CAFE MILANO

ARTISANAL BREAD SERVICE

BREAD SELECTION | 18 SERVES 2 · 28 SERVES 4
WHOLE WHEAT BREAD, RUSTIC COUNTRY LOAF,
HOUSE-MADE FOCACCIA, CRISPY GRISSINI, CARASAU FLATBREAD.
SERVED WITH MARINATED OLIVES, SUN-DRIED TOMATO TAPENADE,
AND ITALIAN EXTRA-VIRGIN OLIVE OIL.

IMPORTED ITALIAN OLIVE SELECTION | 10
TAGGIASCHE AND NOCELLARA OLIVES, PICKLED GARLIC, LUPINI BEANS, ITALIAN SEASONING.

CRUDO O QUASI

● BATTUTA DI TONNO | 26
YELLOWFIN TUNA AND AVOCADO TARTARE, CALABRIAN CHILI AIOLI, TAGGIASCHE OLIVES, ORANGE

● CARPACCIO DI MANZO | 25
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 | 25
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)**

POLPO GRIGLIATO | 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.*

If you have any food allergies or dietary restrictions, kindly inform your server.

INSALATE

INSALATA MILANO | 16
BABY ARUGULA, FENNEL, LEMON, OLIVE OIL, MEDORO PECORINO CHEESE **(V/D)**

INSALATINA J.J. | 18
BUTTER LETTUCE SALAD, LEMON VINAIGRETTE, CANDIED WALNUTS, MILD GORGONZOLA **(N/D/V)**

PANZANELLA J.K. | 19
CHOPPED SALAD OF RADICCHIO, BELGIAN ENDIVE, CHERRY TOMATOES,
TAGGIASCHE OLIVES, CELERY, AVOCADO, CUCUMBER, BALSAMIC VINAIGRETTE **(V)**

CAFE MILANO

PASTE E RISOTTI

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

LINGUINE B. JOHNSON | 51
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 | 32
HOUSE TAGLIATELLE, VEAL, PORK, AND BEEF RAGÙ "BOLOGNESE STYLE"

* PAPPARDELLE PRADA | 34
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 | 34
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

CAFE MILANO

PESCI

SPIGOLA CILENA | 48
PAN SEARED CHILEAN SEA BASS, BLACK GARLIC SAUCE, CARAMELIZED FENNEL

IPPOGLOSSO | 46
WILD ALASKAN HALIBUT, GREEN PEAS, FOREST MUSHROOMS, LEMON OLIVE OIL

SALMONE SELVAGGIO | 45
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, POTATO MILLEFEUILLE, ASPARAGUS, VEAL JUS" SALTIMBOCCA" **(D)**

COSTINE DI MANZO WAGYU | 49
SLOWLY COOKED WAGYU BEEF SHORT RIBS, MASHED POTATOES, GREMOLADA **(D)**

POLLO ARROSTO | 38
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

ITALIAN EXTRA VIRGIN OLIVE OIL, IGP TOSCANO
AZIENDA AGRICOLA CARRAIA
(16 OZ BOTTLE)

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.

Washington, D.C.