



Prix Fixe Dinner Menus

WINTER 2022

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.



2022

WINTER SEMSEM MENU

ANTIPASTO

BURRATA

APULIAN BURRATA, TOMATO MARMALADE, SWEET AND SOUR RADICCHIO, SABA

PRIMO

RISOTTO SEMSEM

FOREST MUSHROOM RISOTTO, PARMIGIANO REGGIANO

SECONDI

SPIGOLA CILENA

PAN-SEARED CHILEAN SEA BASS, BLACK GARLIC SAUCE, CARAMELIZED FENNEL

OR

COSTOLETTA DI VITELLO

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 a 20% service charge are additional

2022

WINTER FERRAGAMO MENU

ANTIPASTO

MOZZARELLA DI BUFALA

BUFFALO MOZZARELLA, TOMATO MARMALADE, MODENA BALSAMICO

PRIMO

RAVIOLI CAVALLI

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

SECONDI

CONTROFILETTO DI MANZO

ANGUS NEW YORK STRIP STEAK, FOREST MUSHROOM, BEEF JUS

OR

IPPOGLOSSO

WILD ALASKAN HALIBUT, ROASTED PARSNIPS, LEEKS AGRODOLCE

DOLCE

TORTA AL FORMAGGIO

PASSION FRUIT AND QUINCE APPLE CHEESECAKE, ALMOND COOKIES AND QUINCE APPLE GELATO



\$100.00 PER PERSON

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

2022

WINTER BULGARI MENU

ANTIPASTO

INSALATA MILANO

BABY ARUGULA, FENNEL, APPLES, LEMON, OLIVE OIL, MEDORO PECORINO CHEESE

PRIMO

PACCHERI BULGARI

IMPORTED PACCHERI, AGED PECORINO SARDO, BLACK PEPPERCORNS "CACIO E PEPE"

SECONDI

GUANCETTE DI MANZO WAGYU

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

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

2022

WINTER PRADA MENU

ANTIPASTO

INSALATINA J.J.

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

PRIMO

RIGATONI PRADA

IMPORTED RIGATONI, WHITE VEAL RAGÙ, PARMIGIANO REGGIANO

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

2022