



Prix Fixe  
Dinner Menus

FALL WINTER

2019-2020

*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.*



FALL – WINTER 2019 - 2020

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

# Armani Menu

## Antipasto

POLPO ARROSTO, PATATE DOLCI, RAPE, LIMONE CANDITO  
Roasted Octopus, Sweet Potatoes, Turnips, Candied Lemon Sauce

## Primo

RISOTTO ARMANI  
Risotto with Beet Root, Shrimp, Stracciatella

## Secondi

FILETTO DI DENTICE ARROSTO, SALSA AL SEDANO RAPA, SCAROLA SALTATA  
Roasted Red Snapper Fillet, Celery Root Sauce, Sautéed Escarole, Capers, Olives, Anchovies

OR

FILETTO DI MANZO ALLE ERBE, SALSA AL CHIANTI, PORCINI SALTATI, PUREA DI PATATE  
Rasted Beef Tenderloin, Herb Crust, Sautéed Porcini Mushrooms,  
Mashed Potatoes, Chianti Wine Reduction

## Dolce

CANNOLI SICILIANI  
Sicilian Cannolo with Ricotta, Candied Orange, Chocolate Chips, Vanilla Cream



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

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# Classic Milano Menu

## *Antipasti*

TARTAR DI TONNO, QUINOA E VERDURE, SALSA ALL'AVOCADO  
Tuna Tartare, Quinoa and Vegetable Salad, Avocado Sauce

## *Primo*

STROZZAPRETI, SALSA DI ZUCCA, PORCINI, TIMO E PARMIGIANO  
House-Made Strozzapreti Pasta, Pumpkin, Porcini Mushrooms, Thyme and Parmigiano

## *Secondo*

COSTOLETTE DI MANZO BRASATE, POLENTA FRITTA, CIME DI RAPA SALTATE  
Braised Beef Short Ribs, Chianti Sauce, Crispy Polenta, Sautéed Broccoli Rabe

OR

FILETTO DI SPIGOLA DEL CILE MARINATA CON ACETO BALSAMICO E MIELE  
SALSA DI BROCCOLINI, SCALOGNO BRASATO, CAROTINE  
Balsamic and Honey Marinated Roasted Chilean Sea Bass,  
Broccolini Sauce, Baby Carrots, Braised Shallots

## *Dolce*

SAVARIN AL RUM, FRUTTA FRESCA E PANNA  
Savarin with Rum, Fresh Fruit, Whipped Cream, Vanilla Macaron



\$ 100.00 PER PERSON

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

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# Gucci Menu

## Antipasti

MOZZARELLA DI BUFALA CAMPANA, COMBINAZIONE DI POMODORI

Imported Buffalo Mozzarella, Cherry Tomato Confit, Tomato Jam, Heirloom Tomatoes, Crostino

## Primo

GNOCCHETTI DI RICOTTA E SPINACI, BURRO, SALVIA, CRUMBLE AL PECORINO

House-Made Ricotta And Spinach Gnocchi, Butter And Sage Sauce, Pecorino Crumble

## Secondo

COSTOLETTE DI AGNELLO ARROSTO, AGLIO NERO, PATATE E SPINACI

Roasted Lamb Rack, Black Garlic Sauce, Roasted Potatoes, Spinach

OR

MERLUZZO NERO CARBONAILO, SALSA DI CAVOLFIORE, VERDURE SALTATE

Roasted Alaskan Black Cod Fillet, Cauliflower Sauce, Sautéed Seasonal Vegetables

## Dolce

MELA

Apple Mousse, Chocolate Cake, Vanilla Cream



\$ 85.00 PER PERSON

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# Zegna Menu

## *Antipasto*

BURRATA PUGLIESE, FUNGHI MARINATI, SALSA DI RUCOLA, PANE CARASAU, SEMI DI ZUCCA  
Imported Burrata, Marinated Mushrooms, Arugula Sauce,  
Crispy Sardinian Bread, Pumpkin Seeds

## *Primo*

TORTELLI DI ZUCCA E PARMIGIANO  
House-Made Tortelli, Filled With Pumpkin, Parmigiano Sauce, Amaretto Cookies

## *Secondo*

OSSOBUCO DI VITELLO IN UMIDO, BROCCOLINI E PUREA DI PATATE AL TARTUFO  
Braised Veal Shank, Truffle Mashed Potatoes, Sauteed Broccolini

OR

SALMONE REALE ARROSTO, SALSA DI TOPINAMBUR E FUNGHI, VERDURE SALTATE  
Roasted Ōra, King Salmon, Sunchokes and Mushrooms Sauce, Saut ed Seasonal Vegetables

## *Dolce*

TORTA AL FORMAGGIO, ARANCE DI SICILIA, SALSA AI LAMPONI  
Orange Cheese Cake, Raspberries Sauce



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