



● CALAMARI | 24

GRILLED CALAMARI, SALSA VERDE, CHICKPEA AND CELERY SALAD

BURRATA | 24

APULIAN BURRATA, VINE HEIRLOOM TOMATOES, EGGPLANT, SABA (D)

CARPACCIO DI MANZO | 25

WAGYU BEEF CARPACCIO, MUSTARD LEMON OLIVE OIL, TRUFFLE PECORINO, ARUGULA (D)

VITELLO TONNATO | 26

VEAL IN A VELVETY TUNA SAUCE, PANTELLERIA CAPERS

FIORI DI ZUCCA | 25

BUFFALO RICOTTA CHEESE AND BASIL FILLED SQUASH BLOSSOMS IN TEMPURA, EGGPLANT SAUCE (D)

POLPETTE DI VITELLO | 26

HOUSE-MADE VEAL MEATBALLS, MASHED BROCCOLI RABE, PECORINO CHEESE (D)

● *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.*

INSALATE E VERDURE

INSALATA MILANO | 19

BABY ARUGULA, FENNEL, APPLES, LEMON, OLIVE OIL, MEDORO PECORINO CHEESE (V/D)

INSALATINA J.J. | 18

BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, MILD GORGONZOLA (N/D/V)

PANZANELLA J.K. | 19

CHOPPED SALAD OF RADICCHIO, BELGIAN ENDIVE, CHERRY TOMATOES, TAGGIASCHE OLIVES, CELERY, AVOCADO, CUCUMBER, BALSAMIC VINEGARETTE

PARMIGIANA DI MELANZANE | 22

CLASSIC EGGPLANT PARMIGIANA (D/V)

TAGLIERE

SALUMI "TERRA DI SIENA" | 26

PROSCIUTTO DI PARMA, ARTISANAL SALAMI AND CHEESE, HOUSE CONDIMENTS (D)

PASTE E RISOTTI



**** CAPELLINI ANN HAND | 25**

ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE (V)

**** LINGUINE MOSCHINO | 46**

LINGUINE, SAUTÉED MAINE LOBSTER WITH SHELL, LIGHTLY SPICED TOMATO SAUCE (S)

**** SPAGHETTI KITON | 34**

SPAGHETTI, SAUTÉED MANILA CLAMS, LIGHTLY SPICED FRESH CHERRY TOMATO (S)

*** RAVIOLI CAVALLI | 34**

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

*** TAGLIATELLE ZEGNA | 31**

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

*** PAPPARDELLE PRADA | 32**

HOUSE-MADE TRUFFLE PAPPARDELLE, WHITE VEAL RAGÙ, PARMIGIANO REGGIANO (D)

*** TONNARELLI BULGARI | 30**

HOUSE-MADE TONNARELLI, AGED PECORINO SARDO, BLACK PEPPERCORNS "CACIO E PEPE STYLE" (D)

RISOTTO SEMSEM | 31

FOREST MUSHROOM RISOTTO, PARMIGIANO REGGIANO (D)

RISOTTO GUCCI | 38

CARNAROLI RISOTTO, CALAMARI, WHITE SHRIMP, BAY SEA SCALLOPS, YELLOW CORBARINO (D)

** 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.*

PIZZE

Cafe Milano proudly serves "Francesco Vastola" Campanian tomato

FOCACCIA AL ROSMARINO FRESCO 12

FRESH ROSEMARY AND SEA SALT FOCACCIA
+ TOMATO BRUSCHETTA 5
+ PROSCIUTTO 10

CAFE MILANO | 29

MAIDA-VASTOLA TOMATO, FIOR DI LATTE MOZZARELLA, ARTICHOKES,
SEASONAL MUSHROOMS, CULATELLO, CRISPY SALAMI, TAGGIASCHE OLIVES

SAN BABILA | 26

MAIDA-VASTOLA TOMATO, BUFFALO MOZZARELLA, EARTH N EATS FARM BASIL

LA SCALA | 29

FIORDILATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO REGGIANO

VIA DELLA SPIGA | 28

FIORDILATTE MOZZARELLA, TRUFFLE PECORINO, SEASONAL MUSHROOMS

PESCI

SPIGOLA CILENA | 46

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

IPPOGLOSSO | 44

WILD ALASKAN HALIBUT, GREEN PEAS, FOREST MUSHROOMS, LEMON OLIVE OIL

PESCE SPADA | 43

GRILLED SWORDFISH, ORANGE BRAISED BELGIAN ENDIVE,
CHICKPEA PURÉE, LEMON CAPERS



CARNI

COSTOLETTA DI VITELLO | 56
16OZ VEAL CHOP, ASPARAGUS, PORCINI MUSHROOM VEAL REDUCTION (D)

PAILLARD DI VITELLO | 56
POUNDED AND GRILLED VEAL CHOP, BABY ARUGULA, RADICCHIO, ENDIVE SALAD

MILANESE | 56
VEAL CHOP "MILANESE STYLE", *PATH VALLEY* ARUGULA SALAD
VEAL PARMIGIANA ALSO AVAILABLE (D) | 71

COSTINE DI MANZO WAGYU | 42
SLOWLY COOKED WAGYU BEEF SHORT RIBS, POTATOES, GREMOLADA (D)

POLLO ARROSTO | 35
JURGILEWICZ FARM BONELESS HALF CHICKEN, BABY CARROTS, CIPOLLINI ONION, THYME LEMON

TAGLIATA DI WAGYU | 67
GRILLED, SLICED AUSTRALIAN WAGYU BEEF, FOREST MUSHROOM, 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 | TRUFFLE HOUSE FRIES | BABY SPINACH
BABY ARUGULA SALAD | ASPARAGUS | HEIRLOOM CARROTS

DOLCI

MILLEFOGLIE CLASSICA | 15
CLASSIC PUFF PASTRY AND CHANTILLY VANILLA CREAM, RASPBERRY, WHIPPED CREAM (N, D)

TIRAMISÙ | 15
CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE, LINGUA DI GATTO COOKIE, CHOCOLATE COFFEE BEANS (D)



TORTA AL CIOCCOLATO | 16

TWO-CHOCOLATE AND ALMOND CAKE, WHITE CHOCOLATE GANACHE, RASPBERRY JELLY (N, D)

PROFITEROLE “MILLEFOGLIE” | 14

HAZELNUT PRALINE, CREAM FILLED PROFITEROLE, HAZELNUT FLOUR COOKIE, CHOCOLATE SAUCE (N, D)

TORTA AL FORMAGGIO | 16

PASSION FRUIT AND QUINCE APPLE CHEESECAKE, ALMOND COOKIES AND QUINCE APPLE GELATO (N, D)

D Dairy | **N** Nuts | **V** Vegetarian

Executive Chef | Domenico Cornacchia

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All menu items are subject to daily changes.