



## ANTIPASTI

### POLPO ARROSTO | 23

ROASTED OCTOPUS, POTATOES, OLIVES, CONFIT CHERRY TOMATO, GREEN SAUCE

### 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

### CARPACCIO DI MANZO | 25

BEEF TENDERLOIN CARPACCIO, MIXED GREEN SALAD, SHAVED GRANA PADANO

### BURRATA PUGLIESE | 25

IMPORTED BURRATA, MARINATED MUSHROOMS, 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 BARBABIETOLE | 17

BEET ROOT SALAD, PRIMO SALE CHEESE, PINE NUTS, MIXED GREEN SALAD

### PANZANELLA J.K. | 18

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

## VEGETARIAN OPTION

### PARMIGIANA DI MELANZANE | 22

EGGPLANT PARMIGIANA

### BISTECCA DI CAVOLFIORE | 20

ROASTED CAULIFLOWER, HAZELNUTS, PARMIGIANO, BEET SAUCE

## CONTORNI

### SIDES | 12

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

*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.*

*Ethical producers Vital Farms proudly supply our organic eggs, from their farms to our table.*



## PIZZE

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

### CAFE MILANO | 19

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

### SAN BABILA | 18

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

### LA SCALA | 19

FIORDILATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO

## TAGLIERI

### SALUMI "TERRA DI SIENA" | 23

ASSORTED CURED MEATS "TERRA DI SIENA"

### FORMAGGI ITALIANI | 18

ITALIAN CHEESE SELECTION

## PASTE

### \*\*CAPELLINI ANN HAND | 23

ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE

### \*\*LINGUINE MOSCHINO | 43

LINGUINE, SAUTÉED MAINE LOBSTER WITH SHELL, LIGHTLY SPICED TOMATO SAUCE

### \*\*SPAGHETTI KITON | 32

SPAGHETTI, SAUTÉED MANILA CLAMS, LIGHTLY SPICED FRESH CHERRY TOMATO

### \*RAVIOLI CAVALLI | 26

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

### \*TAGLIATELLE ZEGNA | 23

TAGLIATELLE, VEAL AND BEEF RAGOUT "BOLOGNESE" STYLE

### \*RIGATONI PRADA | 28

HOUSE-MADE RIGATONI, SAUTÉED CHANTERELLE MUSHROOMS, GUANCIALE, ONION, AGED RICOTTA CHEESE

### \*NDUNDERI MARINELLA | 26

HOUSE-MADE AMALFI COAST GNOCCHI WITH RICOTTA, CHIVES, FRESH CHERRY TOMATO, BASIL SAUCE, MOZZARELLA

### SPAGHETTI DI GRAGNANO AL POMODORO, POLPETTINE DI WAGYU | 65

GRAGNANO SPAGHETTI, TOMATO SAUCE, WAGYU MEATBALLS

## RISOTTI

### RISOTTO ARMANI | 36

CARNAROLI RISOTTO, PEPPERCORN MILL MIX, PRAWN, PECORINO ROMANO, MINT

### 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.*



## PESCI

### FILETTO DI SALMONE | 36

ROASTED KING SALMON FILLET, GREEN PEAS SAUCE, SEASONAL VEGETABLES

### FILETTO DI DENTICE | 40

ROASTED RED SNAPPER FILLET, PORCINI MUSHROOMS SAUCE, PEARL ONION, FRENCH BEANS

### BRANZINO DEL MEDITERRANEO | 55

ROASTED WHOLE MEDITERRANEAN BRANZINO, SAUTÉED VEGETABLES

## 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

### MILANESE | 56

POUNDED AND BREADED VEAL CHOP 'MILANESE' STYLE, SAUTÉED HERBED ASPARAGUS

### OSSOBUCO DI VITELLO | 41

BRAISED VEAL SHANK OSSOBUCO STYLE, MASHED POTATOES, SEASONAL MUSHROOMS

### AGNELLO ARROSTO | 38

ROASTED LAMB RACK, GARLIC SAUCE, HEIRLOOM CARROTS, FINGERLING POTATOES

### TAGLIATA DI WAGYU | 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, VANILLA GELATO

### TIRAMISÙ | 12

CLASSIC ITALIAN TIRAMISÙ

### MOUSSE AL CIOCCOLATO | 12

FLOURLESS CHOCOLATE CAKE, CHOCOLATE MOUSSE, BERRY SORBET

### CROSTATINA DI LIMONE, CIOCCOLATO BIANCO E NOCI | 12

LEMON TART, WHITE CHOCOLATE, DRY FIGS, WALNUTS

### 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.*

*Washington, DC, Fall 2020*