

**FREE DELIVERY
ONLINE ORDERING
MILLIESSI.COM**



STARTERS & SALADS

ADD GRILLED CHICKEN TO ANY SALAD +\$8.00

ARCADIAN MIX SALAD

Arcadian mix, candied walnuts, crumbled gorgonzola tossed in our homemade apricot vinaigrette, topped with red onions and applewood smoked bacon

(\$10.00 INDIVIDUAL | \$14.25 FAMILY)

ARUGULA SALAD

Baby arugula, dried cranberries, apples, ricotta salata, tossed in our cranberry vinaigrette, served with prosciutto sticks

(\$12.25 INDIVIDUAL | \$15.25 FAMILY STYLE)

MILLIE'S HOUSE SALAD

Grape tomatoes, homemade mozzarella, arcadian mix, parmigiano reggiano tossed in a balsamic truffle vinaigrette dressing

(\$9.75 INDIVIDUAL | \$13.25 FAMILY STYLE)

MILLIE'S CHOPPED SALAD

Chopped romaine lettuce, feta cheese, green & red peppers, red onion, kalamata olives, sliced cucumbers, tomatoes tossed in a garlic lemon vinaigrette

(\$11.00 INDIVIDUAL | \$15.50 FAMILY STYLE)

PANZANELLA SALAD

Garlic croutons, mozzarella, basil, grape tomatoes, shaved parmigiano reggiano, red onion, truffle vinaigrette dressing

(\$10.75 INDIVIDUAL | \$15.25 FAMILY STYLE)

ANTIPASTO

Arcadian mix, black olives, grape tomatoes, red onions, tossed in our homemade balsamic vinaigrette, and a selection of fresh Italian cheeses and imported meats

(\$12.25 INDIVIDUAL | \$15.50 FAMILY STYLE)

MILLIESSI.COM

929.284.4804

**185 BRICKTOWN WAY
STATEN ISLAND, NY**

HOMEMADE MOZZARELLA

Homemade mozzarella, fresh basil, extra virgin olive oil

(\$11.25)

MOZZARELLA AND PROSCIUTTO

Homemade mozzarella with imported prosciutto

(\$15.50)

MOZZARELLA CAPRESE

Home made mozzarella with grape tomatoes in fresh basil sauce

(\$13.50)

RICOTTA INFUSED CROSTINI

Toasted bread with honey topped with ricotta cheese sliced prosciutto & garnished with tomatoes

(\$13.50)

CHARGRILLED OYSTERS

Sizzling, chargrilled oysters saturated in an herb butter sauce, topped with a special blend of cheese.

6 CHARGRILLED OYSTERS 12 CHARGRILLED OYSTERS

(\$16.00)

(\$32.00)

MEATBALLS

MEATBALLS IN MARINARA SAUCE

(2 BALLS) \$10.95

MEATBALLS WITH MOZZARELLA (MARINARA)

(2 BALLS) \$12.50

MEATBALLS WITH MOZZARELLA (VODKA)

(2 BALLS) \$13.25

Our 1/4 pound fried meatballs are made with top grade sirloin and the finest imported cheeses

MEATBALLS IN VODKA SAUCE

(2 BALLS) \$11.45

TURKEY MEATBALLS

TURKEY MEATBALLS IN MARINARA (2 BALLS) \$10.95

TURKEY MEATBALLS IN VODKA SAUCE (2 BALLS) \$11.45

TURKEY MEATBALLS IN TURKEY BROTH (2 BALLS) \$9.95

MEATBALLS PARMESAN (MARINARA SAUCE)

(2 BALLS) \$12.00

MEATBALLS PARMESAN (VODKA SAUCE)

(2 BALLS) \$12.75

MEATBALLS WITH WARM RICOTTA (MARINARA)

(2 BALLS) \$12.50

MEATBALLS WITH WARM RICOTTA (VODKA)

(2 BALLS) \$13.25

MEATBALLS PARMESAN IN MARINARA SAUCE

3 meatballs parmesan in marinara sauce

(\$16.00)

(Vodka Sauce +\$0.75)

MEATBALLS AND RICOTTA

3 meatballs topped with warm ricotta

(\$16.50)

(Vodka Sauce +\$0.75)

MEATBALLS AND MOZZARELLA

3 meatballs topped with homemade mozzarella

(\$16.50)

(Vodka Sauce +\$0.75)

CALZONE

Ricotta, homemade mozzarella, pecorino romano

(\$18.00)

EGGPLANT PARMESAN PLATTER

Lightly breaded and sliced eggplant, baked with our homemade mozzarella cheese in our famous marinara or vodka sauce

(\$9.50 INDIVIDUAL | \$14.50 FAMILY STYLE)

(Vodka Sauce +\$0.75)

CHICKEN PARMESAN PLATTER

Lightly breaded chicken, baked with our home-made mozzarella cheese in our famous marinara or vodka sauce & pasta

(\$23.50)

(Vodka Sauce +\$0.75)

SANDWICHES

MEATBALLS IN MARINARA OR VODKA

3 meatballs in marinara or vodka sauce

(\$15.25)

(Vodka Sauce +\$0.75)

MOZZARELLA & PROSCIUTTO

Made with Millie's homemade mozzarella

(\$16.50)

CHICKEN PARMESAN SANDWICH

Breaded chicken in marinara sauce topped with homemade mozzarella

(\$15.50)

(Vodka Sauce +\$0.75)

EGGPLANT PARMESAN SANDWICH

Breaded eggplant in marinara sauce topped with homemade mozzarella

(\$15.25)

(Vodka Sauce +\$0.75)

SAUSAGE & PEPPERS SANDWICH

Red, green & yellow peppers lightly Sautéed with our prime sliced sausage

(\$17.00)

CALZONES

SPINACH CALZONE

Ricotta, spinach mix, homemade mozzarella, pecorino romano

(\$19.00)

PLATTERS

CHICKEN BREAST & BROCCOLI RABE PLATTER

Broccoli rabe sautéed with garlic & extra virgin olive oil, topped with grilled chicken

(\$21.25)

BAKED ZITI

Ziti pasta baked with our homemade mozzarella cheese in our famous marinara sauce

(\$19.75)

(Vodka Sauce +\$0.75)

BROCCOLI RABE & SAUSAGE PLATTER

Broccoli rabe sautéed with garlic & extra virgin olive oil, with prime sliced sausage

(\$18.25)

SAUSAGE & PEPPERS PLATTER

Red, green & yellow peppers lightly Sautéed with our prime sliced sausage

(\$9.00 INDIVIDUAL | \$16.50 FAMILY STYLE)

****VODKA SAUCE CONTAINS PANCETTA**

WOOD-FIRED

★★

MARGHERITA

Fresh tomato sauce, homemade mozzarella, basil, parmigiano reggiano, evoo

(\$14.75)

MARINARA PIE

Fresh tomato sauce, oregano, garlic, evoo

(\$12.50)

SPICY MARINARA PIE

Spicy marinara sauce, parmigiano reggiano, basil, evoo

(\$13.00)

FRESH BASIL PIE

Homemade mozzarella, special sauce evoo, basil, parmigiano reggiano

(\$16.75)

GRAPE TOMATO TRUFFLE PIE

Homemade mozzarella, white truffle cream, basil, grape tomatoes, prosciutto, parmigiano reggiano

(\$21.25)

VEGETARIAN PIE

Fresh tomato sauce, mushrooms, eggplant, zucchini, artichokes, black olives, marinated in our signature infused olive oil

(\$18.00)

ITALIAN SAUSAGE & BROCCOLI RABE PIE

Ricotta spread, homemade mozzarella, broccoli rabe, Italian sausage, parmigiano reggiano, evoo

(\$18.00)

SOPRESSATA PIE

Fresh tomato sauce, homemade mozzarella, sopressata, basil, parmigiano reggiano, evoo

(\$18.00)

FOUR CHEESE PIE

Mild provolone, swiss, homemade mozzarella, parmigiano reggiano, garlic, onion, mushrooms, infused spicy evoo

(\$19.00)

CAPICOLA HAM PIE

Fresh tomato sauce, homemade mozzarella, artichokes, mushrooms, capicola ham, basil, parmigiano reggiano, evoo

(\$18.00)

WHITE TRUFFLE AND SALAMI PIE

White truffle cream, homemade mozzarella, salami, parmigiano reggiano, evoo

(\$20.25)

RICOTTA PESTO PIE

Ricotta & mascarpone, pesto, mozzarella and parmigiano reggiano

(\$18.00)

WOOD-FIRED

EST 2015
Made With Homemade Mozzarella

INTENSE HEAT 900 DEGREES

NEAPOLITAN WOOD-FIRED PIZZA
LIGHT AND AIRY SOFT CRUST,
SIGNATURE CHAR MARKS



RICOTTA & TRUFFLE PIE

Truffle cream, ricotta, sausage (spicy or sweet), basil, grape tomatoes, mushrooms, homemade mozzarella, parmigiano reggiano

(\$22.25)

WONDER WHEEL PIE

Prosciutto, roasted red peppers, fresh basil, garlic, rolled up in our home made mozzarella, ricotta spread, marinara sauce, evoo

(\$22.25)

MILLIE'S ARUGULA PIE

Goat cheese and fig spread with homemade mozzarella, prosciutto, arugula, evoo, shaved parmigiano reggiano

(\$22.25)

MILLIE'S MEATBALL WHITE PIE

Ricotta and mascarpone spread, homemade mozzarella, Millie's meatballs, special sauce, parmigiano reggiano

(\$20.25)

WOOD-FIRED

★★

WHITE TRUFFLE AND PROSCIUTTO PIE

White truffle cream, homemade mozzarella, prosciutto, parmigiano reggiano, evoo

(\$20.25)

ITALIAN SAUSAGE PIE

(Sweet or Spicy)

Fresh tomato sauce, Italian sausage, homemade mozzarella, basil, parmigiano reggiano, evoo

(\$18.00)

PEPPERONI & OLIVE PIE

Fresh tomato sauce, pepperoni, black olives, homemade mozzarella, basil, parmigiano reggiano, evoo

(\$19.00)

FRESH SPINACH PIE

Goat cheese with fig spread, parmigiano reggiano, spinach, reduced balsamic vinaigrette

(\$19.00)

MILLIE'S VODKA PIE**

Homemade vodka sauce with pancetta, homemade mozzarella, basil, parmigiano reggiano

(\$18.00)

PEPPERONI & GARLIC PIE

Fresh tomato sauce, basil, parmigiano reggiano, pepperoni, fresh garlic, homemade mozzarella, evoo

(\$18.75)

SALAMI & ARTICHOKE PIE

Fresh tomato sauce, parmigiano reggiano, salami, artichoke, homemade mozzarella, special sauce

(\$21.00)

CAPICOLA WHITE PIE

Ricotta spread, capicola ham, sautéed onions, homemade mozzarella, parmigiano reggiano

(\$19.00)

MEATBALL VODKA PIE**

Meatballs, vodka sauce, ricotta, homemade mozzarella, parmigiano reggiano

(\$20.25)

MILLIE'S WHITE PIE

Ricotta and mascarpone spread, homemade mozzarella, special sauce, basil, parmigiano reggiano, evoo

(\$18.00)

PESTO PISTACHIO PIE

(Sweet or Spicy)

Fresh pistachio pesto, Italian sausage (spicy or sweet) homemade mozzarella, basil, parmigiano reggiano, evoo

(\$19.00)

*EVOO = EXTRA VIRGIN OLIVE OIL **VODKA SAUCE CONTAINS PANCETTA

VISIT MilliesSI.com | CALL 929.284.4004 | FOLLOW @milliesofstatenisland | LIKE MILLIESOFSTATENISLAND

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

COAL-FIRED

COAL-FIRED PIZZA
MILLIE'S COAL-FIRED PIZZA IS A THREE STAGE PROCESS. EACH COMPONENT IS COOKED SEPARATELY AND THEN ALL TOGETHER TO GUARANTEE AN AMAZING PIZZA.

MILLIE'S MEATBALL PARMESAN PIE
Fresh peeled tomatoes sautéed with garlic and our special blend of seasonings, homemade mozzarella, meatballs, fresh basil, grated pecorino romano

(SMALL \$21.00, LARGE \$26.75)

MILLIE'S WHITE PIE
Ricotta spread, homemade mozzarella, fresh basil, garlic, pecorino romano, evoo

(SMALL \$20.00, LARGE \$25.50)

MILLIE'S PESTO PIE
House-made pesto sauce, homemade mozzarella, basil, pecorino romano, evoo

(SMALL \$20.00, LARGE \$25.50)

MILLIE'S VODKA PIE**
House-made vodka sauce with pancetta, homemade mozzarella, basil, pecorino romano, evoo

(SMALL \$20.00, LARGE \$25.50)

SOPRESSATA PIE
(Sweet or Spicy)
Sopressata with peeled tomatoes sautéed with garlic and our special blend of seasonings, homemade mozzarella, pecorino romano

(SMALL \$22.00, LARGE \$27.75)

SWEET SAUSAGE PIE
Sweet Italian sausage, peppers, peeled tomatoes sautéed with garlic, and our special blend of seasonings, homemade mozzarella, basil, grated pecorino romano

(SMALL \$22.00, LARGE \$27.75)

SPICY SAUSAGE PIE
Spicy Italian sausage, peppers, peeled tomatoes sautéed with garlic, homemade mozzarella, basil, grated pecorino romano and our special blend of seasonings

(SMALL \$22.00, LARGE \$27.75)

MASHED POTATO PIE
Mashed potato, homemade mozzarella, applewood smoked bacon, sour cream, pecorino romano

(SMALL \$20.00, LARGE \$27.75)

EGGPLANT PARMESAN PIE
Fresh peeled tomatoes sautéed with garlic and our special blend of seasonings, homemade mozzarella, eggplant, fresh basil, grated pecorino romano

(SMALL \$20.00, LARGE \$25.50)

COAL-FIRED

EST 2015
Made With Homemade Mozzarella

AWARD WINNING PIES

CRISP CRUST AND SAUTEED TOPPINGS
FOR ENHANCED FLAVOR, COOKED IN
650 DEGREE HEAT



COAL-FIRED

MEATBALL VODKA PARMESAN PIE**
Homemade mozzarella, vodka sauce, meatballs, basil, pecorino romano
(SMALL \$22.00, LARGE \$27.75)

MEAT LOVERS PIE
Homemade mozzarella, tomato sauce, basil, pecorino romano and any of the following 3 meat toppings:
Bacon - Sausage (spicy/sweet) - Salami - Capicola ham - Meatballs (Vodka or Marinara) Sopressata (spicy/sweet) - Pepperoni
(SMALL \$24.25, LARGE \$28.75)

DRINKS

STILL BOTTLED WATER - SMALL/LARGE

SPARKLING BOTTLED WATER - SMALL/LARGE

ICED TEA

LEMONADE

FRUIT PUNCH

SPRITE

STEWART'S ROOT BEER

COKE

DIET COKE

GINGER ALE

COFFEE

MILLIE'S SIGNATURE PIE

Millie's Award Winning Pizza

MILLIE'S SIGNATURE PIE
SMALL \$19.00 LARGE \$23.50

Fresh peeled tomatoes sautéed with garlic and our special blend of seasonings, homemade mozzarella, topped off with basil and grated pecorino romano

CREATE YOUR OWN MILLIE'S PIE

(2 toppings)

Caramelized onion - mushrooms - red roasted peppers - black olives - green peppers - sun dried tomatoes - pepperoni - fresh basil - grated pecorino romano
\$22.00 SMALL / \$27.75 LARGE

MILLIE'S WHITE CLAM PIE

Homemade mozzarella and clams in our signature sauce
\$24.25 SMALL / \$29.75 LARGE

ASK TO SEE OUR DESSERT MENU



*EVOO = EXTRA VIRGIN OLIVE OIL **VODKA SAUCE CONTAINS PANCETTA

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**1/2 OFF
WELL DRINKS
WINE ON TAP**

HAPPY HOUR
Monday-Friday 12-7pm

**1/2 OFF
DRAFT BEER
WELL COCKTAILS**

**HAPPY HOUR
BAR FOOD MENU**

MOZZARELLA PROSCIUTTO SLIDER 5\$

CHICKEN PARMESAN SLIDER 5\$

MEATBALL SLIDER 5\$

MARGARITA WOOD PIZZA 10\$

CALZONE 10\$

*** HAPPY HOUR MENU FOR BAR SEATING ONLY**

HAPPY HOUR

**1/2 OFF
WELL DRINKS
WINE ON TAP**

HAPPY HOUR

Monday-Friday 12-7pm

**1/2 OFF
DRAFT BEER
WELL COCKTAILS**

BEER

DRAFT BEER

MILLIE'S IPA IPA - LION BREWERY - PA - 6.8% /7
PERONI ITALIAN LAGER - PERONI BREWERY - ITALY - 4.7% /7
ROAD 2 RUIN DOUBLE IPA - TWO ROADS - CT- 8% /8
PURPLE HAZE RASPBERRY LAGER - ABITA BREWING - LA - 4.2% /7
BOSTON LAGER LAGER - SAM ADAMS- MA - 5% /7
FAT TIRE AMBER ALE - NEW BELGIUM BREWING COMPANY - CO - 5.2% /7
BIG WAVE GOLDEN ALE GOLDEN ALE - KONA BREWING - KAILUA-KONA , HAWAII - 4.4% /7
BLUE POINT TOASTED LAGER - BLUE POINT BREWERY - PATCHOGUE, NY - 5.5% /7
BUD LIGHT LIGHT LAGER - ANHEUSER-BUSCH - 4.2% /6
KROMBACHER PILSNER GERMAN PILSNER - KROMBACHER BRAUEREI - GERMANY - 4.8% /7
GUINNESS STOUT - IRELAND - 4.2% /7
STELLA ARTOIS BELGIAN PILSNER - BELGIUM - 5.2% /7
BLUE MOON BELGIAN-STYLE WHEAT ALE - DENVER - CO - 5.4% /7
BLOOD ORANGE IPA AMERICAN IPA - STATEN ISLAND - 6.9% /7
GOLDEN ROAD MAGO CART WHEAT ALE - LOS ANGELES - CA - 4% /7
MODELO LARGER - MEXICO - 4.4% /7
MILLER LITE PILSNER- USA- 4.2% /6

BOTTLE

MILLER LITE /6
CORONA /6
BUDWEISER /6
AMSTEL LIGHT /6
HEINEKEN /6
HEINEKEN ZERO NON-ALCOHOLIC /6
COORS LIGHT /6
MICHELOB ULTRA /6
GUINNESS /6
MODELO /6

WINE ON TAP

WINE ON TAP


GLASS
11


1/2 LITER
26


1 LITER
45

CABERNET SAUVIGNON Gotham Project "Pacific Standard" // California (Sustainable)
ITALIAN BARBERA Gotham Project "Vezzi" // Piedmont, Italy (Sustainable)
SAUVIGNON BLANC Gotham Project "Elki" // Chile (Sustainable)
PINOT GRIGIO Gotham Project "Gazerra" // Sicily, Italy (Sustainable)
CHARDONNAY Gotham Project "Pacific Standard" // California (Sustainable)
ROSÉ Gotham Project Rosé Sabine // Provence, France (Sustainable)

SPARKLING & ROSÉ

PROSECCO // GANCIA // VENETO, ITALY

Boasts a delicate taste, with aromas of green apple, orange, and lemon. 11 | 38

CHAMPAGNE BRUT // VICTORINE DE CHASTENAY // FRANCE

Fruity with a touch of strawberry and the perfect amount of sugar. It's crisp and finished on the upswing. 38

SPARKLING ROSÉ // VOGA // VENETO, ITALY

This sparkling wine pours the color of a sunset with vivacious bubbles. The palate reveals a full bodied fruitiness. 11 | 38

SPARKLING WINE WITH FRESH ORANGES // CHANDON GARDEN SPRITZ // CALIFORNIA

This sparkling wine pours the color of a sunset with vivacious bubbles. The palate reveals a full bodied fruitiness. 9

CHAMPAGNE BRUT // MOET & CHANDON // FRANCE

Bright and balanced, featuring a fine, lively bead, mouthwatering acidity and a lightly toasty profile of poached pear and black currant flavor. 85

ROSÉ // WHISPERING ANGEL // COTES DE PROVENCE, FRANCE

Classic Rosé, dry and driven on minerals. Tart raspberries, Bing cherries, and a natural limestone flavor. 47

WHITE

PINOT GRIGIO // CA' MONTINI // TRENTINO-ALTO ADIGE, ITALY

This single vineyard wine is crisp and vibrant with notes of apple and citrus on the nose and palate with nicely balanced fruit and acidity. 12 | 40

SAUVIGNON BLANC // FRAMINGHAM // NEW ZEALAND

A classic Marlborough style with a mineral edge. Delivers punchy varietal characters of passion fruit, grapefruit and redcurrant. 12 | 40

CHARDONNAY // HESS SELECT // MONTEREY COUNTY, CA

A floral version, this evokes rose and lily notes, along with apricot, grapefruit and spice flavors. Delicate yet persistent on the finish. 12 | 40

MOSCATO // MOVENDO // SICILY, ITALY

Straw yellow with golden reflections. Hints of flowers, pears and apricot. Luscious and fruity with a great vein of acidity. 12 | 40

WHITE ZINFANDEL // BERINGER // CALIFORNIA

Classic mousse, strawberry and brown spice. Bright fruit flavors with bubbles, citrus, strawberry and floral notes. 11 | 38

PINOT GRIGIO // GANCIA // ITALY

Aromas of golden apple compote with a supple, crisp, dryish light body and a graceful, brisk hints of lemon zest, herbs, and lime peel finish. 11 | 38

WHITE BOTTLE LIST

PINOT GRIGIO // JERMANN // FRIULI-VENEZIA GIULIA, ITALY

Aromas of white peach, green apple and a note of juicy tangerine. Fresh acidity brightens the creamy flavors and leads to clean finish. 45

VERMENTINO // TERENCEZOLA VERMENTINO VIGNE BASSE // TUSCANY, ITALY

A dense and fruity white with sliced pear and apple character. Hints of papaya. Full body, dense and flavorful. Delicious and fruity. 35

CHARDONNAY // BANSHEE // SONOMA, CA

Range of apple and pear with flourishes of white peach and nectarine. The finish is refreshing and firm with flavors that persist well. 42

SOAVE CLASSICO // SUAVIA // VENETO, ITALY

Pale straw green. White peach, hazelnut and fresh herbs on the nose. Distinctly cool but easygoing in the mouth, bright flavors of lemon & orchard fruit. 33

PINOT GRIGIO // SANTA MARGHERITA // ALTO ADIGE, ITALY

Fresh, clean and crisp with sunshine bright aromas of lemon zest, lime blossom and white peach. Finishes with crisp lime citrus notes. 65

RED WINE

CHIANTI // GANCIA // TUSCANY, ITALY

Color is Intense ruby red. The bouquet with fruit-forward aromas with some floral notes. Taste is round with well-balanced acidity and fruit. **12 | 40**

MONTEPULCIANO D'ABRUZZO // VIGNETI DEL SOLE // ABRUZZO, ITALY

Aromas and flavors of juicy plum & vibrant, dry light-to-medium body and a smooth, delightful, medium-to-long finish **12 | 40**

MERLOT // CHATEAU ST MICHELLE // COLUMBIA VALLEY

This wine offers aromas of black cherry, leather, and spice with layers of rich dark red fruit flavors and a long, smooth, sweet finish. **12 | 40**

PINOT NOIR // THE PINOT PROJECT // CALIFORNIA

Aromatic notes of exotic spice, cherry preserves and black tea. The palate is plush, jammy and ripe with flavors of spicy black pepper and plum. **12 | 40**

CABERNET SAUVIGNON // CHATEAU ST MICHELLE // COLUMBIA VALLEY

Full-on notes of black currant along with dried herb and a kiss of spice. The flavors are ripe, luxurious and remarkably fruit forward. **12 | 40**

MALBEC RESERVA // FINCA FLICHMAN "MISTERIO" // MENDOZA, ARGENTINA

This leads with jumbled plum and raspberry aromas. Its tight, intense palate is brightened by acidity. Its ripe plum and berry flavors. **12 | 40**

SHIRAZ // JAM JAR // SOUTH AFRICA

This Shiraz is a fresh, fruity, sweet wine that displays aromas and flavors of ripe blueberries, blackberries and raspberries with dark chocolate. **12 | 40**

RED BOTTLE LIST

CABERNET SAUVIGNON // BLOOD ROOT // SONOMA COUNTY, CA

Brambly raspberries with undercurrents of cedar, tobacco and bay. Vibrant acidity and an ashy volcanic quality. **60**

MERLOT // CANNONBALL // NAPA VALLEY

Ample fruit flavors and spicy oak accents give this Full-bodied wine a generous expression. **38**

SUPER TUSCAN // BRANCAIA TRE // TOSCANA, ITALY

Crushed berries with cappuccino and hints of underbrush. This is really delicious with showy red fruit-oriented flavors and really juicy. **40**

PINOT NOIR // BANSHEE // SONOMA COUNTY, CA

The Banshee 2015 Pinot Noir (Sonoma County) is gorgeous. Ripe dark cherry, plum, spice and leather are front and center. **48**

CHIANTI CLASSICO // CASTELLO DI BOSSI // TUSCANY, ITALY

Sweet tobacco, herbs, dried flowers and red cherry fruit are laced together in this silky, mid-weight offering, and hints of sage. **45**

CHIANTI CLASSICO RISERVA // IL GRIGIO SAN FELICE // TUSCANY, ITALY

Deep ruby red color. Aroma: intense and persistent with the typical notes of sweet violet and wild red berries. **48**

RIOJA RESERVA // VIÑA ALBERDI // SPAIN

Intensity of fresh aromas of ripe red fruit, wild strawberries, currants and raspberries, with notes of vanilla, toasted caramel and coffee. **47**

BAROLO // MAURO MOLINO // PIEMONTE, ITALY

Smoky and gently stony notes with some ripe strawberries and cherries. Approachable and sweetly fleshy tannins. Good balance. **67**

CHIANTI CLASSICO - GRAN SELEZIONE // SAN FELICE // TUSCANY, ITALY

Smooth and delicious, this boasts enticing scents of violet, berry. The elegant palate offers ripe red cherry, crushed raspberry and licorice. **80**

BARBERA D'ASTI // VIETTI "TRE VIGNE" // PIEMONTE, ITALY

Ruby purple color with ripe red cherry aromas with hints sweet spices. A dry, medium bodied red wine with refreshing acidity and good complexity. **37**

CABERNET SAUVIGNON // MICHAEL DAVID "EARTHQUAKE" // LODI, CA

Juicy, rich, bold, and filled to the brim with decadent black fruits. A hint of sweet vanilla and spice, smooth sailing but finishes with a punch of tobacco. **55**

BRUNELLO DI MONTALCINO // CAMPOGIOVANNI // MONTALCINO, ITALY

Boasting plum, cherry and spice aromas and flavors. Well-rounded tannins provide support and accents of tobacco chime in on the long finish. **110**

RED BLEND // ORIN SWIFT "MACHETE" // CALIFORNIA

Dark and brooding, this packs in plenty of power and richness, plus notes of blackberry, spice box and smoky tobacco. **93**

BAROLO // PIO CESARE // PIEMONTE, ITALY

Crushed berries, dried flowers, walnuts and roses. Full to medium body, ripe and round tannins that are always polished and beautiful. **125**

CABERNET SAUVIGNON // MARCHESI MAZZEI PHILIP // TUSCANY, ITALY

An elegant style of wine, with notes of cedar wood, black and red currants and spice box, this medium-bodied, delicious, complex and elegant wine. **85**

Cocktail · MENU ·

MILLIE'S OF STATEN ISLAND COCKTAIL MENU



Millie's Mango Margarita

Cassamigo Blanco • Mango Purée •
Triple Sec • Splash of Lime Juice

\$12

Watermelon Martini

Ketel One Vodka • Watermelon Liqueur •
Triple Sec

\$12



Mango Martini

Ciroc Mango • Mango Purée •
Splash of Club Soda

\$12

Peach Sangaria

White Wine • Peach Purée •
Triple Sec • Peach Schnapps •
Fresh Apple and Orange

\$10





Millie's Mule

Ciroc Vodka • Buffalo Trace •
Fresh Lime Juice • Ginger Beer

\$12

Chocolate Truffletini

Godvia Chocolate Liqueur • Ciroc Vodka •
Garnished With Luxardo Cherries

\$12



Coconut Remix

Ciroc Coconut Vodka • Fresh Pineapple Juice

\$12

Peach Bellini

Prosecco • Peach Purée •
Splash Of Raspberry Liqueur

\$12

Peach Botanical Cobbler

Ketel One Botanical Peach • Orange Blossom •
Lemon • Simple Syrup • Garnished With Fresh Fruit

\$12

Signature Drink

RECOMMENDED

Old Fashion



Buffalo Trace Bourbon • Bitters
Served on The Rocks With
Orange Peel & Luxardo Cherried

\$12

Orange Creamsicle



Stoli Oranje Vodka • Stoli Vanil Vodka
Orange Soda • Whipped Cream

\$12

Cucumber Martini



Ketel One Botanical Vodka • Mint
Lemon Juice • Simple Syrup •
Garnished With Fresh Cucumber

\$12