

Happy Holidays!

Thursday, November 23, 2023

THANKSGIVING

From 11:30 am to 8:00 pm, indulge in our special menu additions or savor the regular à la carte menu.

Sunday, December 24, 2023

CHRISTMAS EVE

From 11:30 am, relish our menu additions in celebration of the FEAST OF THE SEVEN FISHES or enjoy our regular à la carte menu.

Monday, December 25, 2023

CHRISTMAS DAY

From 11:30 am to 6:30 pm, revel in our menu additions honoring **PRANZO DI NATALE** or opt for our regular à la carte menu.

Sunday, December 31, 2023

NEW YEAR'S EVE

From 11:30 am to 9 pm
Choose from our regular à la carte menu or explore our Holiday Specials.

From 9 pm to 2024 | \$200 per person

Experience our New Year's Eve tasting menu

Live Entertainment featuring the **NIGHT SAGE BAND**

Includes a glass of champagne.

Excludes all other beverages, tax, and gratuity.



Happy Thanksgiving!

VELLUTATA DI ZUCCA 16

Kabocha pumpkin soup, crispy sage, toasted almonds

CROSTATINA DI CIPOLLA ROSSA 22

Warm red onion tart, tuscan chicken patè, Saba

SEDANO DI VERONA E TARTUFO 23

Celery root and black truffle cake, mashed parsnips, pioppini mushroom

PAPPARDELLE DI CASTAGNE CON CINGHIALE 34

Chestnut pappardelle, wild boar ragu

TACCHINO DEL RINGRAZIAMENTO 44

Heritage turkey two way's, roasted breast and stuffed legs, sweet potatoes, charred brussels sprouts, Traminer wine turkey jus

ANATRA AI FICHI FRESCHI 45

Maple syrup glazed La Belle Farm duck breast, potato cake, black Mission figs, marsala wine reduction

BRODETTO DI PESCI E MOLLUSCHI 45

Fisherman style fish and shellfish stew, branzino, monk fish, scorpion fish, jumbo shrimp, mussels in a tomato saffron broth, grilled bread

TORTA DI RICOTTA E ZUCCA 17

Pumpkin ricotta cheesecake, pecan praline sauce

FROM THE GRILL

24 OZ WHOLE DANISH DOVER SOLE 120

2 LB WHOLE MEDITERRANEAN BRANZINO 75

8 OZ MISHIMA FARM US WAGYU BEEF NY STEAK 75

A5 JAPANESE KOBE BEEF NY STEAK 30 PER OUNCE



Feast of The Seven Fishes

ZUPPA D'ASTICE CON TARTUFO 16

Maine lobster soup, crostini, black truffle

*BATTUTA DI SALMONE E AVOCADO 24

Ora King salmon and avocado tartare, grapefruit, fennel salad, horseradish aioli

MELANZANE ARROSTITE E MOZZARELLA DI BUFALA 24

Roasted graffiti eggplant, buffalo mozzarella, caramelized cherry tomatoes, evoo

CALAMARI GRIGLIATI 24

Grilled day boat calamari, lemon, olive oil, eggplant purée

FAGOTTINI DI CARNE MISTA AL TARTUFO NERO 36

House beef and pork Neapolitan ragù filled ravioli, Parmigiano Reggiano, zucchini, purée, Perigord black truffle

* FILETTO DI DENTICE DEL MEDITERRANEO 46

Sautéed Mediterranean snapper filet, chickpea purée, Swiss chards, olives, capers, cherry tomatoes

BRODETTO DI PESCE 44

Fisherman style fish and shellfish stew, branzino, snapper, sea scallops, calamari, mussels, tomato saffron broth, grilled bread

ALBA WHITE TRUFFLE 100

FROM THE GRILL

*14OZ ANGUS BEEF NY STEAK 49

*8 OZ MISHIMA FARM US WAGYU BEEF 75

*A5 JAPANESE KOBE BEEF NY STEAK 30 PER OUNCE

*24 OZ DANISH WHOLE DOVER SOLE 120 FOR 2 PP

*WHOLE MEDITERRANEAN BRANZINO 75

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



Merry Christmas!

CAPPELLETTI IN BRODO 16

House made meat cappelletti, Capon Consommé

CARPACCIO DI DENTICE CON CAVIALE 25

Mediterranean sea bream carpaccio, citrus, Osetra caviar

COTECHINO E LENTICCHIE 23

Traditional Modena cotechino, Umbrian lentil, mashed potatoes

SPAGHETTI CON SCAMPI E VONGOLE VERACI 36

Spaghetti, langoustine, Manila clams, evoo, garlic

AGNELLO ALLE ERBE DI MONTAGNA 49

Roasted Lamb loin, Roman style artichokes, Swiss chard, lamb rosemary jus

ANATRA RIPIENA DI CASTAGNE 42

La Belle Farm duck stuffed with chestnuts, chanterelle mushrooms, potato truffle cake, pumpkin mustard

ROMBO CHIODATO DEL MEDITERRANEO 45

Mediterranean turbot filet, mashed chickpea, Tuscan kale, yellow wine sauce

ALBA WHITE TRUFFLE AVAILABLE 100

FROM THE GRILL

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*A5 JAPANESE KOBE BEEF NY STEAK 30 PER OUNCE

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HAPPY NEW YEAR!

DECEMBER 31ST

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Choose from our regular à la carte menu
or explore our Holiday Specials.

AND THEN...

From 9pm - until 2024

LET THE PARTY BEGIN!

From 9 pm to 2024 | \$200 per person
Experience our New Year's Eve tasting menu

Live Entertainment featuring the
NIGHT SAGE BAND

Includes a glass of champagne.
Excludes all other beverages, tax, and gratuity.

RESERVATIONS | (202) 333-6183
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OR resy.com/cities/dc/cafe-milano

