

BRUNCH

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-EGG FRITTATA WITH PATH VALLEY FARM ASPARAGUS, MUSHROOMS, AND PROVOLONE CHEESE, SERVED WITH BABY LETTUCE SALAD (D)

UOVA OCCHIO DI BUE | 24

SUNNY-SIDE-UP EGGS ON POTATOES, ONION, MUSHROOMS, HOUSE-COOKED BEEF HASH

UOVA BENEDETTINE | 24

HOUSE-MADE ENGLISH MUFFIN, ITALIAN HAM, SPINACH, POACHED VITAL FARM EGGS, CLASSIC HOLLANDAISE

UOVA AFFOGATE | 23

TWO EGGS BAKED WITH SUMMER SQUASH, TOMATO, AND BASIL STEW, SERVED WITH GRILLED BREAD

CIAMBELLE DI PANE | 23

HOUSE BAGEL, SMOKED SALMON, TOMATO, RED ONION, AND WHIPPED GOAT FETA CHEESE || ADD FRIED EGGS 5 (D)

SIDES | 7

TURKEY BACON, PORK BACON, PORK SAUSAGE, SMOKED SALMON

ANTIPASTI E INSALATE

● CARPACCIO DI MANZO | 23

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

BURRATA | 24

APULIAN BURRATA, PATH VALLEY FARM HEIRLOOM BEETS, SABA, CROSTINI (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)

SALUMI "TERRA DI SIENA" | 28

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

GAMBERONI IN INSALATA | 25

JUMBO SHRIMP WITH MILANO COCKTAIL SAUCE (S)

BATTUTA DI TONNO E AVOCADO | 25

JYELLOWFIN TUNA AND AVOCADO TARTARE, CALABRIAN CHILI AIOLI, TAGGIASCHE OLIVES, CITRUS (S)

ASTICE ALLA CATALANA | 32

POACHED MAINE LOBSTER, BABY HEIRLOOM TOMATO SALAD "CATALANA" STYLE (S)

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

● *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.*

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)

** MEZZI PACCHERI KITON | 32
GRAGNANO SHORT PACCHERI, SEA SCALLOPS, SHRIMP, CALAMARI, MANILA CLAMS, FRUTTI DI MARE (S)

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

* PAPPARDELLE PRADA | 30
HOUSE TRUFFLE PAPPARDELLE, WHITE VEAL RAGÙ, PARMIGIANO REGGIANO (D)

* TORTELLONI BULGARI | 29
HOUSE TORTELLONI, AGED PECORINO SARDO, BLACK PEPPERCORNS, ASPARAGUS "CACIO E PEPE STYLE" (D)

* SPAGHETTI CARBONARA GUCCI | 32
SPAGHETTI, TERRE DI SIENA GUANCIALE, CRACKED BLACK PEPPER, VITAL FARM EGGS, PECORINO CHEESE (D)

RISOTTO SEMSEM | 31
FOREST MUSHROOM RISOTTO, PARMIGIANO REGGIANO (D)

** Daily made 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

Café 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 (D)

SAN BABILA | 26
MAIDA-VASTOLA TOMATO, BUFFALO MOZZARELLA, EARTH N EATS FARM BASIL (D)

LA SCALA | 28
FIORDILATTE MOZZARELLA, PROSCIUTTO DI PARMA, ARUGULA, SHAVED PARMIGIANO REGGIANO (D)

VIA DELLA SPIGA | 27
FIORDILATTE MOZZARELLA, ARTICHOKEs, ITALIAN MILD SAUSAGE, GRANA PADANO (D)

CALABRESE | 28
MAIDA-VASTOLA TOMATO, BUFFALO MOZZARELLA, SPICY SALAME, NDUJA, SCAMORZA5 (D)
ADD TWO EGGS TO ANY PIZZA | 5

PESCI E CARNI

BRANZINO DEL MEDITERRANEO | 42

PAN SEARED MEDITERRANEAN BRANZINI FILET, CAPERS LEMON SAUCE, SAUTEED SPINACH

SALMONE SELVATICO | 39

GRILLED ORA KING SALMON, SAUTEED ESCAROLE WITH TAGGIASCHE OLIVES, SAFFRON LEMON SAUCE

PAILLARD DI VITELLO | 59

POUNDED AND GRILLED VEAL CHOP, TRICOLOR RADICCHIO, ARUGULA, ENDIVE SALAD

MILANESE | 59

VEAL CHOP "MILANESE STYLE", *PATH VALLEY* ARUGULA AND TOMATO SALAD

POLLO BATTUTO | 33

JURGILEWICZ FARM POUNDED CHICKEN PAILLARD, BUTTER LETTUCE SALAD, LEMON OLIVE OIL

COSTATA DI MANZO | 55

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

BISTECCA DI MANZO 42

ROASTED ANGUS BEEF NY STEAK, ROASTED FINGERLING POTATOES, SUNNY SIDE UP EGGS

CONTORNI

SIDES | 12

BROCCOLI RABE | TRUFFLE HOUSE FRIES | BABY SPINACH
BABY ARUGULA SALAD | ASPARAGUS | HEIRLOOM CARROTS

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

All menu items are subject to daily changes.

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

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

Washington, D.C.