



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

HOUSE-MADE TAGLIATELLE, VEAL, PORK, BEEF, AND PANCETTA RAGÙ "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

Executive Chef | Domenico Cornacchia

All menu items are subject to daily changes.

Washington, DC