

# Prix Fixe Dinner Menu

SPRING 2019

*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 2019

# Armani Menu

## Antipasto

PANZANELLA, AVOCADO, GAMBERO AL LARDO, SALSA AL PREZZEMOLO  
Panzanella with Avocado, Guanciale Wrapped Roasted Prawn, Parsley Sauce



## Primo

TORTELLI DI RICOTTA E ASPARAGI CON CREMA AL BASILICO  
House Made Tortelli with Ricotta and Asparagus, Basil Sauce



## Secondo

FILETTO DI SPIGOLA DEL CILE ARROSTO, SALSA ALLE MELANZANE, FAGIOLINI E CAROTE  
Roasted Chilean Sea Bass, Eggplant Sauce, Sautéed Haricot Vert, Baby Carrots  
OR  
CARRE DI AGNELLO, SALSA ALL'AGLIO NERO, PURÉE DI PATATE E BIETOLE SALTATE  
Roasted Rack of Lamb, Black Garlic Sauce, Mashed Potatoes, Sautéed Swiss Chard



## Dolce

MELA  
Green Apple Mousse, Dark Chocolate Brownie, Crème Anglaise

\$ 1 2 0 . 0 0 PER PERSON

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

SPRING 2019

# Gucci Menu

## Antipasto

BURRATA PUGLIESE, TARTUFO NERO,  
ZUCCHINE ALLA GRIGLIA E PANE CARASAU

Imported Burrata, Black Truffle, Grilled Baby Zucchini, Crispy Sardinian Bread



## Primo

RISOTTO CACIO E PEPE, GAMBERONE SALTATO, CIPOLLA FRESCA

Risotto with Pecorino Romano and Black Pepper, Sautéed Prawn, Spring Onion



## Secondo

FILETTO DI ORATA, SALSA FREDDA ALLA SICILIANA, PISELLI E CARCIOFI

Sea Bream, Chilled Sicilian Tomato, Olive & Caper Sauce,  
Sautéed Green Peas and Artichokes

OR

FILETTO DI MANZO ALL'ALPINA, PATATE E SPINACI

Roasted Beef Tenderloin, Porcini Mushroom, Roasted Potatoes and Sautéed Spinach



## Dolce

MOUSSE AL CIOCCOLATO CON CUORE AL BANANA

SORBETTO AL FRUTTO DELLA PASSIONE

Chocolate Mousse, Banana Center, Passion Fruit Sorbet

\$ 95.00 PER PERSON

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

SPRING 2019

# Classic Milano Menu

## Antipasto

TARTARE DI SALMONE, INSALATA DI CARCIOFI, CRESCIONE E POMODORI CONFIT  
King Salmon Tartare, Artichokes, Watercress and Cherry Tomato Confit



## Primo

RISOTTO, CAPPESANTE, FAVE FRESCHE E BURRATA  
Risotto with Scallops, Fresh Fava Beans and Burrata



## Secondo

PESCE SPADA ALLA GRIGLIA, SALSA AL SALMORIGLIO,  
INSALATA DI RUCOLA, POMODORINI E RAVANELLI  
Grilled Swordfish, Salmoriglio Sauce,  
Arugula, Cherry Tomatoes & Watermelon Radish Salad  
OR  
BISTECCA DI MANZO ARROSTO, SALSA AL WHISKEY AFFUMICATO, VERDURE SALTATE  
Seared Rib Eye, Smoked Whiskey Reduction, Sautéed Seasonal Vegetables



## Dolce

MILLEFOGLIE CON CIOCCOLATO E FRAGOLE  
Millefoglie with Chocolate and Strawberries

\$ 85.00 PER PERSON

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

SPRING 2019

# Zegna Menu

## Antipasto

INSALATA DI LENTICCHIE E BACCALÁ  
Lentil Salad with Roasted Vegetables and Salt-Cod



## Primo

RIGATONI FATTI IN CASA, AGLIO NERO, GUANCIALE E SALSA DI ZUCCHINE  
House Made Rigatoni, Black Garlic, Guanciale, Zucchini Sauce



## Secondo

SPIGOLA DI ROCCIA ARROSTO, SALSA AL LIMONE, FAVE E CIPOLLE FRESCHE SALTATE  
Pan Seared Rock Fish, Lemongrass Sauce, Sautéed Spring Onion, Fava Beans  
OR

GALLETO AL MATTONE, PATATE ARROSTO E ASPARAGI  
Roasted Hen "Under a Brick," Fingerling Potatoes, Asparagus



## Dolce

DELIZIA AL LIMONE  
Amalfi Coast Lemon Cream Cake

\$ 75.00 PER PERSON

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

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