

august 2025
dinner



For The Table

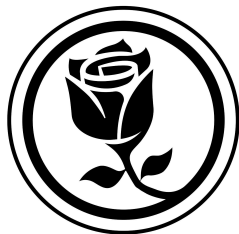
- trio of **BAR SNACKS** of agrodolce peanuts, vadouvan spiced potato chips & marinated olives 10
- mileta's housemade **FOCACCIA** & olive oil 8 +taleggio fonduta 8 +tomato dip 6
- marksbury farms **BEEF TARTARE** with rich egg yolk jam, lime, pecorino toscano & toasted focaccia* 20
- classic pairing of whipped goat cheese & citrus roasted **BEETS** paired with jalapeño & pistachios 16
- griddled **HALLOUMI** cheese is topped with sweet honey-lemon marmalade, benne seed salsa macha & mint 19
- super crunchy **VEGETABLE SALAD** with creamy herb dressing, pickled stems, cashew brittle & crispy rice 16
- creamy on the inside, **CRISPY POTATO** bites with cultured cream & hackleback sturgeon caviar 25
- seared local **SQUASH** over dilly yogurt with spicy calabrian honey & hazelnut crunch pangrattato 17
- half a dozen **OYSTERS** with white cocktail sauce, lemon pepper mignonette & buttered crackers* 25
- delicate **MIXED GREEN** salad with shallots, red wine vinaigrette & parmigiano cheese 11
- buttery hamachi **CRUDO** dressed with tomato water, pickled shallot, marinated watermelon & nigella seeds* 26
- thick cut **TALLOW FRIES** tossed in peppery 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 26
- fresh **SPAGHETTI** with a rich sherry-butter sauce with cherry tomatoes, lump crab & lemon pangrattato 32
- black & white **MEZZI RIGATONI** in a pepperoni ragu with calamari, finished with crispy capers & fennel pollen 27
- pouches of ricotta & lemon filled **FIORI** in a sauce of pecorino & grana padano cheeses, lemon & black pepper 26
- creamy corn sauced **CASARECCE** with cured pancetta & fresh chiles, finished with pecorino romano cheese 27
- LUMACHE** tossed with a ragu of jake's country sausage with fiery calabrian peppers & parmigiano reggiano 26

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
- gently poached **HALIBUT** over seared farmer's market vegetables, poaching nage & soft herbs* 56
- beluga lentils & braised heirloom carrots with a grilled berkshire **PORK CHOP** & a black garlic-fig jus* 40
- 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.



@miletarestaurant @theroseroomlex

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
Proprietor

Alex Green
Executive Chef

Preston Hawver
General Manager