



Prix Fixe Dinner Menus

FALL 2021

Drawing upon culinary lessons learned in the great kitchens of his native land, Cafe Milano's Executive Chef Domenico Cornacchia presents an artful blend of dishes refined from different regions of Italy. He combines fresh ingredients with artisanal techniques to bring to you the best of Italian Cuisine.



2021

GUCCI MENU

ANTIPASTO

POLPO ARROSTO

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

PRIMO

RISOTTO GUCCI

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

SECONDI

FILETTO DI SPIGOLA DI ROCCIA

ROCK FISH FILET, ARTICHOKE AND LEEKS RAGU

OR

COSTOLETTA DI VITELO

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

DOLCE

TORTA AL CIOCCOLATO

TWO CHOCOLATE AND ALMOND CAKE,
WHITE CHOCOLATE GANACHE, RASPBERRY JELLY



\$114.00 PER PERSON

All beverages, 10% tax and 20% service charge are additional

2021

CAVALLI MENU

ANTIPASTO

MOZZARELLA DI BUFALA

BUFFALO MOZZARELLA, GREEN TOMATO JAM, HEIRLOOM TOMATOES, MODENA BALSAMICO

PRIMO

RAVIOLI CAVALLI

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

SECONDI

AGNELLO ARROSTO

PECORINO CHEESE CRUSTED LAMB RACK, CELERY ROOT, OLIVE PESTO

OR

IPPOGLOSSO

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

DOLCE

CROSTATA DI STAGIONE

SEASONAL FRESH FRUIT TART OF THE DAY,
LIME AND FRESH THYME SEMIFREDDO



\$100.00 PER PERSON

All beverages, 10% tax and 20% service charge are additional

2021

MILANO MENU

ANTIPASTO

INSALATA MILANO

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

PRIMO

PACCHERI ARMANI

GRAGNANO PACCHERI, ZUCCHINI, SQUASH BLOSSOM PESTO, APULIAN BURRATA

SECONDI

GUANCETTE DI MANZO WAGYU

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

OR

FILETTO DI SALMONE

ORA KING SALMON, GRILLED FENNEL, CITRUS CAPERS SAUCE

DOLCE

TIRAMISÙ

CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE,
LINGUA DI GATTO, CHOCOLATE COFFEE BEAN



\$85.00 PER PERSON

All beverages, 10% tax and 20% service charge are additional

2021

FENDI MENU

ANTIPASTO

INSALATINA J.J.

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

PRIMO

RIGATONI VALENTINO

IMPORTED RIGATONI, FAVA BEANS, ARTICHOKE "CACIO E PEPE"

SECONDI

FILETTO DI BRANZINO

ROASTED MEDITERRANEAN BRANZINO FILET, SAUTÉED VEGETABLES

OR

POLLO ARROSTO

ROASTED BONELESS HALF CHICKEN WITH FINGERLING POTATOES, SAUTEE SWISS CHARDS

DOLCE

PROFITEROLE "MILLEFOGLIE"

HAZELNUT PRALINE, CREAM FILLED PROFITEROLE,
HAZELNUT FLOUR COOKIE, CHOCOLATE SAUCE



\$78.00 PER PERSON

All beverages, 10% tax and 20% service charge are additional

2021