



Prix Fixe
Dinner Menus
FALL WINTER 2019

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



FALL – WINTER 2018 - 2019

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

Armani Menu

Antipasto

CAPELANTE SCOTTATE, CAVOLFIORRE IN AGRODOLCE, PUREA DI MELANZANE AFFUMICATE
Pan Seared Scallops, Sweet and Sour Cauliflower, Smoked Eggplant Purée

Primo

RISOTTO DI CARCIOFI, RICOTTA E GAMBERI ROSSI
Artichokes, Ricotta Cheese and Red Prawn Risotto

Secondi

FILETTO DI SPIGOLA DEL CILE ARROSTO, CARCIOFINI, PATATE, SALSA DI BROCCOLINI
Roasted Chilean Sea Bass Filet, Broccoli Sauce, Baby Artichokes, Fingerling Potatoes

OR

FILETTO DI MANZO ALLE ERBE, SALSA AL CHIANTI, PORCINI SALTATI, PURÉE DI PATATE
Roasted Beef Tenderloin in an Herbs Crust, Sautéed Porcini Mushrooms, Mashed Potatoes

Dolce

CANNOLO SICILIANO
Sicilian Cannolo with Ricotta Cheese, Candied Orange, Chocolate Chips, Vanilla Cream



\$ 1 2 0 . 0 0 P E R P E R S O N

All beverages, 10% tax and 20% service charge are additional

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Classic Milano Menu

Antipasti

TARTAR DI TONNO, QUINOA E VERDURE, SALSA ALL'AVOCADO
Tuna Tartare, Quinoa and Vegetable Salad, Avocado Sauce

Primo

RISOTTO ALLE CASTAGNE, ZUCCA, ROSMARINO E PARMIGIANO
Pumpkin Risotto with Rosemary, Chestnuts and Parmigiano Cheese

Secondo

CONTROFILETTO DI MANZO AL MARSALA, ASPARAGI E PATATE ARROSTO
New York Strip Steak, Marsala Sauce, Asparagus and Roasted Potatoes

OR

FILETTO DI DENTICE, SALSA ALLA SICILIANA, VERDURE SALTATE
Red Snapper Filet, Tomato, Capers and Olive Sauce, Sautéed Vegetables

Dolce

SEMIFREDDO ALL'ASSENZIO, CUORE AL CAFFÈ, SALSA AL CIOCCOLATO
Absinthe Parfait, Coffee Center, Chocolate Sauce



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Gucci Menu

Antipasti

MOZZARELLA DI BUFALA CON CREMA DI POMODORO
POMODORINI VARIEGATI E OLIVE TAGGIASCHE CON BRUSCHETTA
Imported Buffalo Mozzarella, Fresh Tomato Cream,
Heirloom Tomato, Taggiasche Olives and Crostino

Primo

FUSILLI FATTI IN CASA AL PREZZEMOLO
RAGOUT DI VITELLO ALLA GENOVESE, FUNGHI PORCINI
House Made Parsley Fusilli, Veal Ragout Genovese Style, Porcini Mushrooms

Secondo

COSTOLETTE DI MANZO BRASATE AL VINO ROSSO, POLENTA MORBIDA, SPINACI
Braised Short Ribs, Red Wine Reduction, Creamy Polenta, Sautéed Spinach

OR

OMBRINA ARROSTO, SALSA DI FINOCCHI ALLO ZAFFERANO, FAGIOLINI E CAROTINE
Roasted Chilean Sea Bass, Saffron Fennel Sauce, Baby Carrots, Green Beans

Dolce

TORTA AL FORMAGGIO, ARANCE DI SICILIA, SALSA AI LAMPONI
Orange Cheese Cake, Raspberry Sauce



\$ 85.00 PER PERSON

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Zegna Menu

Antipasto

BURRATA PUGLIESE, FRISELLA, POMODORI, SALSA AL PREZZEMOLO, OLIVE
Imported Burrata, Twice-Baked Frisella Bread, Heirloom Tomato,
Parsley Sauce, Taggiasche Olives

Primo

CANNELLONI GRATINATI AI CARCIOFI E GAMBERI, PINOLI E SALSA AL BASILICO
House-Made Cannelloni Pasta Au Gratin Stuffed with Artichokes and Shrimp,
Pine Nut and Basil Sauce

Secondo

MERLUZZO NERO CARBONAILO, SALSA DI CAVOLFIORE E NOCCIOLE CAROTINE, FUNGHI PORCINI
Alaskan Black Cod Fillet,
Cauliflower and Hazelnut Sauce, Baby Carrots, Porcini Mushrooms

OR

GUANCIA DI VITELLO AL MARSALA, PURÉE DI PATATE AL ROSMARINO, FUNGHI SALTATI
Braised Veal Cheek, Marsala Sauce, Rosemary Mashed Potatoes, Sautéed Mushrooms

Dolce

SFERA DI MERINGA, MOUSSE DI YOGURT, AMARENE, CIOCCOLATO FONDENTE
Meringue Sphere, Yogurt Mousse, Cherry, Chocolate Sauce



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