



RECOMMENDED BY
Chef Domenico Cornacchia

MINISTRA DI SCAROLA E FAGIOLI 16

Escarole and white cannellini beans soup, croutons, evoo

SALMONE AFFUMICATO 26

Smoked salmon, scrambled egg whites, field greens, avocado

CROSTONE ALLE UOVA 26

Avocado toast with poached eggs, rustic bread, heirloom tomatoes, arugula

FRITTATA DI ASPARAGI, FUNGHI E PROVOLONE 29

Four eggs frittata with Path Valley farm asparagus, mushrooms, provolone cheese, baby lettuce salad

UOVA OCCHIO DI BUE 24

Sunny side up eggs on potatoes, onion, mushrooms, house cooked ham hash

SPAGHETTI CARBONARA 32

Spaghetti with crispy Terre di Siena guanciale, Vital Farm Farm egg and pecorino cheese

UOVA BENEDETTINE 22

House English muffin, Italian Ham, spinach, poached Vital Farm Eggs, classic Hollandaise

UOVA AFFOGATE 24

Two eggs baked with local squash, cherry tomatoes, basil, served with grilled bread

BISTECCA DI MANZO 42

Roasted angus beef NY steak, roasted fingerling potatoes, sunny side up eggs

SIDES 7

Turkey Bacon, Pork Bacon, Smoked Turkey Breast, Pork Sausage, Smoked Salmon

FROM THE GRILL

24oz WHOLE DANISH DOVER SOLE 120 (SERVE UP TO TWO)

CANARY ISLAND WHOLE BRANZINO 69

14 OZ ANGUS BEEF RIB EYE STEAK 52

CAFE MILANO IS PROUD TO SERVE VITAL FARM EGGS

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