



Prix Fixe
Lunch Menus

FALL WINTER 2019

Drawing upon culinary lessons learned in the great kitchens of his native land, Cafe Milano's Executive Chef Franco Sangiacomo 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

Prada Menu

Antipasto

TORRETTA DI BARBABIETOLA ROSSA, FORMAGGIO MORBIDO,
SCORZETTA DI LIMONE, PINOLI E SPINACI
Beetroot Tower, Goat Cheese, Baby Spinach and Lemon Zest

Primo

PICI ALLA SENESE, RAGÙ DI FUNGHI MISTI E POMODORO PICCANTE
House-Made Pici Pasta, Mixed Wild Mushroom Ragout, Spicy Tomato Sauce

OR

SUPREMA DI POLLO, RADICCHIO ROSSO BRASATO CON UVETTA, FONDENTE DI PATATA, CREMA
DI TALEGGIO
Pan Seared Chicken Supreme, Braised Radicchio with Raisins,
Mashed Potatoes, Taleggio Cheese Fondue

Dolce

INSALATA DI FRUTTA, SORBETTO AL LIMONE
Fruit Salad, Lemon Sorbet



\$ 45.00 PER PERSON
All beverages, 10% tax and 20% service charge are additional

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Valentino Menu

Antipasto

CAPRESE DI BUFALA, PANE CARASAU E INSALATA MISTA
Buffalo Mozzarella Caprese, Sardinian Flatbread, Mixed Salad

Secondi

OSSOBUCO ALLA MILANESE, SPINACI SALTATI E CANNELLINI
Braised Veal Shank Milanese Style, Sautéed Spinach and Cannellini Beans

OR

FILETTO DI SALMONE, PURÉE DI ZUCCA GIALLA, CIPOLLA CARAMMELLATA E BROCCOLI
Pan Seared Salmon, Pumpkin Sauce, Caramelized Onion and Sautéed Broccolini

Dolce

CASSATA SICILIANA
Ricotta Cake, Candied Fruit, Dates, Chocolate Chips and Orange Glaze



\$ 49.00 PER PERSON
All beverages, 10% tax and 20% service charge are additional.

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Moschino Menu

Primo

RIGATONI FATTI IN CASA ALL'AMATRICIANA

House-Made Rigatoni Pasta, Guanciale, Caramelized Onion, Pecorino and Tomato Sauce

Secondi

ROLLÉ DI VITELLO BRASATO, FAGIOLI BORLOTTI ALL'UCCELLETTO, CAROTINE

Braised Veal Roll, Borlotti Beans, Sage-Tomato Sauce, Sautéed Baby Carrots

OR

FILETTO DI PESCE SPADA GRIGLIATO, CAPONATA DI VERDURE, SALMORIGLIO

Grilled Sword Fish Filet, Vegetable Caponata, Salmoriglio Sauce

Dolce

TIRAMISU CLASSICO

Classic Italian Tiramisu



\$ 53.00 PER PERSON

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