

january 2026

lunch

# Miletar

## **Shareables & Salads**

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

shaved **BRUSSELS SALAD** with creamy caesar, sour apple butter & pink peppercorn pumpernickel bread 17

creamy stuffed **BURRATA** cheese with toasted house focaccia, tomato agrodolce preserves & basil 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 & parmesan cheese 11

little gem **CAESAR SALAD** with vegan dressing, parmesan frico & toasted focaccia pangrattato 17

+chicken breast 9 +anchovy 5

baby **ICEBERG** with creamy herb dressing, gorgonzola dolce, broadbent bacon, local tomatoes & green onion 18

+chicken breast 9 +anchovy 5

## **Handmade Pasta & Entrees** 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

earthy mushroom & red wine sofrito **RADIATORI** finished with luxurious truffle pate & parmesan reggiano 31

**LUMACHE** tossed with a ragu of jake's country sausage with fiery calabrian peppers & parmesan reggiano 26

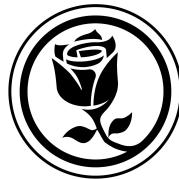
soft-cooked **EGGS IN PURGATORY** in a calabrian chili tomato sauce with fontina & piadina for dipping\* 21

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

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

weisenberger 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

Lily Rasmussen  
General Manager