



Millonzi's
BAR & GRILLE

11 CURSON STREET, WEST WARWICK, RI 02983
401-0645-7891

WWW.MILLONZISRI.COM
WWW.MILLONZIFINECATERING.COM

ASK ONE OF OUR SERVERS ABOUT CATERING OPTIOONS

PLEASE ASK YOUR SERVER ABOUT OUR CATERING COMPANY • MILLONZI FINE CATERING
AND HOW YOU CAN RENT OUT THIS SPACE FOR PRIVATE FUNCTIONS

• STARTERS •

TUSCAN POTATO CHIPS

Russet potatoes hand cut & fried to perfection,
drizzled with a gorgonzola scallion gravy 7.95

BEER BATTERED ONION RINGS

Thick-cut beer-battered onion rings
served with chipotle aioli 6.95

POT STICKERS

Fresh pork filled wontons fried to perfection
& topped with a sweetened soy glaze, served
with a miso scallion dipping sauce 9.95

BONELESS CHICKEN WINGS

All white meat tenders hand-breaded & tossed in
your choice of BBQ, Buffalo, Thai Chili
or butter & garlic 8.95

CRAB CAKES

A zesty blend of blue crab meat
enhanced with seasonings & spices.
Served with baby spinach & chipotle aioli 9.95

CLAMS CASINO (6)

Classic clams casino, vegetable herb stuffing,
crispy bacon, sweet clams on the half shell 11.95

CRISPY CALAMARI

Hand-breaded calamari tossed with pepper rings,
served with a lemon aioli 9.95

LOBSTER RANGOONS

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

SHANGHAI 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 •

DRESSINGS: Creamy Basil, Balsamic, Ranch, Italian Caesar, Blue Cheese

ADD GRILLED CHICKEN \$4 STEAK \$5 SHRIMP \$3 PER PIECE

*BLACK & BLUE STEAK SALAD

Blackened grilled steak tips with crumbled bleu
cheese & 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, bacon bits,
Jack cheese, glazed walnuts & cranberries
in balsamic glaze dressing 9.95

CAESAR SALAD

Fresh, crispy Romaine lettuce topped with homemade
Caesar dressing & homemade croutons 7.95

CAPRESE SALAD

Fresh mozzarella delicately sliced & paired with
garden tomatoes, served over baby greens 9.95

GARDEN SALAD

Fresh salad greens, cherry tomatoes, cucumber,
carrots, black olives & red onion 6.95

• GRILLED PIZZA •

PEPPERONI OVERLOAD

Marinara, mozzarella & tons of pepperoni 12.95

MEET THE MEAT

Pepperoni, sausage, bacon & meatball 12.95

BUFFALO CHICKEN

Grilled chicken, crumbled gorgonzola
& buffalo sauce 12.95

TOMATO BASIL

Sliced tomatoes, fresh mozzarella & basil 11.95

FOUR CHEESE CHICKEN

Grilled chicken, chopped tomatoes, mozzarella,
ricotta, parmesan, feta, fresh herbs & garlic oil 12.95

WILD MUSHROOM PIZZA

Burrata, Fontina & pecorino-romano cheese
with a truffle essence, 12.95

• PIZZA OF THE DAY • Ask your server for details!

• KIDS •

MACARONI & CHEESE 5.95

BREADED CHICKEN TENDERS..... 6.95

Served with French Fries

CHEESE RAVIOLIS W/ MARINARA SAUCE . 5.95

SPAGHETTI & MEATBALL 6.95

Advisory: Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness.

Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked.

It is the consumer's responsibility to notify staff of any food allergies prior to ordering.

BURGERS • SANDWICHES • PANINIS

Served with French fries, sweet potatoes fries or homemade Tuscan chips & a pickle

GRILLED CHICKEN WRAP

Grilled chicken breast, caramelized onions, lettuce, honey mustard sauce on flat bread 7.95

*ALL AMERICAN BURGER

Certified Angus beef topped with American cheese, lettuce, tomato, red onion & pickles 8.95

*BILLY'S BRONCO BURGER

Certified Angus beef topped with cheddar cheese, BBQ sauce, & fried onion rings 9.95

*HOME RUN BURGER

*Certified Angus Beef topped with Swiss cheese,
apple-wood smoked bacon & caramelized onions 8.95*

THE PAPA SANDWICH

*Grilled chicken breast topped with Swiss cheese, applewood smoked bacon,
lettuce, tomato & mayo. Served on a bulky roll 7.95*

• PASTA •

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

PENNE CRISTINA

*Rendered Pancetta, sliced chicken breast
& fresh peas tossed in a parmesan cream sauce 16.95*

EGGPLANT PARMESAN

*Italian breaded eggplant, fresh mozzarella
& tomato sauce 13.95*

CHEESE RAVIOLI

*cheese filled ravioli topped with our homemade
pasta sauce & freshly grated parmesan 12.95*

PASTA MILLONZI

*Sautéed shrimp, asparagus, sundried tomatoes
& penne pasta, tossed in our pesto cream sauce 18.95*

MAMA'S MACARONI

*Spaghetti tossed in homemade
basil pomodoro sauce & topped with
meatballs & Italian sausage 13.95*

GRILLED CHICKEN & BROCCOLI ALFREDO

*Marinated chunks of grilled chicken breast
& crisp broccoli florets tossed in
rich mascarpone Alfredo sauce 16.95*

LASAGNA

*Classic Lasagna consisting of layers of pasta sheets,
meat & ricotta, parmesan
& mozzarella cheeses 13.95*

• 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*

CHICKEN TUSCANY

*Sautéed chicken breasts topped with sautéed spinach,
fresh tomatoes & melted provolone cheese.
Topped with pan jus gravy 16.95*

CHICKEN PICCATA

*Pan-seared chicken breast with sautéed garlic,
shallots, de-glazed with white wine
& finished with capers & fresh lemon juice 15.95*

CHICKEN MARSALA

*Tender breasts of chicken & sautéed mushrooms
bathed in a reduction of garlic, butter, chicken stock
& Marsala wine 16.95*

*GRILLED STEAK TIPS

*Sautéed mushrooms & onions
tossed in a rosemary demi glaze 17.95*

ROASTED SALMON

*Fresh salmon roasted with white beans
tomato succotash, sautéed spinach
& sundried tomato vinaigrette 18.95 GF*

CHICKEN PARMESAN

*Italian breaded boneless chicken cutlet,
fresh mozzarella, penne pasta 15.95*

VEAL PARMESAN

*Italian breaded milk fed veal cutlet,
fresh mozzarella, penne pasta 17.95*

*12OZ. NEW YORK SIRLOIN

*Angus New York Strip grilled to your liking topped with a rosemary demi-glaze 22.95 GF
Add 4 butter Poached shrimp for 6.95*

• SIDES •

\$4 EACH

FRENCH FRIES

TRUFFLE FRIES

SWEET POTATO FRIES

SAUTÉED SPINACH

PASTA WITH HOMEMADE MARINARA

VEGETABLE OF THE DAY

HOMEMADE MASHED POTATOES

BEER-BATTERED ONION RINGS

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FEATURED COCKTAILS

BASIL HAYDEN'S MANHATTAN

*8 yr old Basil Hayden's Bourbon ,
Carpano Antica Vermouth,
& a dash of bitters, garnished with 3 cherries*

LONG ISLAND ICED TEA

Vodka, gin, rum, tequila, triple sec, sour mix & a splash of cola

DARK N' STORMY

*Gosling's Black Seal Rum layered over ginger beer.
Make it a double shot & get monsooned!*

TIRAMISU MARTINI

*RumChata & Espresso Vodka
with a cocoa rimmed glass*

BEER MENU

DRAFT BEER (PINT)

SAM ADAMS BOSTON LAGER	5
SAM ADAMS SEASONAL	5
ANGRY ORCHARD	5

BOTTLE BEER (DOMESTIC)

MILLER LITE	4
BUDWEISER	4
BUD LIGHT	4
COORS LIGHT	4
MICHELOB ULTRA	4
DOGFISH HEAD 60 MINUTE IPA	5
YUENGLING	4
BLUE MOON	5
O'DOUL'S (N/A)	4

BOTTLE BEER (IMPORT)

CORONA	5
GUINNESS (1 PINT CAN)	5
AMSTEL LIGHT	5
CONEY ISLAND HARD ROOT BEER	5
MORRETTI	5
HEINEKEN	5
STELLA ARTOIS	5
ST PAULI (N/A)	4

• WINES •

WHITE WINE

	glass	bottle
REX GOLIATH PINOT GRIGIO (H)	8	19
RUFFINO PINOT GRIGIO	9	23
SANTA MARGARITA PINOT GRIGIO	10	38
LA CREMA CHARDONNAY	10	34
J. LOHR CHARDONNAY	10	36
FERRARI-CARANO CHARDONNAY	12	45
REX GOLIATH CHARDONNAY (H)	8	19
KENDALL-JACKSON “VR” CHARDONNAY	9	32
R. MONDAVI “PS” CHARDONNAY		28
REX GOLIATH SAUVIGNON BLANC (H)	8	19
MONKEY BAY SAUVIGNON BLANC	8	22
FRANCISCAN “EQUILIBRIUM” WHITE BLEND	9	24
VENDAGE WHITE ZINFANDEL	7	18
CUPCAKE RIESLING	8	21
CUPCAKE MOSCATO	8	23

SPARKLING

LALUCA PROSECCO (SPARKLING WINE)	7
HOMEMADE SANGRIA (WHITE OR RED)	8

ROSE WINE

BELLERUCHE ROSE	8	22
SAVED ROSE	9	23

• WINES •

RED WINE

MERLOT

	glass	bottle
REX GOLIATH MERLOT (H)	8	19
STERLING VINTNERS COLLECTION MERLOT	9	24
R. COLLECTION RAYMOND MERLOT		22
DUCKHORN MERLOT		75

PINOT NOIR

REX GOLIATH PINOT NOIR (H)	8	19
MARK WEST PINOT NOIR	9	22
LA CREMA PINOT NOIR	10	34
MEIOMI PINOT NOIR	11	38
WILD HORSE PINOT NOIR		34

CABERNET SAUVIGNON

REX GOLIATH CABERNET SAUVIGNON(H)	8	19
R. MONDAVI CABERNET SAUVIGNON	9	28
SILVER PALM CABERNET SAUVIGNON	9	34
TOM GORE CABERNET SAUVIGNON	10	39
LOUIS M. MARTINI CABERNET SAUVIGNON		26
HIDDEN CRUSH CABERNET SAUVIGNON		30
JUSTIN CABERNET SAUVIGNON		32
FERRARI-CARANO CABERNET SAUVIGNON		45
DUCKHORN CABERNET SAUVIGNON		75

INTERESTING REDS

CUPCAKE SHIRAZ (H)	8	22
MCWILLIAMS SHIRAZ		22
ANDERRA CARMENERE	10	32
PRIMAL ROOT RED BLEND	8	26
DECOY RED BLEND	9	28
THORNY ROSE RED BLEND		24
APOTHIC RED BLEND		28
RUFFINO CHIANTI	9	23
BANFI CHIANTI		24
RAVENSWOOD RED ZINFANDEL	8	23
RENWOOD RED ZINFANDEL		23
BROQUEL MALBEC	9	
TRAPICHE BROQUEL MALBEC		28
DAVINCI OPULA TOSCANA		36
ERGO TEMPRANILLO RIOJA		26
LAYER CAKE PRIMITIVO		22

(H) House Wine