



# Catering Dinner Menus

PRIX FIXE

Drawing upon culinary lessons, learned in the great kitchens of his native land, Cafe Milano's Executive Chef Franco Sangiacomo presents an artful blend of dishes refined from regions of Northern and Southern Italy. He combines fresh ingredients with artisanal techniques to bring to you the best of Italian Cuisine.



SPRING/SUMMER 2016

CAFE MILANO • 3251 PROSPECT STREET NW • WASHINGTON DC 20008 • (O) 202 965 8990 • (F) 202 965 7119

# Armani Menu

INSALATINA DI ASTICE E CARCIOFI SU  
CREMA DI PATATE VIOLA E OLIO EXTRA VERGINE

Lobster and Artichokes Salad  
with a Purple Potato Mash

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RISOTTO CON ASPARAGI, PECORINO E TARTUFO NERO

Risotto with Asparagus, Pecorino Cheese  
and Black Truffle

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FILETTO DI MANZO CON

SCALOPPA DI FEGATO D'ANATRA

E SALSA AL PASSITO CON FAGIOLINI E PATATE

Roasted Black Angus Tenderloin with  
Foie Grass in a Passito-Style Wine Sauce served with  
Green Beans and Potatoes

OR

FILETTO DI HALIBUT DELL'ALASKA SALSA

DI SPINACI, BARBABIETOLE E CAROTE

Roasted Halibut Fillet in a Spinach Sauce served with  
Beet and Baby Carrots

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MOUSSE AL CIOCCOLATO,

PANNACOTTA AL FRUTTO DELLA PASSIONE E

CRUMBLE AI LAMPONI

Chocolate Mousse, Panna Cotta Passion Fruit  
and Raspberries

\$ 1 2 0 P E R P E R S O N

All beverages, 10% tax and 20% service charge are additional.

SPRING/SUMMER 2016



# Gucci Menu

BURRATA PUGLIESE, POMODORI, ASPARAGI GRIGLIATI E

MARINATI E PANCETTA CROCCANTE

Imported Burrata Cheese, Tomatoes,  
Grilled and Marinated Asparagus served with  
Crispy Guanciale

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RIGATONI FATTI IN CASA IN SALSA DI POMODORO, MELANZANE E MOZZARELLA DI BUFALA

House-Made Rigatoni Pasta in an  
Eggplant, Tomatoes and Buffalo Mozzarella Sauce

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FILETTO DI DENTICE ALLA SICILIANA SERVITO CON

FAGIOLINI E CAROTINE

Red Snapper Fillet in a  
Fresh Tomatoes, Olives and Capers Sauce served with  
Green Beans and Baby Carrots

OR

COSTOLETTE D'AGNELLO IN SALSA D'AGLIO CON

SPINACI E PATATE

Rack of Lamb with  
Rosemary in a Garlic Sauce served with  
Spinach and Potatoes

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'DIPLOMATICO CON CREMA ALL'ARANCIA

Diplomat Cake with  
Orange Cream

**\$ 9 0 PER PERSON**

All beverages, 10% tax and 20% service charge are additional.

SPRING/SUMMER 2016



# Classic Milano Menu

INSALATA DI CRESCIONE, NOCCIOLE, POMODORI E PECORINO FRESCO

Watercress Salad, Tomatoes,  
Hazelnuts and Fresh Pecorino Cheese

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RISOTTO ALLA MILANESE

Saffron Risotto

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OMBRINA ARROSTO, SALSA VERDE, SFORMATO DI TOPINAMBURE CAROTE

Roasted Royal Sea Bass, Green Sauce,  
Topinambur Flan and Carrots

OR

GUANCIA DI MANZO AL VINO BIANCO, PUREE DI CAROTE E

FUNGHI SELVAGGI SALTATI

Braised Veal Cheek with a  
Carrots Purée and Sautéed Wild Mushrooms

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TARTELLETTA AL LIMONE E

FRAGOLE CON SORBETTO ALLO SGROPPINO

Lemon and Strawberries Cake served with  
Sgroppino Sorbet



**\$ 8 0 P E R P E R S O N**

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# Zegna Menu

INSALATA DI RUCOLETTA,  
POMODORINI PINOLI GRANA PADANO E PERE  
Pear, Grana Padano Cheese and  
Baby Arugula Salad

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FUSILLI AGLI SPINACI FATTI IN CASA CON  
FAVE, CARCIOFI E PECORINO  
House- Made Spinach Fusilli Pasta in a  
Fava Beans, Artichokes and Pecorino Sauce

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VITELLO ARROSTO AL VINO BIANCO CON  
PUREE DI PATATE E BROCCOLI  
Roasted Veal Roll served with a  
Potato Purée and Broccolini

OR

RANA PESCATRICE IN GUAZZETTO CON  
PATATE E FAGIOLINI  
Monk Fish in a  
Tomatoes and Garlic Sauce served with  
Potatoes and Green Beans

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TIRAMISÙ CLASSICO  
Traditional Italian Tiramisu



\$ 7 0 P E R P E R S O N

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# Vegetarian

TORTINO DI VERZA E BASILICO CON CREMA DI PATATE  
Savoy Cabbage and Basil Timbale with a Creamy Potato Sauce

SPAGHETTI AI POMODORI SECCHI FATTI IN CASA CON FUNGHI DI STAGIONE E FONDUTA AL TALEGGIO  
Sundried Tomato Spaghetti with Sautéed Seasonal Mushrooms and Taleggio Cheese Fondue

TRITICO DI FUNGHI, PEPERONI E CIPOLLE ROSSE  
RIPIENI DI VERDURE CON SALS  
DI POMODORO CORBARINO  
A Trio of Mushroom, Bell Pepper and Red Onion  
stuffed with Vegetables in Corbarino Tomato Sauce



TORTINO DI MELANZANE ALLA PARMIGIANA CON  
SALSA AL SAN MARZANO  
Eggplant Parmigiana Timbale in a  
San Marzano Tomato Sauce and Basil

RISOTTO AI FUNGHI  
Wild Mushroom Risotto

TORRE DI VERDURE CON FONDUTA DI POMODORI  
Tower of Grilled Vegetables and Whipped Tomato Fondue

QUINOA ROSSA CON CAPONATINA DI VERDURE DI STAGIONE,  
PINOLI TOSTATI E SPINACI NANI SCOTTATI  
Sautéed Seasonal Vegetables Capонатina Style with  
Red Quinoa, Toasted Pine Nuts and Wilted Baby Spinach

RIGATONI ALLE MELANZANE CON POMODORO CORBARINO E RICOTTA STAGIONATA  
Short Rigatoni Pasta with Sautéed Eggplant in a Corbarino Tomato Sauce and Aged Ricotta Cheese

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*Vegan*

CAPRESE DI TOFU CON SPUMA DI AVOCADO E OLIVE TAGGIASCHE  
Tofu with Seasonal Tomato, Basil Infused Olive Oil and Taggiasche Olives

SPAGHETTI DI BARBABIETOLE CON FUNGHI DI STAGIONE E CREMA DI SPINACI  
Beet Spaghetti with Sautéed Seasonal Mushrooms and Purée of Spinach

TRITTIKO DI FUNGHI, PEPERONI E CIPOLLE ROSSE GRATINATI  
CON BESCIAMELLA AL LATTE DI RISO

A Trio of Bell Pepper, Red Onion and  
Mushroom, au Gratin Stuffed with  
Vegetables and Rice Milk Béchamel



FUNGHI PORTOBELLO, INSALATA DI FINOCCHIO,  
PEPERONE ARROSTO E QUINOA ROSSA  
ALLA MEDITERRANEA

Roasted Herb Crusted Portobello Mushroom,  
Fennel, Bell Pepper Salad, Red Quinoa Mediterranean Style

*Desserts*

BIANCOMANGIARE ALLE MANDORLE  
Almond Milk Panna Cotta with Pumpkin and Pink Peppercorn Compote

TORTINO DI MELA ALL'OLIO EXTRA VERGINE D'OLIVA  
Apple Tortino with Extra Virgin Olive Oil with  
Pumpkin and Rosemary Compote

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