



Prix Fixe Lunch 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 to you the best of Italian Cuisine.



2025

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

LUNCH DOLCE&GABBANA MENU

ANTIPASTO

INSALATA DI BARBABIETOLE E FORMAGGIO DI CAPRA

STEAMED HEIRLOOM BEETS, BABY ARUGULA, FETA CHEESE, BALSAMIC VINAIGRETTE

SECONDI

COSTINA DI MANZO WAGYU

SLOWLY COOKED WAGYU BEEF SHORT RIB, HERBED MASHED POTATOES, GREMOLATA, CRISPY POTATO GARNISH

OR

FILETTO DI ORATA DEL MEDITERRANEO

GRILLED DORADE FILLET, SPRING VEGETABLES AND RED QUINOA, CHERRY TOMATOES, LIME AND CAPER SALSA

DOLCE

TIRAMISÙ

CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE, LINGUA DI GATTO, CHOCOLATE COFFEE BEAN



\$92.00 PER PERSON

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

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LUNCH DIOR MENU

ANTIPASTO

INSALATINA J.J.

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

SECONDI

FILETTO DI BRANZINO

ROASTED MEDITERRANEAN BRANZINO FILET, SAUTÉED VEGETABLES

OR

POLLO ARROSTO

ROASTED BONELESS HALF CHICKEN WITH FINGERLING POTATOES, SAUTEE SWISS CHARDS

DOLCE

DELIZIA AL LIMONE

AMALFI COAST LIMONCELLO-SOAKED SPONGE CAKE, LEMON CREAM, CUSTARD CREAM, LEMON ZEST



\$88.00 PER PERSON

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LUNCH ZEGNA MENU

ANTIPASTO

BURRATA

APULIAN BURRATA, ASPARAGUS, AND CONFIT CHERRY TOMATOES, GREEN PEA SAUCE

SECONDI

FILETTO DI BRANZINO DEL MEDITERRANEO

SAUTÉED MEDITERRANEAN SEA BASS FILLET, SAFFRON-LEMON SAUCE, SAUTÉED BABY CARROTS AND GREEN BEANS
OR

BATTUTA DI POLLO ALLA GRIGLIA

GRILLED POUNDED CHICKEN BREAST WITH BABY ARUGULA AND CHERRY TOMATOES

DOLCE

TORTA AL CIOCCOLATO

TWO CHOCOLATE AND ALMOND CAKE, WHITE CHOCOLATE GANACHE, RASPBERRY JELLY



\$85.00 PER PERSON

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

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LUNCH CUCINELLI MENU

ANTIPASTO

MOZZARELLA DI BUFALA

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, MODENA BALSAMICO

SECONDI

CONTROFILETTO DI MANZO

ANGUS NEW YORK STRIP STEAK, FOREST MUSHROOM, BEEF JUS

OR

IPPOGLOSSO

WILD ALASKAN HALIBUT, CHANTERELLE MUSHROOMS, FAVA BEANS, GREEN PEA PURÉE

DOLCE

MILLEFOGLIE DI PERE E NOCCIOLA

BARTLETT PEAR AND HAZELNUT CREAM NAPOLEON, HAZELNUT CHOCOLATE CREAM SAUCE



\$86.00 PER PERSON

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