



ANTIPASTI

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 WINE 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, 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
INSALATA DI GRANO SARACENO, SEMI DI ZUCCA, VERDURE SALTATE BUCKWHEAT, PUMPKIN SEEDS, SAUTÉED VEGETABLES	18
CONDITO DI TONNO E FAGIOLI HOUSE-CURED MEDITERRANEAN TUNA, FRISEÉ, TROPEA ONION, TAGGIASCHE OLIVES, TOMATO, BORLOTTI BEANS	18



CARPACCI E CRUDI

FILETTO DI MANZO, 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

*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 imported "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



PASTE E RISOTTI

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

**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
SALMONE ARROSTO, SALSA DI ZUCCA, CIPOLLINE, BROCCOLI SALTATI ROASTED SALMON, PUMPKIN PURÉE, PEARL ONIONS, BROCCOLINI	31

CARNI

BATTUTA DI VITELLO GRIGLIATA, RUCHETTA, POMODORI CILIEGINI 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
SUPREMA DI POLLO GRIGLIATA, CIME DI RAPA SALTATE GRILLED AND POUNDED CHICKEN BREAST, HERBED OLIVE OIL, SAUTÉED BROCCOLI RABE	28
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

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