



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 HORSE RADISH, EVOO, SEA SALT

ANTIPASTI

BURRATA | 27

APULIAN BURRATA, PATH VALLEY HEIRLOOM TOMATOES, BASIL OIL, SABA "CAPRESE" (D)

● VITELLO TONNATO | 24

VEAL IN A VELVET 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" | 27

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)



PASTE E RISOTTI

CAPELLINI ANN HAND | 25

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 | 35

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 | 15

FRESH ROSEMARY AND SEA SALT FOCACCIA. ADD TOMATOES BRUSCHETTA 5/ ADD PROSCIUTTO 10

CAFE MILANO | 27

MAIDA-VASTOLA TOMATO, FIOR DI LATTE MOZZARELLA, ARTICHOKE, 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, ARTICHOKE, ITALIAN MILD SAUSAGE, GRANA PADANO

CALABRESE | 28

MAIDA-VASTOLA TOMATO, BUFFALO MOZZARELLA, SPICY SALAME, NDUJA, SCAMORZA



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 | 63

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.