



ANTIPASTI

POLPO ARROSTO ROASTED OCTOPUS, POTATOES, FAVA BEANS, SWEET AND SOUR TROPEA RED ONION	24
MOZZARELLA DI BUFALA CAMPANA IMPORTED BUFFALO MOZZARELLA, CHERRY TOMATO CONFIT, TOMATO JAM, HEIRLOOM TOMATOES, CROSTINO	22
PROSCIUTTO DI PARMA 24 MESI IMPORTED AGED 24-MONTH PARMA PROSCIUTTO, STRACCHINO CHEESE, MARINATED GRILL EGGPLANT	23
BURRATA PUGLIESE IMPORTED BURRATA, WHITE ASPARAGUS, ARUGULA SAUCE, CRISPY SARDINIAN BREAD	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
PANZANELLA J.K. TOMATOES, AVOCADO, CELERY, ENDIVE, OLIVES, CUCUMBER, BASIL, CROUTONS	18

CARPACCI E CRUDI

CARPACCIO DI FILETTO DI MANZO 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

*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

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
FOCACCIA AL ROSMARINO FOCACCIA WITH ROSEMARY, CHOPPED TOMATOES, OLIVE OIL	12

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
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 55
ROASTED IMPORTED WHOLE MEDITERRANEAN SEA BASS, ROSEMARY, WHITE WINE SAUCE, SEASONAL VEGETABLES

FILETTO DI OMBRINA ALLA LIVORNESE 39
ROASTED ROYAL SEA BASS FILLET, OLIVES, ANCHOVIES, CAPERS AND TOMATO SAUCE, SWISS CHARD, FINGERLING POTATOES

CARNI

COSTOLETTA DI VITELLO ARROSTO 56
ROASTED 16OZ VEAL CHOP, MARSALA WINE REDUCTION, MASHED POTATOES, BROCCOLI

PAILLARD DI VITELLO GRIGLIATA 56
POUNDED AND GRILLED VEAL CHOP, BABY ARUGULA, CHERRY TOMATO SALAD

COSTOLETTA DI VITELLO ALLA MILANESE 56
POUNDED AND BREADED VEAL CHOP 'MILANESE' STYLE, SAUTÉED HERBED ASPARAGUS

TAGLIATA DI WAGYU AUSTRALIANA, SALE NERO, VERDURE SALTATE 68
GRILLED, SLICED 8OZ AUSTRALIAN WAGYU BEEF, BLACK LAVA SEA SALT, EXTRA VIRGIN OLIVE OIL, SAUTÉED VEGETABLES

CONTORNI

SIDES 12
BROCCOLI RABE | ROASTED POTATOES | BABY SPINACH | BABY ARUGULA SALAD | ASPARAGUS | HEIRLOOM CARROTS

DOLCI

TIRAMISU

PISTACHIO

MOUSSE AL CIOCCOLATO

GELATI E SORBETTI

*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