



Prix Fixe Dinner Menus

2025

Drawing upon culinary lessons learned in the great kitchens of his native land, Cafe Milano's Executive Chef Domenico Cornacchia presents an artful blend of dishes refined from different regions of Italy. He combines fresh ingredients with artisanal techniques to bring you the best of Italian Cuisine.



2025

CAFE MILANO • 3251 PROSPECT STREET NW • WASHINGTON DC 20008 • (O) 202 965 8990 • (F) 202 965 7119

ARMANI MENU

ANTIPASTO

PANZANELLA TOSCANA

CUCUMBERS, CELERY, TOMATOES, TAGGIASCA OLIVES, PICKLES,
RED ONION, AVOCADO, CROUTONS, LEMON VINAIGRETTE, AND MOZZARELLA

PRIMO

TORTELLONI CON PAPPALOMODORO

ROASTED TOMATOES AND BREAD-STUFFED TORTELLONI, SPRING BASIL, AND PARMIGIANO REGGIANO FONDUE

SECONDI

SALTIMBOCCA DI VITELLO

PAN ROASTED VEAL TENDERLOIN, ROSEMARY SAUCE, MASHED POTATOES, BALSAMIC GLAZED CIPOLLINE ONIONS

OR

MORO NERO

PAN-ROASTED WILD ALASKAN BLACK COD, SAUTEED SPINACH, AND FENNEL VELOUTÉ

DOLCE

PANNACOTTA ALLA VANIGLIA CON SORBETTO AI FRUTTI DI BOSCO

VANILLA PANNACOTTA WITH BERRY SORBET, ALMOND CRUMB



\$135.00 PER PERSON

All beverages, 10% tax and 22% service charge are additional

2025

CAFE MILANO • 3251 PROSPECT STREET NW • WASHINGTON DC 20008 • (O) 202 965 8990 • (F) 202 965 7119

VERSACE MENU

ANTIPASTO

BURRATA

APULIAN BURRATA, PATH VALLEY HEIRLOOM CHERRY TOMATOES, BASIL OIL, SABA "CAPRESE"

PRIMO

RISOTTO PRIMAVERA

RISOTTO WITH ASPARAGUS AND ARTICHOKES, PARMIGIANO REGGIANO

SECONDI

BISTECCA DI MANZO

8 OZ. SEARED ANGUS BEEF STRIP LOIN, ROSEMARY, ROASTED POTATOES, ASPARAGUS, HAWAIIAN BLACK LAVA SALT, BEEF JUS

OR

SPIGOLA CILENA

PAN-SEARED CHILEAN SEA BASS, WHITE WINE LEEK SAUCE, POTATO CAKE, ESCAROLE AND OLIVE

DOLCE

TORTA AL CIOCCOLATO

TWO CHOCOLATE AND PECAN CRUMBLE CAKE, HAZELNUT CREAM, RASPBERRY JELLY, VANILLA BEAN MOUSSE



\$132.00 PER PERSON

All beverages, 10% tax, and a 22% service charge are additional

GUCCI MENU

2025

CAFE MILANO • 3251 PROSPECT STREET NW • WASHINGTON DC 20008 • (O) 202 965 8990 • (F) 202 965 7119

ANTIPASTO

TONNO SCOTTATO

SEARED BLUEFIN TUNA, ROASTED EGGPLANT SAUCE,
CANDY CHERRY TOMATOES, MICRO SALAD, LEMON OIL

PRIMO

TORTELLONI CACIO E PEPE

HOUSE-AGED PECORINO SARDO FILLED TORTELLONI, BLACK PEPPERCORNS, ASPARAGUS, AND TRUFFLE

SECONDI

GUANCETTA DI MANZO WAGYU

SLOWLY COOKED WAGYU BEEF CHEEK, CELERY ROOT PUREE, SWEET AND SOUR GLAZED CARROTS, GREMOLADA

OR

SALMONE SELVAGGIO

GRILLED ORA KING SALMON, VEGETABLES, RED QUINOA, GREEN PEA PURÉE, CITRUS AND TOMATO SALSA

DOLCE

TIRAMISÙ

CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE, LINGUA DI GATTO COOKIES, CHOCOLATE-COATED COFFEE BEANS



\$125.00 PER PERSON

All beverages, 10% tax and 22% service charge are additional

2025

CAFE MILANO • 3251 PROSPECT STREET NW • WASHINGTON DC 20008 • (O) 202 965 8990 • (F) 202 965 7119

VALENTINO MENU

ANTIPASTO

INSALATINA J.J.

BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, MILD GORGONZOLA

PRIMO

MEZZEMANICHE ALLA NORMA

MEZZE MANICHE SHORT PASTA WITH ROASTED TOMATO SAUCE AND AGED RICOTTA CHEESE

SECONDI

FILETTO DI BRANZINO

ROASTED MEDITERRANEAN BRANZINO FILET WITH LEMONGRASS SAUCE, ARTICHOKE, AND ASPARAGUS

OR

SUPREMA DI POLLO ARROSTO

JURGILEWICZ FARM CHICKEN SUPREME, BABY CARROTS, CIPOLLINI ONION, THYME LEMON CAPERS SAUCE

DOLCE

TORTA AL CIOCCOLATO

TWO CHOCOLATE AND PECAN CRUMBLE CAKES, HAZELNUT CREAM, RASPBERRY JELLY, VANILLA BEAN MOUSSE



\$120.00 PER PERSON

All beverages, 10% tax and 22% service charge are additional

2025

CAFE MILANO • 3251 PROSPECT STREET NW • WASHINGTON DC 20008 • (O) 202 965 8990 • (F) 202 965 7119