

october 2025

lunch

Mileta

Shareables & Salads

classic pairing of whipped goat cheese & citrus roasted **BEETS** paired with jalapeño & pistachios 14

super crunchy **VEGETABLE SALAD** with creamy herb dressing, pickled stems, cashew brittle & crispy rice 16

creamy italian buffalo **MOZZARELLA** cheese with toasted house focaccia & tomato agrodolce preserves 17

flash-fried **SHISHITO PEPPERS** with smoked benne seeds & white cocktail sauce for dipping 15

thick cut **TALLOW FRIES** in pastrami spice, served with smokey brava sauce & ketchup 10

refreshing **MIXED GREENS** salad with shallots, red wine vinaigrette & parmigiano cheese 11

little gem **CAESAR SALAD** with vegan dressing, parmesan frico & toasted focaccia pangrattato 18

+chicken breast 9 +anchovy 5

baby **ICEBERG** with creamy herb dressing, gorgonzola dolce, broadbent bacon, local tomatoes & green onion 17

+ chicken breast 9 +anchovy 5

Handmade Pasta & Entree all sandwiches are served with fries

fresh **SPAGHETTI** in a rich sherry-butter sauce, local cherry tomatoes, lump crab & lemon pangrattato 32

leek-infused **MAFALDINE** in a braised onion sauce, rosemary-almond pesto & sharp pecorino toscano cheese 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

soft-cooked **EGGS IN PURGATORY** in a calabrian chili tomato sauce with fontina & piadina for dipping* 21

aged berry beef **MILETA BURGER** with crispy american cheese, angel hair lettuce, mustard relish* 24

thick-cut griddled **MORTADELLA** sandwich with pimento cheese, angel hair lettuce, fig-horseradish sauce 22

weissenberger cornmeal dredged & fried kentucky **CATFISH** sandwich with herby mayo & lemon hot sauce* 24

smashed **MEATBALL** sandwich with provolone picante cheese, grilled onions, fancy sauce & house pickles* 22



@miletarestaurant @theroseroomlex

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.*

All ingredients are not necessarily 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