



## A NIGHT IN CHIANTI

FEBRUARY 25, 2020 | 7:30 PM

### ANTIPASTI

OLIVE, SALAME, BOMBOLONE CON SCAROLA E RICOTTA  
Olives, Cured Meat Salame, Fried Donut with Escarole and Ricotta

BACCALÀ FRITTO, SALSA DI CACCIUCCO  
Fried Salted Cod, Fish Soup Sauce

**Chianti Classico Brolio 2015**

### PRIMI

STROZZAPRETI CACIO E PEPE  
House-Made Saffron Strozzapreti “Cacio e Pepe Style” with Pecorino and Fresh Black Pepper Sauce

TORTELLI DI PEPOSO, SALSA DI PATATE E TARTUFO NERO  
House-Made Tortelli Filled with Braised Beef, Potato Sauce, Black Truffle

**Chianti Classico Gran Selezione “Castello di Brolio” 2015**

### SECONDO

ANATRA ARROSTO, AGLIO NERO, SALSA AL SANGIOVESE, POLENTA, PORCINI  
Roasted Duck, Black Garlic, Sangiovese Wine Sauce, Polenta, Porcini Mushrooms

**Colle di La’ 2015**

### FORMAGGIO

SELEZIONE DI FORMAGGI ITALIANI  
A Selection of Italian Cheese

**Casalferro 2015**

EXECUTIVE CHEF Franco Sangiacomo

TASTING MENU AND WINE PAIRING

\$120 per person | Includes tax and gratuity

RESERVATIONS: 202.333.6183 | [guestservices@cafemilano.com](mailto:guestservices@cafemilano.com)  
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Corporate Chef Franco Sangiacomo

Cafe Milano Washington, D.C. | Abu Dhabi, UAE