

MENU

ANTIPASTI

MELONE, POMODORO, MOZZARELLA DI BUFALA
CANTALOUPE MELON, HEIRLOOM TOMATOES, BASIL AND BUFFALO MOZZARELLA, EVOO

OR

MOSCARDINI ALLA LUCIANA

SAN MARZANO TOMATOES, STEWED BABY OCTOPUS, CAPERS, BRUSCHETTA

OR

VELLUTATA DI CETRIOLI

PATH VALLEY FARM CHILLED CUCUMBER AND FENNEL SOUP, GOAT CHEESE FETA

SECONDI

ORATA DEL MEDITERRANEO

GRILLED MEDITERRANEAN DORADE FILET, SUMMER SQUASH, TAGGIASCHE OLIVES AND BASIL, LEMON OLIVE OIL

OR

POLPETTE DI VITELLO

VEAL AND PECORINO CHEESE MEATBALL, MASHED POTATOES AND BROCCOLI RABE

OR

CAPPELLACCI RIPIENI DI MELANZANE

EGGPLANT FILLED RAVIOLI, CORBARINO TOMATO SAUCE, DRIED RICOTTA CHEESE

OR

TROFIE AL PESTO

GENOVESE STYLE TROFIE PASTA, GENOVESE BASIL PESTO SAUCE,
EARTH N EATS FARM GREEN BEANS, TOASTED PINE NUTS

DOLCI

SEMIFREDDO AI FRUTTI DI BOSCO

SEASONAL BERRY CUSTARD

OR

PANNA COTTA AL CARMELLO

CARAMEL PANNA COTTA CUSTARD, TOASTED ALMONDS



CAFE MILANO

AUGUST 15-21, 2022

LUNCH ONLY

\$25 PER PERSON

EXCLUDES ALL BEVERAGES, TAX AND GRATUITY

RESERVATIONS: 202.333.6183

