



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

TUSCAN PANZANELLA, CUCUMBERS, CELERY, TOMATOES,
TAGGIASCHE OLIVES, PICKLES, RED ONION, AVOCADO,
CROUTONS, LEMON VINAIGRETTE, AND MOZZARELLA CREAM

PRIMO

TORTELLONI CON PAPPAL POMODORO

ROASTED TOMATO AND BREAD-STUFFED TORTELLONI,
SPRING BASIL, AND PARMESAN CHEESE FONDUE

SECONDI

FILETTO DI VITELLO SALTIMBOCCA STYLE

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

MORO NERO

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

DOLCE

VANILLA PANNA COTTA CON SORBETTO AI FRUTTI DI BOSCO

VANILLA PANNA COTTA WITH BERRY SORBET, ALMOND CRUMBLE



\$135.00 PER PERSON

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

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VERSACE MENU

ANTIPASTO

BURRATA

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

PRIMO

RISOTTO PRIMAVERA

RISOTTO WITH ASPARAGI E CARCIOFI, 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 OLIVES

DOLCE

TORTA AL CIOCCOLATO

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



\$132.00 PER PERSON

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GUCCI MENU

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, TRUFFLE "CACIO E PEPE STYLE"

SECONDI

GUANCETTA DI MANZO WAGYU

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

SALMONE SELVATICO

GRILLED ORA KING SALMON, VEGETABLES, RED QUINOA,
GREEN PEA PUREE, CITRUS, TOMATOES SALSA

DOLCE

TIRAMISÙ

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



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VALENTINO MENU

ANTIPASTO

INSALATINA J.J.

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

PRIMO

MEZZEMANICHE ALLA NORMA

MEZZEMANICHE WITH ROASTED TOMATO SAUCE,
AND AGED RICOTTA CHEESE

SECONDI

FILETTO DI BRANZINO

ROASTED MEDITERRANEAN BRANZINO FILET,
LEMONGRASS SAUCE, ARTICHOKEs, AND ASPARAGUS
OR

SUPREMA DI POLLO ARROSTO

JURGIELEWICZ FARM CHICKEN SUPREMA, BABY CARROTS,
CIPOLLINE ONIONS, THYME-LEMON CAPER SAUCE

DOLCE

TORTA AL CIOCCOLATO

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



\$120.00 PER PERSON

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