



CRUDO O QUASI

- BATTUTA DI TONNO | 25

YELLOWFIN TUNA AND AVOCADO TARTARE, CALABRIAN CHILI AIOLI, TAGGIASCHE OLIVES, ORANGE

- CARPACCIO DI MANZO | 23

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

- CRUDO DI RICCIOLA | 26

YELLOWTAIL, ASSORTED CITRUS, FRESH HORSERADISH, EVOO, SEA SALT

ANTIPASTI

BURRATA | 24

APULIAN BURRATA, PATH VALLEY HEIRLOOM TOMATOES, BASIL OIL, SABA "CAPRESE" (D)

- VITELLO TONNATO | 24

VEAL IN A VELVETY TUNA SAUCE, PANTELLERIA CAPERS

FIORI DI ZUCCA | 23

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

PIOVRA GRIGLIATA | 26

CHARRED MEDITERRANEAN OCTOPUS, CAVIAR LENTIL, FRESNO CHILI, PICKLED ONION

PARMIGIANA DI MELANZANE | 22

CLASSIC EGGPLANT PARMIGIANA (D/V)

SALUMI "TERRA DI SIENA" | 26

PROSCIUTTO DI PARMA, CULATELLO, ARTISANAL SALAMI AND CHEESE, HOUSE CONDIMENTS (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

INSALATA MILANO | 15

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

INSALATINA J.J. | 16

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

PANZANELLA J.K. | 17

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

Dear Guests, your check will include a 3% restaurant recovery supplemental fee to help cover some additional costs due to the recent accelerated increases. This is not to be construed as a gratuity.

We thank you for your understanding!



PASTE E RISOTTI

CAPELLINI ANN HAND | 23
ANGEL HAIR, CORBARINO TOMATO AND BASIL SAUCE (V)

LINGUINE B. JOHNSON | 49
GRAGNANO LINGUINE, MAINE LOBSTER, LIGHTLY SPICY TOMATO SAUCE (S)

CALAMARATA KITON | 34
SHORT PACCHERI, SHRIMP, CALAMARI, MUSSELS, CLAMS, FRESH CHERRY TOMATO, FRUTTI DI MARE (S)

* RAVIOLI DEL PLIN CAVALLI | 32
HOUSE BRAISED VEAL AND SPINACH-FILLED RAVIOLI, VEAL AND SAGE REDUCTION (D)

* TAGLIATELLE ZEGNA | 31
HOUSE TAGLIATELLE, VEAL, PORK, AND BEEF RAGÙ "BOLOGNESE STYLE"

* PAPPARDELLE PRADA | 32
HOUSE TRUFFLE PAPPARDELLE, WHITE VEAL RAGÙ, PARMIGIANO REGGIANO (D)

* TORTELLONI BULGARI | 34
HOUSE AGED PECORINO SARDO FILLED TORTELLONI, BLACK PEPPERCORNS, ASPARAGUS, TRUFFLE "CACIO E PEPE STYLE" (D)

RISOTTO SEMSEM | 34
FOREST MUSHROOM RISOTTO, PARMIGIANO REGGIANO (D)

RISOTTO GUCCI | 33
AQUERELLO RISO, SAFFRON, PARMIGIANO REGGIANO MILANESE STYLE (D)

** Daily made fresh pasta.
Gluten free pasta also available*

PIZZE

Cafe Milano proudly serves "Francesco Vastola" Campanian tomato

FOCACCIA AL ROSMARINO FRESCO | 14
FRESH ROSEMARY AND SEA SALT FOCACCIA. ADD TOMATOES BRUSCHETTA 5/ ADD PROSCIUTTO 10

CAFE MILANO | 27
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 | 28
FIORDILATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO REGGIANO

VIA DELLA SPIGA | 26
FIORDILATTE MOZZARELLA, ARTICHOKES, ITALIAN MILD SAUSAGE, GRANA PADANO

CALABRESE | 28
MAIDA-VASTOLA TOMATO, BUFFALO MOZZARELLA, SPICY SALAME, NDUJA, SCAMORZA

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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

SALMONE SELVATICO | 43

GRILLED ORA KING SALMON, HEIRLOOM SQUASH, BASIL, HEIRLOOM CHERRY TOMATO

CARNI

COSTOLETTA DI VITELLO | 59

16OZ VEAL CHOP, ASPARAGUS, PORCINI MUSHROOM AND VEAL REDUCTION (D)
VEAL PARMIGIANA ALSO AVAILABLE (D) | 75

MILANESE | 59

VEAL CHOP "MILANESE STYLE", *PATH VALLEY* ARUGULA AND TOMATO SALAD
VEAL PAILLARD, POUNDED AND GRILLED AVAILABLE | 59

FILETTO DI VITELLO | 49

VEAL TENDERLOIN WRAPPED WITH SAGE AND PROSCIUTTO, ROMAN STYLE GNOCCHI, ASPARAGUS, VEAL JUS" SALTIMBOCCA" (D)

COSTINE DI MANZO WAGYU | 42

SLOWLY COOKED WAGYU BEEF SHORT RIBS, MASHED POTATOES, GREMOLADA (D)

POLLO ARROSTO | 35

JURGILEWICZ FARM BONELESS HALF CHICKEN, BABY CARROTS, CIPOLLINI ONION, THYME LEMON

BISTECCA DI MANZO | 55

16 OZ GRILLED ANGUS BEEF RIB EYE, FOREST MUSHROOM, ASPARAGUS, HAWAIIAN BLACK LAVA SALT, BEEF JUS

CONTORNI

SIDES | 12

BROCCOLI RABE | TRUFFLE HOUSE FRIES
ASPARAGUS | HEIRLOOM CARROTS

D Dairy | N Nuts | S Shellfish | V Vegetarian

OLIO BARDI | 50

CAFE MILANO 30TH ANNIVERSARY - SPECIAL EDITION

ITALIAN EXTRA VIRGIN OLIVE OIL, IGP TOSCANO

AZIENDA AGRICOLA CARRAIA
(16 OZ BOTTLE | WOODEN BOX)

Executive Chef | Domenico Cornacchia

All menu items are subject to daily changes.

For parties of 6 or more, a 20% service charge will be added for your convenience.