

august 2025
lunch



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

- creamy gorgonzola dolce sauce for fresh egg **TAGLIOLINI** with honeyed sunflower seed pangrattato & rosemary 26
- fresh **SPAGHETTI** in a rich sherry-butter sauce, local cherry tomatoes, lump crab & lemon pangrattato 32
- black & white **MEZZI RIGATONI** in a pepperoni ragu with calamari, finished with crispy capers & fennel pollen 27
- creamy corn sauced **CASARECCE** with cured guanciale & 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 all sandwiches are served with fries

- 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* 22
- 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* 23
- crispy breaded **CHICKEN** thighs dressed with a smoked onion agrodolce & a snap pea-cacio e pepe salad* 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