



ANTIPASTI

POLPO ARROSTO, PATATE DOLCI, RAPE, LIMONE CANDITO ROASTED OCTOPUS, SWEET POTATOES, TURNIPS, CANDIED LEMON SAUCE	24
MOZZARELLA DI BUFALA CAMPANA, COMBINAZIONE DI POMODORI IMPORTED BUFFALO MOZZARELLA, CHERRY TOMATO CONFIT, TOMATO JAM, HEIRLOOM TOMATOES, CROSTINO	22
PROSCIUTTO DI PARMA 24 MESI, MELONE INVERNALE, SALSA AL PORTO IMPORTED AGED 24-MONTH PARMA PROSCIUTTO, HONEYDEW MELON, PORT REDUCTION	23
ASSORTIMENTO DI SALUMI E PROSCIUTTO "TERRA DI SIENA", SOTTOLI FATTI IN CASA ASSORTED "TERRA DI SIENA" CURED MEATS, HOUSE-MADE MARINATED VEGETABLES	23
BURRATA PUGLIESE, FUNGHI MARINATI, SALSA DI RUCOLA, PANE CARASAU, SEMI DI ZUCCA IMPORTED BURRATA, MARINATED MUSHROOMS, ARUGULA SAUCE, CRISPY SARDINIAN BREAD, PUMPKIN SEEDS	25

INSALATE

INSALATA MILANO RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISEÉ, CHERRY TOMATO, BALSAMIC VINAIGRETTE OR LEMON OLIVE OIL	16
INSALATINA J.J. BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, GORGONZOLA CROSTINO	16
INSALATA DI BARBABIETOLE, CAVOLO RICCIO, NOCCIOLE, CAPRINO BEET ROOT, KALE, HAZELNUTS, GOAT CHEESE	17
PANZANELLA J.K. TOMATOES, AVOCADO, CELERY, ENDIVE, OLIVES, CUCUMBER, BASIL, CROUTONS	18

VEGETARIAN OPTION

MELANZANE ALLA PARMIGIANA, MOZZARELLA DI BUFALA, SALSA DI POMODORO EGGPLANT PARMIGIANA, BUFFALO MOZZARELLA, TOMATO SAUCE	22
INSALATA DI GRANO SARACENO, SEMI DI ZUCCA, VERDURE SALTATE BUCKWHEAT, PUMPKIN SEEDS, SAUTÉED VEGETABLES	20
BISTECCA DI CAVOLFIORE, PARMIGIANO, GRANELLA DI NOCCIOLE ROASTED CAULIFLOWER STEAK, HAZELNUTS, PARMIGIANO REGGIANO	18



CARPACCI E CRUDI

FILETTO DI MANZO, SALSA ALLA SENAPE, INSALATINA, PARMIGIANO REGGIANO, TARUFO NERO BEEF TENDERLOIN CARPACCIO, PARMIGIANO, MIXED GREEN SALAD, MUSTARD DRESSING, BLACK TRUFFLE	26
VITELLO TONNATO ROASTED SLICED VEAL, TUNA SAUCE, CRISPY PARMIGIANO, MIXED GREEN SALAD	24
FILETTO DI DENTICE MARINATO, ASPARAGI, SALSA DI ZUCCA E LIME RED SNAPPER CEVICHE, ASPARAGUS, TROPEA ONION, BUTTERNUT SQUASH AND LIME SAUCE	26
SALMONE REALE MARINATO ALLE BARBABIETOLE, SALSA TARTARA, CROCCANTE AL SESAMO BEET ROOT MARINATED ŌRA KING SALMON, TARTAR SAUCE, CRISPY SESAME, FIELD GREEN SALAD	26
BATTUTA DI WAGYU, UOVA DI QUAGLIA, ACCIUGHE, SALSA AL PARMIGIANO, CROSTINI WAGYU BEEF TARTAR, QUAIL 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

MONTE NAPOLEONE SAN MARZANO TOMATOES, IMPORTED FRESH MOZZARELLA, GRILLED VEGETABLES	19
CAFE MILANO CAPACCIO TOMATOES, IMPORTED MOZZARELLA, ARTICHOKE, 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 MORTADELLA, FIORDILATTE MOZZARELLA, PISTACHIO, STRACCIATELLA CHEESE	20
VIA CHIAIA PORCINI MUSHROOMS, SMOKED MOZZARELLA, BLACK TRUFFLE	19
PIAZZA DANTE SAN MARZANO TOMATOES, MOZZARELLA, FRIARELLI BROCCOLI RABE, BASIL, FARM RAISED PORK SAUSAGE	19
FOCACCIA AL ROSMARINO FOCACCIA WITH ROSEMARY, CHOPPED TOMATOES, OLIVE OIL	12



ITALIAN-AMERICAN TRADITION

SPAGHETTI DI GRAGNANO AL POMODORO, POLPETTINE DI WAGYU GRAGNANO SPAGHETTI, TOMATO SAUCE, WAGYU MEATBALLS	59
COSTOLETTA DI VITELLO ALLA PARMIGIANA, CAPELLINI AL POMODORO POUNDED VEAL CHOP "PARMIGIANA" STYLE, ANGEL HAIR PASTA, TOMATO SAUCE	75
FETTUCCINE AL BURRO HOUSE-MADE FETTUCCINE "ALFREDO" WITH ORGANIC TRIPLE BUTTER, PARMIGIANO REGGIANO "VACCHE ROSSE"	30

PASTE E RISOTTI

**CAPELLINI ANN HAND ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE	22
**LINGUINE MOSCHINO LINGUINE, SAUTÉED MAINE LOBSTER, LIGHTLY SPICED TOMATO SAUCE	42
**SPAGHETTI KITON SPAGHETTI, SAUTÉED MANILA CLAMS, LIGHTLY SPICED FRESH CHERRY TOMATO	29
*RAVIOLI CAVALLI HOUSE-MADE BRAISED VEAL AND SPINACH FILLED RAVIOLI, VEAL AND SAGE REDUCTION	24
*TAGLIATELLE ZEGNA TAGLIATELLE, VEAL AND BEEF RAGOUT "BOLOGNESE" STYLE	22
*PAPPARDELLE VALENTINO HOUSE-MADE MUSHROOMS PAPPARDELLE, VEAL AND ONION RAGÙ "GENOVESE" STYLE	25
*STROZZAPRETI GUCCI HOUSE-MADE STROZZAPRETI, SAFFRON SAUCE, GREMOLADA, ROASTED BONE MARROW	24
*TORTELLI MISSONI HOUSE-MADE TORTELLI, FILLED WITH PUMPKIN, PARMIGIANO SAUCE, AMARETTO COOKIES	23
**RIGATONI PRADA IMPORTED RIGATONI, GUANCIALE, BRAISED ONION, PECORINO, BROCCOLI RABE SAUCE	26
*GNOCCHETTI BULGARI HOUSE-MADE RICOTTA AND SPINACH GNOCCHI, BUTTER AND SAGE SAUCE, PECORINO CRUMBLE	25
RISOTTO ARMANI RISOTTO WITH BEET ROOT, SHRIMP, STRACCIATELLA CHEESE	36
RISOTTO VERSACE SAFFRON RISOTTO 'MILANESE' STYLE	29

**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 AL ROSMARINO, VERDURE DI STAGIONE ROASTED IMPORTED WHOLE MEDITERRANEAN SEA BASS, ROSEMARY, WHITE WINE SAUCE, SEASONAL VEGETABLES	55
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	42
FILETTO DI DENTICE ARROSTO, SALSA AL SEDANO RAPA, SCAROLA SALTATA ROASTED RED SNAPPER FILLET, CELERY ROOT SAUCE, SAUTÉED ESCAROLE, CAPERS, OLIVES, ANCHOVIES	41
SOGLIOLA DI DOVER AL FORNO, SALSA AL LIMONE, VERDURE SALTATE BAKED DOVER SOLE, LEMONGRASS SAUCE, SAUTÉED SEASONAL VEGETABLES	65

CARNI

COSTOLETTA DI VITELLO ARROSTO, PURÈ DI PATATE E BROCCOLI ROASTED 16OZ VEAL CHOP, MARSALA WINE REDUCTION, TRUFFLE MASHED POTATOES, BROCCOLI	56
PAILLARD DI VITELLO GRIGLIATA, RUCHETTA, POMODORO POUNDED AND GRILLED VEAL CHOP, BABY ARUGULA, CHERRY TOMATO SALAD	56
COSTOLETTA DI VITELLO ALLA MILANESE, ASPARAGI ALLE ERBE POUNDED AND BREADED VEAL CHOP 'MILANESE' STYLE, SAUTÉED HERBED ASPARAGUS	56
FILETTO DI MAIALE ARROSTO, LARDO, ROSMARINO, SALSA DI VIN SANTO E MELE ROASTED BERKSHIRE PORK FILLET, ROSEMARY LARDO, VIN SANTO SAUCE, APPLE PUREE, TUSCAN KALE, PORCINI	37
COSTOLETTE DI MANZO BRASATE, POLENTA FRITTA, CIME DI RAPA SALTATE BRAISED BEEF SHORT RIBS, CHIANTI SAUCE, CRISPY POLENTA, SAUTÉED BROCCOLI RABE	42
TAGLIATA DI WAGYU AUSTRALIANA, SALE NERO, VERDURE SALTATE GRILLED, SLICED 8OZ AUSTRALIAN WAGYU BEEF, BLACK LAVA SEA SALT, EXTRA VIRGIN OLIVE OIL, SAUTÉED VEGETABLES	68

CONTORNI

SIDES BROCCOLI RABE ROASTED POTATOES BABY SPINACH BABY ARUGULA SALAD ASPARAGUS HEIRLOOM CARROTS	12
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All menu items are subject to daily changes

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance

18% recommended service charge for parties of eight or more

CORPORATE CHEF
Franco Sangiacomo