



## ANTIPASTI

### INSALATA DI MARE | 22

CALAMARI, SHRIMP AND OCTOPUS SALAD, TROPEA ONIONS, OLIVES, CHERRY TOMATOES, POTATOES

### MOZZARELLA DI BUFALA CAMPANA | 22

IMPORTED BUFFALO MOZZARELLA, CHERRY TOMATO CONFIT, TOMATO JAM, HEIRLOOM TOMATOES, CROSTINO

### PROSCIUTTO DI PARMA 24 MESI | 23

IMPORTED AGED 24-MONTH PARMA PROSCIUTTO, STRACCHINO CHEESE, MARINATED GRILL EGGPLANT

### SALUMI E PROSCIUTTO "TERRA DI SIENA" | 23

ASSORTED "TERRA DI SIENA" CURED MEATS, TOMATO BRUSCHETTA

### BURRATA PUGLIESE | 25

IMPORTED BURRATA, ASPARAGUS, ARUGULA SAUCE, CRISPY SARDINIAN BREAD

### VITELLO TONNATO | 22

ROASTED SLICED VEAL, TUNA SAUCE, CRISPY PARMIGIANO, MIXED GREEN SALAD

## INSALATE

### INSALATA MILANO | 16

RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISEÉ, CHERRY TOMATO, BALSAMIC VINAIGRETTE OR LEMON OLIVE OIL

### INSALATINA J.J. | 16

BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, GORGONZOLA CROSTINO

### INSALATA DI ANGIURIA | 17

WATERMELON SALAD, PECORINO CHEESE, RED ONIONS, LIME, PINE NUTS

### PANZANELLA J.K. | 18

TOMATOES, AVOCADO, CELERY, ENDIVE, OLIVES, CUCUMBER, BASIL, CROUTONS

## VEGETARIAN OPTION

### PARMIGIANA DI MELANZANE | 22

EGGPLANT PARMIGIANA

### INSALATA DI QUINOA | 20

QUINOA, PUMPKIN SEEDS, SAUTÉED VEGETABLES

## CONTORNI

### SIDES | 12

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



## **PIZZE**

*Cafe Milano proudly serves "Francesco Vastola" Campanian tomatoes*

### **CAFE MILANO | 18**

CAPACCIO TOMATOES, IMPORTED MOZZARELLA, ARTICHOKES, SEASONAL MUSHROOMS, HAM, OLIVES

### **SAN BABILA | 17**

MAIDA-VASTOLA TOMATOES, IMPORTED BUFFALO MOZZARELLA, OREGANO, BASIL

### **LA SCALA | 18**

FIORDILATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO

## **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

### **\*RIGATONI PRADA | 26**

HOUSE-MADE RIGATONI, SAUTEED EGGPLANT, TOMATO SAUCE, AGED RICOTTA CHEESE, BASIL

### **\*GNOCCHETTI BULGARI | 25**

HOUSE-MADE POTATOES AND BEET ROOT GNOCCHI, SPRING ONIONS SAUCE, BUFFALO MOZZARELLA

### **RISOTTO ARMANI | 36**

CARNAROLI RISOTTO, FAVA BEANS, SCALLOPS, BURRATA

### **RISOTTO VERSACE | 29**

SAFFRON RISOTTO 'MILANESE' STYLE

*\*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*

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.*



## **PESCI**

**FILETTO DI SALMONE ARROSTO | 34**  
ROASTED KING SALMON FILLET, GREEN PEAS 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

**IL PEPOSO DEL BRUNELLESCHI | 41**  
BRAISED SHORT RIBS, RED WHINW AND BLACK PEPPER SAUCE, MASHED POTATOES, PORCINI MUSHROOMS

**PETTO DI POLLO ARROSTO | 38**  
ROASTED CHICKEN BREAST, LEMON AND CAPERS SAUCE, FINGERLING POTATOES, BROCCOLINI

**TAGLIATA DI WAGYU AUSTRALIANA, SALE NERO, VERDURE SALTATE | 65**  
GRILLED, SLICED 8OZ AUSTRALIAN WAGYU BEEF, BLACK LAVA SEA SALT, EXTRA VIRGIN OLIVE OIL, SAUTÉED VEGETABLES

**COSTOLETTA DI VITELLO ALLA PARMIGIANA | 75**  
POUNDED VEAL CHOP "PARMIGIANA" STYLE, ANGEL HAIR PASTA, TOMATO SAUCE

## **DOLCI**

**TORTA DI RICOTTA, PERE AL VIN SANTO | 10**  
RICOTTA CAKE, PEAR, VIN SANTO SAUCE

**TIRAMISÙ | 10**  
CLASSIC ITALIAN TIRAMISÙ

**TORTA CAPRESE AL PISTACCHIO, MOUSSE AL CIOCCOLATO | 10**  
CHOCOLATE AND PISTACHIO CAKE, CHOCOLATE MOUSSE

*Corporate Chef | Franco Sangiacomo*

*All menu items are subject to daily changes.*