

Karaoke every Friday Night at 9:00 pm

Millonzi's

BAR & GRILLE

Classic Fare with a Creative Flair

11 Curson Street, West Warwick, RI 02983

401-615-7891

www.millonzisri.com

www.millonzifinecatering.com

Ask one of our Servers about our Catering Options

**Please ask your server about our Catering Company
Millonzi Fine catering and how you can rent out
this space for a private functions.**

STARTERS

Mozzarella Bon Bons

Fresh Mozzarella Hand Breaded in Italian Bread Crumbs and Fried to Golden Brown. Served with our Tomato Basil Pomodoro Sauce 8.95

Tuscan Potato Chips

Russet Potatoes hand cut and fried to perfection then drizzled with a Gorgonzola Scallion Gravy 7.95

Beer Battered Onion Rings

Thick Cut Beer Battered Onion Rings served with Chipotle Aioli 6.95

Crispy Calamari

Hand Breaded Calamari tossed with Pepper Rings, served with a Homemade Spicy Butter Sauce 9.95

Boneless Chicken Wings

All White Meat Tenders Hand Breaded and Tossed in your Choice of BBQ, Buffalo, Thai Chili, or Butter and Garlic. 8.95

Crab Cakes

A Zesty blend of Blue Crab Meat Enhanced with Seasonings and Spices, Served Baby Spinach and Chipotle Aioli 9.95

Southwest Eggrolls

A zesty blend of Chicken, Black Beans, Corn, Spinach, Monterey Jack cheese, and Jalapeños. Served with Cajun Ranch and Pico de Gallo 8.95

Lobster Rangoon's

A creamy lobster filling, crispy fried served with a sweet and sour dipping sauce 9.95

Pot Stickers

Fresh Pork Filled Wontons fried to perfection and topped with a Sweetened Soy Glaze, served with a Miso Scallion Dipping Sauce 9.95

Bruschetta Parmesan

Creamy gorgonzola, baby spinach, artichoke and wild mushroom ragout. 7.95

Shanghi Shrimp Bites

Tempura fried Shrimp, tossed in a Sweet & Spicy Chili Sauce finished with roasted coconut 9.95

SOUPS

New England Clam Chowder - \$4/6

Soup of the Day - \$3/5

SALADS

Creamy Basil, Balsamic, Ranch, Italian, Caesar, Blue Cheese
Add Grilled Chicken \$4, Steak \$5, or Shrimp \$3 per shrimp

Black and Blue Steak Salad

Blackened grilled steak tips with crumbled bleu cheese and crumbled bacon served over crisp, salad greens with blue cheese dressing. 11.95

Honey Mustard Glazed Crispy Chicken Salad

Field greens topped with crispy honey mustard glazed chicken strips, shaved parmesan, jack cheese, bacon bits, glazed walnuts & cranberries in a balsamic glaze dressing. 9.95

Cajun Shrimp Salad

Cajun seasoned grilled shrimp layered over our house salad and served with our special vinaigrette dressing. 11.95

Caesar Salad

Fresh Crisp Romaine Lettuce topped with Homemade Caesar Dressing and Homemade Croutons 7.95

Caprese Salad

Fresh Mozzarella delicately sliced and paired with Garden Tomatoes, served over Baby Greens 9.95

Garden Salad

Fresh Salad Greens, Cherry Tomatoes, Cucumber, Carrots, Black Olives, and Red Onion 6.95

Asian Mandarin Salad

Baby spinach with crispy chicken breast in a mandarin orange dressing with slice oranges, toasted almonds, & lo-mien noodles. 9

GRILLED PIZZA

Pepperoni Overload

Marinara, Mozzarella, and tons of Pepperoni 12.95

Meet the Meat

Pepperoni, Sausage, Bacon, and Meatball 12.95

Buffalo Chicken

Grilled Chicken, Crumbled Gorgonzola, Buffalo Sauce 12.95

Four Cheese Chicken

Grilled Chicken, Chopped Tomatoes, Mozzarella, Ricotta, Parmesan, Feta, Fresh Herbs, and Garlic Oil 12.95

Tomato Basil

Sliced Tomatoes, Fresh Mozzarella and Basil 11.95

The Greek Pizza

White Pizza with Hummus, Sliced Black Olives, Pepper rings, and feta cheese 12.95

Wild Mushroom Pizza

Burrata, Fontina and Pecorino Romano Cheese with a truffle essence 12.95

Pizza of Day

Ask your server for details!

* Consuming raw or undercooked meats, poultry, seafood and eggs may increase the risk of food borne illness

BURGERS, SANDWICHES AND PANINI'S

Served with French Fries, Sweet Potato Fries or Homemade Tuscan Chips, and a Pickle

Grilled Chicken Wrap

Grilled Chicken Breast, Caramelized Onions, Lettuce, Honey Mustard Sauce, on Flat Bread 7.95

*Homerun Burger

Certified Angus Beef topped with Swiss cheese, Apple-Wood Smoked Bacon, and Caramelized Onions 8.95

The Papa Sandwich

Grilled Chicken Breast topped with Swiss Cheese, Apple wood Smoked Bacon, Lettuce, Tomato & Mayo served on a Bulky Roll 7.95

*All American Burger

Certified Angus Beef topped with American cheese, Lettuce, Tomato, Red Onion, and Pickles 8.95

Meatball Grinder

House made Meatballs with tomato sauce and mozzarella 8.95

Margherita Panini

Fresh Mozzarella, Sliced Tomatoes with a Basil Pesto Spread 7.95

*Billy's Bronco Burger

Certified Angus Beef topped with Cheddar Cheese, BBQ Sauce, and Fried Onion Rings 9.95

Chicken Parm Grinder

Italian Breaded Boneless Chicken Cutlet, Fresh Mozzarella 9.95

Veal Parm Grinder

Italian Breaded Milk Fed Veal Cutlet, Fresh Mozzarella 11.95

PASTA

Add Garden Salad \$2 or Caesar Salad \$3

Penne Cristina

Rendered Pancetta, Sliced Chicken Breast. and Fresh Peas tossed in a Parmesan Cream Sauce 16.95

Pasta Millonzi

Sautéed Shrimp, Asparagus, Sundried Tomatoes, and Penne Pasta tossed in our Pesto Cream Sauce 18.95

Grilled Chicken and Broccoli Alfredo

Marinated Chunks of Grilled Chicken Breast and Crisp Broccoli florets tossed in a Rich Mascarpone Alfredo Sauce. 16.95

Eggplant Parmesan

Italian Breaded Eggplant, Fresh Mozzarella and tomato sauce 13.95

Mama's Macaroni

Spaghetti tossed in our Homemade Basil Pomodoro Sauce and topped with Meatballs and Italian Sausage 13.95

Lasagna

Classic Lasagna consisting of Layers of Pasta Sheets, Meat, and Ricotta, Parmesan and Mozzarella Cheeses 13.95

Cheese Ravioli

Cheese Filled Ravioli topped with our Homemade Pasta Sauce and Freshly Grated Parmesan 12.95

ENTREES

All Entrees Served with Chef's Sides. Add Garden Salad \$2 or Caesar Salad \$3

Baked Haddock

Fresh Haddock Topped with a Buttery Ritz Crumb Topping 16.95

12 oz New York Sirloin

Angus New York Strip Grilled to your liking topped with gorgonzola gratinee and sweet balsamic reduction 22.95 *GF
Add 4 Butter Poached Shrimp for 6.95

Grilled Steak Tips

Sautéed Mushrooms and Onions tossed in a Rosemary Demi glaze 17.95

Pork Rib Chop

Bone-in Pork chop marinated in a sage honey and apple cider vinegar brine with a caramel glaze. 17.95

Chicken Piccata

Pan seared Chicken Breast with sautéed garlic, shallots, deglazed with white wine and finished with capers and fresh lemon juice 15.95

Roasted Salmon

Fresh Salmon Roasted and Layered with Sautéed Spinach and Scallion aioli 18.95 *GF

Chicken Tuscany

Sautéed Chicken Breasts Topped with Sautéed Spinach, Fresh Tomatoes, and Melted Provolone Cheese. Topped with pan jus gravy 16.95

Chicken Marsala

Tender Breasts of Chicken and Sautéed Mushrooms bathed in a reduction of Garlic, Butter, Chicken Stock and Marsala Wine. 16.95

Chicken Parmesan

Italian Breaded Boneless Chicken Cutlet, Fresh Mozzarella, Penne Pasta 15.95

Sesame Crusted Tuna

Ahi Tuna with a ponzu dipping sauce and a sweet and sour glaze 20.95

Veal Parmesan

Italian Breaded Milk Fed Veal Cutlet, Fresh Mozzarella, Penne Pasta 17.95

SIDES

French Fries, Truffle Fries or Sweet Potato Fries
Sautéed Spinach
Beer Battered Onion Rings

\$4 each

Pasta with Homemade Marinara
Vegetable of the Day
Homemade Mashed Potatoes

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Dessert

Kids Menu

Macaroni & Cheese \$5.95

**Breaded Chicken Tenders served
with French Fries \$6.95**

**Cheese Raviolis with
Marinara Sauce \$5.95**

Spaghetti and Meatball \$6.95

Warm Brownie Sundae

A Fudgy Brownie Base topped with Vanilla Bean Ice Cream, Hot Fudge, Crushed Peanuts, Whipped Cream, and a Cherry 6.95

Baklava Cheesecake

NY Style Cheesecake, Flaky Pastry Crust, Caramel Nut Syrup, topped with Whipped Cream 7.95

Homemade Apple Crisp

Juicy Cinnamon Covered Apples topped with a Granola Crust, and Vanilla Bean Ice Cream 7.95

Chocolate Fudge Cake

Layers of Rich Chocolate Cake, Brownie Chunks and Fudge Frosting, topped with Whipped Cream 5.95

Mama's Fudge Marble Pound Cake

Rich, Moist, and Delicious! Swirls of Creamy Vanilla and Fudgy Chocolate Cake 5.95

Drinks

Beer Selection by the Bottle

Domestic \$4

**Budweiser ~Bud Light ~Coors Light
~ Miller Light ~ Michelob Ultra**

Specialty Beers \$5

**Wachusetts Blue Berry ~Wood Chuck Cider
Blue Moon Shock Top**

Imported \$5

Heineken~ Amstel ~ Corona ~Stella ~ Moretti

Wines by the Glass \$8

Reds

Cabernet

Chianti

Merlot

Pinot Noir

Whites

Chardonnay,

Pinot Grigiot, Riesling

White Zinfandel

Specialty Drinks \$8

Red Sangria, White Sangria. Pineapple Stoli Doli , Watermelon Stoli Doli

*** reference drink and wine list available, ask your server for details.**