

april 2025  
dinner



**For The Table**

- trio of **BAR SNACKS** of agrodolce peanuts, vadouvan spiced potato chips & marinated olives 10
- mileta's housemade **FOCACCIA** & olive oil 8     +taleggio fonduta 8 +oxtail marmalade 11
- marksbury farms **BEEF TARTARE** with rich egg yolk jam, lime, pecorino toscano & toasted focaccia\* 20
- classic pairing of whipped goat cheese & citrus roasted **BEETS** paired with jalapeño & pistachios 16
- prince edward island **MUSSELS** in a spicy nduja & lemon broth with garlic toasted housemade ciabatta 24
- griddled **HALLOUMI** cheese is topped with sweet honey-lemon marmalade, benne seed salsa macha & mint 19
- whole head of baby **ICEBERG** lettuce with a roasted tomato dressing, toasted almonds & dill 16
- creamy on the inside, **CRISPY POTATO** bites with cultured cream & hackleback sturgeon caviar 25
- lightly charred **BROCCOLI** over vegan caesar sauce with spicy calabrian peppers & hazelnut crunch 17
- half a dozen cold water raw **OYSTERS**, dressed with prosecco-rose granita & basil oil\* 23
- delicate **MIXED GREEN** salad with shallots, red wine vinaigrette & parmigiano cheese 11
- quick marinated fluke **CEVICHE** with cucumber & dressed in a spicy grilled lemon vinaigrette\* 26
- thick cut **TALLOW FRIES** in pastrami spice, served with smokey brava sauce & ketchup 10

**Handmade Pasta**

- creamy gorgonzola dolce sauce for fresh egg **TAGLIOLINI** with honeyed sunflower seed pangrattato & rosemary 25
- tomato infused **MAFALDINE CORTE** with a rich tomato sauce, topped with italian buffalo mozzarella & basil 25
- black & white **MEZZI RIGATONI** in a pepperoni ragu with calamari, finished with crispy capers & fennel pollen 25
- pouches of ricotta & lemon filled **FIORI** in a sauce of pecorino & grana padano cheeses, lemon & black pepper 24
- big dog farms wagyu beef & broadbent bacon ragu **SPAGHETTI** with marsala wine & pecorino romano 27
- LUMACHE** tossed with a ragu of jake's country sausage with fiery calabrian peppers & parmigiano reggiano 24

**Entree**

- semi-deboned, joyce farms heritage **CHICKEN** served over farrotto verde with a radish & asparagus salad 40
- beef bacon-potato hash & grilled chard with our daily dry-aged **STEAK** cut from berry beef & smoked butter\* MKT
- whole grilled **BRANZINO** over a light chickpea-piquillo pepper stew with cerignola olive & grilled onions\* 48
- beluga lentils & braised heirloom carrots with a seared, cured **DUCK** breast with a black garlic-fig jus\* 52
- creekstone farms **TOMAHAWK RIBEYE** topped with crispy garlic, salsa verde & red onion beef jus\* 145
- serves 2-3 people. allow up to one hour to prepare.



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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.\*  
All ingredients are not listed. Please inform your server of any dietary restrictions.  
For all parties of six or more a 20% gratuity may be applied.

Dallas Rose	Alex Green	Preston Hawver
Proprietor	Executive Chef	General Manager