

Catering Lunch 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.

Menu 1

Insalata di Crescione, Noci Candite, Pomodorini e Grana Padano
Salad of Watercress, Candied Walnuts, Cherry Tomatoes, and Grana Padano
Cheese

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Salmone Arrosto con Crema di Piselli  
Servito con Carote, Fagiolini e Burrata  
Roasted Salmon with a Creamy Pea  
Sauce, Served with Carrots, Green  
Beans and Burrata Cheese

OR

Risotto con Asparagi, Pecorino e Tartufo Nero  
Asparagus, Pecorino Cheese and Black Truffle Risotto

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Torta al Cioccolato con Gelato al
Pistachio
Chocolate Cake with Pistachio Gelato



\$45 per person
All beverages, D.C. Sales Tax,
20% Service Charge/fees are additional

Menu 2

Rigatoni Fatti in Casa con Melanzane, Pomodori e Mozzarella di Bufala
House-Made Rigatoni Pasta with Eggplant, Cherry Tomatoes, and Buffalo
Mozzarella Cheese

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Filetto di Ombrina al Forno  
in Salsa di Limone con  
Carotine e Asparagi  
Royal Sea Bass in a Lemon  
Sauce with Baby Carrots and  
Asparagus

OR

Galletto Arrosto con Patate e  
Fagiolini  
Roasted Cornish Hen with Potatoes  
and Green Beans

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Tiramisù Classico
Traditional Italian Tiramisu

\$48 per person
All beverages, D.C. Sales Tax,
20% Service Charge/fees are additional



Menu 3

Carpaccio di Manzo con Zucchine, Limone e Parmigiano Reggiano
Beef Carpaccio with Zucchini, Lemon and Parmigiano Reggiano Cheese

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Scaloppina di Vitello al Limone e  
Capperi con Verdure di Stagione  
Veal Escalope with Lemon and Capers, Served with Seasonal Vegetables

OR

Rana Pescatrice all Livornese  
con Patate e Rapini  
Sautéed Monkfish in a Tomato,  
Garlic, and Chili Flake Sauce with Potato and  
Broccoli Rabe

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Diplomatico all'Italiana
Mille-Feuille and Sponge Cake with
and Orange Cream

\$52 per person
All beverages, D.C. Sales Tax,
20% Service Charge/fees are additional

