



ANTIPASTI

INSALATA DI MARE | 23

CALAMARI, SHRIMP, OCTOPUS, TROPEA ONION, 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 GRILLED 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 | 23

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 ANGURIA | 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
BABY ARUGULA SALAD | ASPARAGUS | HEIRLOOM CARROTS



PIZZE

Cafe Milano proudly serves "Francesco Vastola" Campanian tomatoes

CAFE MILANO | 19

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

SAN BABILA | 18

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

LA SCALA | 19

FIORDILATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO

PASTE E RISOTTI

**CAPELLINI ANN HAND | 23

ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE

**LINGUINE MOSCHINO | 43

LINGUINE, SAUTÉED MAINE LOBSTER, LIGHTLY SPICED TOMATO SAUCE

**SPAGHETTI KITON | 30

SPAGHETTI, SAUTÉED MANILA CLAMS, LIGHTLY SPICED FRESH CHERRY TOMATO

*RAVIOLI CAVALLI | 25

HOUSE-MADE BRAISED VEAL AND SPINACH FILLED RAVIOLI, VEAL AND SAGE REDUCTION

*TAGLIATELLE ZEGNA | 23

TAGLIATELLE, VEAL AND BEEF RAGOUT "BOLOGNESE" STYLE

*RIGATONI PRADA | 26

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

SPAGHETTI DI GRAGNANO AL POMODORO, POLPETTINE DI WAGYU | 65

GRAGNANO SPAGHETTI, TOMATO SAUCE, WAGYU MEATBALLS

*GNOCCHETTI BULGARI | 26

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 | 36

ROASTED KING SALMON FILLET, GREEN PEAS SAUCE, SEASONAL VEGETABLES

FILETTO DI SPIGOLA DI ROCCIA ALLA LIVORNESE | 40

ROASTED ROCK FISH 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 WINE 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 | 67

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 | 12

RICOTTA CAKE, PEAR, VIN SANTO SAUCE

TIRAMISÙ | 12

CLASSIC ITALIAN TIRAMISÙ

TORTA CAPRESE AL PISTACCHIO, MOUSSE AL CIOCCOLATO | 12

CHOCOLATE AND PISTACHIO CAKE, CHOCOLATE MOUSSE

GELATI E SORBETTI | 10

HOUSE-MADE GELATI AND SORBETS
(Ask your server about today's selection)

Corporate Chef | Franco Sangiacomo

All menu items are subject to daily changes.