



## ANTIPASTI

CALAMARI ALLA GRIGLIA, ZUCCHINE MARINATE, PEPERONI CRUSCHI LUCANI Grilled Fresh Calamari, Marinated Zucchini, Mint, Crispy Sweet Peppers from Basilicata	23
MOZZARELLA DI BUFALA, ASPARAGI, POMODORI CONFIT, SALSA AL BASILICO, BRUSCHETTA Imported Buffalo Mozzarella, Cherry Tomato Confit, Grilled Asparagus, Basil Cream, Bruschetta	22
PROSCIUTTO DI PARMA 24 MESI, INSALATA DI ANGURIA, PECORINO SENESE Imported Aged 24-Month Parma Prosciutto, Watermelon and Tuscan Pecorino Salad	23
ASSORTIMENTO DI SALUMI E PROSCIUTTO "TERRA DI SIENA", SOTTOLI FATTI IN CASA Assorted "Terra di Siena" Cured Meats, In-House Marinated Vegetables	23
BURRATA PUGLIESE, INDIVIA BRASATA, NOCCIOLE, ACETO BALSAMICO, PANE CARASAU Imported Burrata, Braised Endive, Hazelnuts, Balsamic Reduction, Crispy Sardinian Bread	25
MELANZANE ALLA GRIGLIA MARINATE CON BASILICO, ORIGANO E AGLIO Grilled Eggplant, Basil, Oregano, Garlic	22

## INSALATE

INSALATA MILANO Radicchio, Belgian Endive, Baby Arugula, Friséé, Cherry Tomato, Balsamic Vinaigrette or Lemon Olive Oil	16
INSALATINA J.J. Butter Lettuce Salad in a Lemon Vinaigrette with Candied Walnuts and Gorgonzola Crostino	16
RUCOLA, POMODORINI, GRANA PADANO Arugula, Cherry Tomato, Shaved Grana Padano	16
PANZANELLA J.K. Tomatoes, Avocado, Celery, Endive, Olives, Cucumber, Basil, Croutons	18
LENTICCHIE, PINOLI, VERDURE SALTATE, SALSA AL PREZZEMOLO Lentil, Salad with Pine Nuts, Sautéed Vegetables, Parsley Sauce	20
TONNO, POMODORI, CIPOLLA, CRESCIONE, PINOLI, JALAPEÑO Cured Mediterranean Tuna, Cherry Tomatoes, Watercress, Red Onion, Pine-Nuts, Jalapeño	18



## CARPACCI E CRUDI

FILETTO DI MANZO, SALSA ALLA SENAPE, INSALATINA, PARMIGIANO REGGIANO Beef Tenderloin Carpaccio, Parmigiano, Mixed Green Salad, Mustard Dressing	26
VITELLO TONNATO Roasted Sliced Veal in a Tuna Sauce, Fried Olives, Mixed Green Salad	24
TROTA MARINATA AL WHISKEY, FINOCCHI, RAVANELLI, FRUTTO DELLA PASSIONE Whiskey, Marinated Trout, Fennel Salad, Red Radish, Passion Fruit	22
BATTUTA DI WAGYU, UOVO MARINATO, ACCIUGHE, SALSA AL PARMIGIANO, CROSTINI Wagyu Beef Tartar, Marinated Egg, Cantabrian Anchovies, Parmigiano Sauce, Capers, Croutons	29

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## PIZZE

Cafe Milano Proudly Serves Francesco Vastola Campanian Tomatoes for Our Pizzas

MONTE NAPOLEONE San Marzano Tomatoes, Imported Fresh Mozzarella and Grilled Vegetables	19
CAFE MILANO Capaccio Tomatoes, Imported Mozzarella, Artichokes, Seasonal Mushrooms, Ham, Olives	18
SAN BABILA Maida-Vastola Tomatoes, Imported Buffalo Mozzarella, Oregano, Basil	17
LA SCALA Fiordilatte Mozzarella, Prosciutto di Parma, Arugula, Shaved Parmigiano	18
VIA CONDOTTI Corbarino Tomatoes, Gorgonzola, Provolone, Mozzarella, Pecorino	19
VIA CHIAIA Porcini Mushrooms, Smoked Mozzarella, Black Truffle	19
PIAZZA DANTE San Marzano Tomatoes, Mozzarella, Friarielli Broccoli Rabe, Basil, Fresh Sausage	19
FOCACCIA AL ROSMARINO Focaccia with Rosemary, Chopped Tomatoes, Olive Oil	11



## PASTE E RISOTTI

**CAPELLINI ANN HAND	22
Angel Hair, Cherry Tomato Sauce, Basil	
**LINGUINE MOSCHINO	42
Linguini with Sautéed Maine Lobster, Lightly Spicy Tomato Sauce	
**SPAGHETTI KITON	29
Spaghetti with Sautéed Manila Clams, Lightly Spicy Cherry Tomato Sauce	
*RAVIOLI CAVALLI	23
House-Made Braised Veal and Spinach Ravioli, Veal and Sage Reduction	
*TAGLIATELLE ZEGNA	21
Tagliatelle with “Bolognese” Veal and Beef Ragout	
*PAPPARDELLE VALENTINO	25
House-Made Pappardelle, Duck and Fennel Ragout	
*STROZZAPRETI GUCCI	24
House-Made Saffron Strozzapreti, Pistachio Pesto, Burrata	
*TORTELLI MISSONI	26
House-Made Tortelli Filled with Pecorino Romano, Guanciale and Egg, Spring Onion Sauce	
**RIGATONI PRADA	26
Imported Rigatoni, Fava Beans, Guanciale, Onion, Pecorino, Fresh Chili Pepper	
*GNOCCHETTI BULGARI	25
Potato Gnocchi, Smoked Mozzarella, Fresh Tomato and Eggplant Sauce	
RISOTTO ARMANI	32
Risotto with Mussels, Sundried Tomatoes, ‘Nduja Sausage, Buffalo Mozzarella	

\*Daily Homemade Fresh Pasta

\*\*All Dry Pasta Dishes Are Made to Order; Please Allow 20 Minutes for Preparation. Thank You.

\*\*\*Gluten Free Pasta Also Available. Please Ask Your Server About Selection



## PESCI

BRANZINO DEL MEDITERRANEO CON ROSMARINO E VERDURE PRIMAVERILI Roasted Imported Whole Mediterranean Sea Bass with a Rosemary White Wine Sauce	48
FILETTO DI SPIGOLA DI ROCCIA, SALSA FREDDA ALLA SICILIANA, RICCI DI MARE Roasted Rock Fish Filet, Chilled Tomato, Caper, Olive and Basil Sauce, Sea Urchin, Green Beans, Carrots	38
SALMONE ARROSTO CON SALSA DI PISELLI, MENTA, CAROTINE E CIPOLLE Roasted Salmon, Green Peas Sauce, Mint, Baby Carrots, Pearl Onions	31

## CARNI

PAILLARD DI VITELLO GRIGLIATA CON RUCHETTA E POMODORO Pounded and Grilled Veal Chop, Baby Arugula and Cherry Tomato Salad	56
COSTOLETTA DI VITELLO ALLA MILANESE CON ASPARAGI ALLE ERBE Pounded and Breaded Veal Chop 'Milanese', Sautéed Herb Asparagus	56
SUPREMA DI POLLO ALLA GRIGLIA, INSALATA DI MISTICANZA E POMODORI Grilled and Pounded Chicken Breast, Mesclun and Cherry Tomatoes Salad	28
POLPETTE DI WAGYU IN UMIDO, SPINACI E BRUSCHETTE Wagyu Beef Meatballs, Spinach and Grilled Bread	40

## CONTORNI

SIDES: Broccoli Rabe, Roasted Potatoes, Baby Spinach, Baby Arugula Salad, Asparagus, Heirloom Carrots 10

18% Recommended Service Charge for Parties of Eight or More

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Executive Chef Franco Sangiacomo