



## ANTIPASTI

### POLPO | 24

ROASTED OCTOPUS, OCTOPUS WATER MAYO, PICKLED TURNIPS, BABY MUSTARD LEAVES

### MOZZARELLA DI BUFALA O BURRATA | 24

BUFFALO MOZZARELLA OR APULIAN BURRATA, GREEN TOMATO JAM, HEIRLOOM TOMATOES, MODENA BALSAMICO

### CRUDO DI TONNO | 25

YELLOWFIN TUNA CARPACCIO, CAPERS, OLIVES, CITRUS, CALABRIAN CHILI AIOLI

### CARPACCIO DI MANZO | 25

BEEF TENDERLOIN CARPACCIO, MIXED GREEN SALAD, SHAVED GRANA PADANO

### CARCIOFO | 22

ROMAN STYLE MINT AND GARLIC COOKED ARTICHOKE, CRISPY ARTICHOKE, MASHED PARSNIPS, FLAKY SEA SALT

### FIORI DI ZUCCA | 23

BUFFALO RICOTTA CHEESE AND BASIL FILLED SQUASH BLOSSOM IN TEMPURA, EGGPLANT SAUCE

## TAGLIERE

### SALUMI "TERRA DI SIENA" | 26

PROSCIUTTO DI PARMA, ARTISANAL SALAMI, ARTISANAL CHEESES, HOUSE CONDIMENTS

## INSALATE E VERDURE

### INSALATA MILANO | 16

RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, AVOCADO, BALSAMIC VINAIGRETTE OR LEMON OLIVE OIL

### INSALATINA J.J. | 16

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

### INSALATA PRIMAVERA | 17

BABY LETTUCES, SPRING HERBS, PEAS, FAVA BEANS, ASPARAGUS, "TUTTO CAPRA" CHEESE, ALMONDS

### PARMIGIANA DI MELANZANE | 22

CLASSIC EGGPLANT PARMIGIANA

### BISTECCA DI CAVOLFIORE | 20

ROASTED HEIRLOOM CAULIFLOWER, GOAT CHEESE MASHED PARSNIPS



## PIZZE

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

### CAFE MILANO | 22

CAPACCIO TOMATO, FIOR DI LATTE MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, HAM, OLIVES

### SAN BABILA | 20

MAIDA-VASTOLA TOMATO, BUFFALO MOZZARELLA, OREGANO, BASIL

### LA SCALA | 23

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 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 | 26

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

### \*PAPPARDELLE PRADA | 24

HOUSE-MADE TRUFFLE PAPPARDELLE, WHITE VEAL RAGU, PARMIGIANO REGGIANO

### \*TAGLIOLINI VALENTINO | 26

THYME TAGLIOLINI, FAVA BEANS, ARTICHOKE "CACIO E PEPE"

### PACCHERI ARMANI | 25

GRAGNANO PACCHERI, ZUCCHINI, SQUASH BLOSSOM PESTO, APULIAN BURRATA

### RISOTTO GUCCI | 36

CARNAROLI RISOTTO, CALAMARI, ROCK SHRIMP AND BLU CRAB, BLACK GARLIC, YELLOW CORBARINO

### 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

### SALMONE | 39

ORA KING SALMON, GRILLED FENNEL, CITRUS CAPERS SAUCE

### IPPOGLOSSO | 40

WILD ALASKAN HALIBUT, FAVA BEANS, GREEN PEAS, CHANTRELLE MUSHROOM

### BRANZINO DEL MEDITERRANEO | 55

ROASTED WHOLE MEDITERRANEAN BRANZINO, SAUTÉED VEGETABLES

## CARNI

### COSTOLETTA DI VITELLO | 56

ROASTED 16OZ VEAL CHOP, BUTTER AND SAGE ASPARAGUS, ROSEMARY VEAL REDUCTION

### PAILLARD DI VITELLO | 56

POUNDED AND GRILLED VEAL CHOP, BABY ARUGULA, CHERRY TOMATO SALAD

### MILANESE | 56

POUNDED AND BREADED VEAL CHOP 'MILANESE' STYLE, PATH VALLEY ARUGULA SALAD

*VEAL PARMIGIANA ALSO AVAILABLE | 71*

### GUANCETTE DI MANZO WAGYU | 39

SLOWLY COOKED WAGYU BEEF CHEEKS, HERBED MASHED POTATOES, GREMOLADA, CRISPY POTATOES

### AGNELLO ARROSTO | 45

PECORINO CHEESE CRUSTED LAMB RACK, CELERY ROOT, OLIVE PESTO

### TAGLIATA DI WAGYU | 67

GRILLED, SLICED 8OZ NY STRIP WAGYU BEEF, FOREST MUSHROOM, RED CIPOLLINE, BEEF JUS

## 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.*

*Executive Chef | Domenico Cornacchia*

*All menu items are subject to daily changes.*