



MILUX CAFE MENU TO GO – call 212-228-6653 to order

Specials

- **Breakfast Special 1** Egg sandwich (frittata on bagel) with any small coffee or tea \$4.50
- **Breakfast Special 2** Bagel with cream cheese or butter with any small coffee or tea \$3.75
- **Lunch Special 1** Any panino with any soda \$9.00
- **Lunch Special 2** Any small soup with any small salad \$9.75
- **Lunch Special 3** Any small soup with any panino..... \$9.75

Per iniziare / Starters, Soups and Bagels

- **Bagels** plain \$1.95, with butter or cream cheese \$2.50, with frittata (eggs) \$3.00
- **Caprese** tomato, mozzarella, fresh basil and a touch of olive oil \$9.00
- **Frittata di spinaci** Egg frittata made with spinach, cheese and fresh herbs (served with side salad) \$7.00
- **Mixed Tagliere** Italian cheeses and savory cured meats \$9.00
- **Olive miste** mixed olive bowl \$4.50
- **Zuppa Del Giorno** every day homemade style soup \$4.00 | \$7.00

Insalate / Salads (small salads \$7.00, large salads \$9.00)

- **Made-to-order** - ask for list of fresh ingredients updated daily
- **Classic** - Mescalini, turkey, blue cheese, tomato, corn, beets recommended with balsamic vinaigrette
- **Exotic** - Spinach, shaved parmesan and hearts of palm recommended with lemon vinaigrette
- **Mediterranean** - Cucumber, tomato, onion, mozzarella and black olives recommended with house red wine vinaigrette
- **Vegetarian** - Mescalini cucumber, celery, tomato, corn, roasted peppers, beets recommended with balsamic vinaigrette

Panini/Sandwiches (all panini \$8.00)

Made to order | All panini can be prepared on ciabattina or focaccia bread on a bed of mixed greens

- **Bellino** - praga ham, brie, wholegrain mustard, tomato and mixed greens (recommended on ciabattina bread)
- **Country** - chicken, roasted peppers, basil, vinaigrette (recommended on focaccia bread)
- **Golden** - prosciutto di Parma, fresh mozzarella, mixed greens, tomato and a hint of mayo (recommended on focaccia bread)
- **Ibiza** - Italian tuna, baby artichoke, mayo, chives (recommended on ciabattina bread)
- **Kalipso** - bresaola, cream cheese, celery, oil and lemon (recommended on focaccia bread)
- **Milano** - tomato, fresh mozzarella and basil (recommended on focaccia bread)
- **Morris** - smoked turkey, smoked mozzarella, salsa rosa, tomato and mixed greens (recommended on ciabattina bread)
- **So Good** – special panino of the day, please ask

Dolci / Sweets & Gelato

- **Gelato:** cup or cone single scoop \$4.00, double scoop \$6.00, 1 liter container \$18.00
- **Affogato al caffè** (vanilla ice cream with espresso shot poured on top) \$6.00
- **Special pastry of the day** slice \$3.95
- **Bite-size Italian cookies** \$0.50
 - Baci di dama - pastry cookie filled with chocolate hazelnut cream
 - Baci di dama al cioccolato- chocolate pastry cookie filled with white chocolate cream
 - Dame - checkered black and white Italian cookie
 - Cantucci - traditional Italian biscotti with almonds
- **Brownie** - peanut butter swirl brownie | chocolate-chip brownie | blondie \$2.75
- **Cookies** (homemade) - chocolate chip | white chocolate chip macadamia | peanut butter \$2.75
- **Croissants** chocolate or jam \$2.75, plain \$2.50
- **Loaf** - banana | marble | iced orange | lemon poppy | double chocolate..... \$2.25
- **Muffins** - blueberry | lemon coconut | orange cranberry \$2.75
- **Yogurt and granola** - low fat plain yogurt and healthy granola \$3.00



MILUX CAFE DRINKS – call 212-228-6653 to order

Bevande Calde / Hot Beverages

- Americano s \$2.00 m \$2.50 l \$3.00 tank \$20.00
- Cappuccino/Latte/Mochaccino s \$3.25 m \$4.00 l \$4.75
- Espresso/Macchiato single \$2.00, double \$2.70, extra shot \$1.25
- Hot chocolate (by T'a) s \$4.00 m \$6.00 l \$9.00
- Hot tea s \$2.00 m \$3.00 l \$4.00
(vanilla, jasmine green tea, breakfast, black decaf, four red fruits, Darjeeling, mint, herbal teas)

Bibite / Cold Beverages

- Coke, Coke Zero, Diet Coke, Sprite, Seagram's Ginger ale, Seagram's tonic water \$1.75
- Aranciata San Pellegrino (orange) / Limonata San Pellegrino (lemon) can (12oz) \$2.25
- Fresh orange/grapefruit juice s \$2.25 m \$2.75 l \$3.25
- Homemade lemonade s \$1.75 m \$2.25 l \$2.75
- Iced cappuccino/Latte (espresso brewed over ice) s \$3.50 m \$4.25 l \$5.00
- Iced coffee (American drip) s \$2.50 m \$2.75 l \$3.00
- Iced tea (fresh brewed black tea) s \$2.00 m \$3.00 l \$4.00
- Poland Spring still water (0.5 Liter) \$1.50 (1.5 Liter) \$3.00
- San Pellegrino sparkling water (0.5 Liter) \$2.50 (1 Liter) \$6.00
- Organic Smart juice (100% real juice) peach nectar / pear and apricot nectar \$3.00

Frullati / Milkshakes

Small (12oz) \$5, Medium (16oz) \$7, Large (20oz) \$9

- **Vanilla, Chocolate or Berry Milkshake**

Vini / Wines

FRIZZANTI / SPARKLING

- Cava Juve Y Camps Rose' Brut \$12.00 / \$38.00
- Prosecco Poggio dei Vigneti \$8.00 / \$26.00

BIANCHI / WHITES

- Pinot Grigio (Poggio dei vigneti) \$5.00 / \$14.00
- Pinot Grigio (Vignal) \$32.00
- Trebbiano/Malvasia (Est, Est, Est) \$9.00 / \$27.00
- Vermentino/Verdicchio (Vitiano) \$8.00 / \$26.00

ROSSI / REDS

- Aglianico (Bisceglia) \$29.00
- Montepulciano (Stella) \$5.00 / \$14.00
- Nero D'Avola (t'asco d'amelia) \$10.00 / \$32.00
- Sangiovese (di Majo) \$8.00 / \$18.00
- Valpolicella \$29.00

Birre / Beer

Ask for the Special Beer of the Month

- Amstel Light (Holland) \$6.00
- Brooklyn Lager (USA) \$7.00
- Brooklyn Pale Ale (USA) \$7.00
- Brooklyn Pilsner (USA) \$7.00
- Guinness Stout (Ireland) \$7.00
- Moretti Rossa (Italy) \$5.00
- Peroni Nastro Azzurro (Italy) \$5.00