



## 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**

### **PENNE ANN HAND | 23**

PENNE, 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



## **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

### **PETTO DI POLLO ALLA MILANESE | 34**

POUNDED AND BREADED CHICKEN BREAST "MILANESE" STYLE, ARUGULA, CHERRY TOMATOES

### **PETTO DI POLLO ALLA GRIGLIA | 34**

POUNDED AND GRILLED CHICKEN BREAST, ARUGULA, CHERRY TOMATOES

### **PETTO DI POLLO ALLA PARMIGIANA | 34**

POUNDED AND BREADED CHICKEN "PARMIGIANA" STYLE, SAUTÉED VEGETABLES

## **CONTORNI**

### **SIDES | 12**

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



## **DOLCI**

**TORTA DI RICOTTA E ALBICOCCHIE | 15**  
BUFFALO RICOTTA CHEESE, PISTACHIO CREAM  
AND APRICOT JAM, HOUSE-MADE ROSEMARY HONEY GELATO

**TIRAMISÙ | 15**  
CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE,  
LINGUA DI GATTO COOKIE, CHOCOLATE COFFEE BEANS

**TORTA AL CIOCCOLATO | 16**  
TWO-CHOCOLATE AND ALMOND CAKE,  
WHITE CHOCOLATE GANACHE, RASPBERRY JELLY

**PROFITEROLE "MILLEFOGLIE" | 14**  
HAZELNUT PRALINE, CREAM FILLED PROFITEROLE,  
HAZELNUT FLOUR COOKIE, CHOCOLATE SAUCE

**BONET | 14**  
CLASSIC CARAMEL CHOCOLATE AND AMARETTI COOKIE CUSTARD

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness, especially if you have certain medical conditions.*

***Executive Chef | Domenico Cornacchia***

*All menu items are subject to daily changes.*