Salad on Toasted Ciabatta  
Add a Fresh Homemade Soup,  
Butternut Squash +4 Roma Tomato +3

***Mushroom Panini:*** **\$20**

Cremini, Portobello and White mushrooms sauteed till tender Drizzled with White Truffle Oil with Herbed Goat cheese and Arugula.

Pairing: Sauvignon Blanc, Chenin Blanc, Cabernet Franc, Malbec or Syrah

***Caprese Panini:*** **\$16**

Mozzarella Cheese, Roma Tomato and Fresh Basil Drizzled with Aged Balsamic Reduction.

Pairing: Dry Rose, Sauvignon Blanc

***Specht Ham Panini:*** **\$19**

Slices Of aged Specht Ham with Provolone, Basil Pesto.

Pairing: Sangiovese, Dry Rose.

***Chicken and Pesto*** **\$20**

Pan Seared Chicken Breast Mozzarella cheese, Roma tomato and our Basil Pesto.

Pairing: New Zealand Sauvignon Blanc, Chianti Classico, or Sangiovese.

## Soup

***Butternut*** **\$9**

***Roma Tomato*** **\$7**

## Desserts

***Deconstructed Homemade Citrus Cheese Cake:*** **\$12**

served in a Martini Glass with Berry Coulis and sprinkled with graham crackers

***Crème Brulee: Vanilla*** **\$12**

Silky Smooth

***Apple and Pears*** **\$10**

Apples and Pears layered in Puff Pastry with a sprinkle of cinnamon and sugar and baked to a golden brown and served with a Chantilly Cream.

We impose a surcharge on credit cards that is not greater than our cost of acceptance.