

Happy Holidays!

December 24, 2024

FEAST OF THE SEVEN FISHES

From 11:30 AM

Enjoy our festive **Christmas Specials!**
Your à la carte favorites are also available.

December 25, 2024

CHRISTMAS DAY

From 11:30 AM to 8:30 PM

Enjoy our menu additions or opt for our regular à la carte menu.

December 31, 2024

NEW YEAR'S EVE

From 11:30 AM to 7:00 PM

Choose from our regular à la carte menu
or explore our **Holiday Specials.**

From 9:00 PM to 2025

Enjoy our New Year's Eve **tasting menu for \$250 per person**,
featuring live entertainment by **Jeremy Ragsdale** and **Rachel Boyd.**

The evening includes a glass of champagne
and excludes all other beverages, tax, and gratuity.



Feast of The Seven Fishes

MINISTRA DI FAGIOLI E COZZE 18

CANNELLINI BEAN AND VEGETABLE SOUP, MUSSEL MEAT, ROSEMARY OIL

BACCALÀ MANTECATO 23

WHIPPED COD, POLENTA CHIPS, VENETIAN SPICES

CHELE DI ASTICE CON SALSETTA AL RAFANO 29

CRISPY MAINE LOBSTER CLAWS, CRISPY ARTICHOKE, HORSERADISH AIOLI, SQUASH BLOSSOM

CARPACCIO DI ORATA AGLI AGRUMI 25

MEDITERRANEAN DORADE CARPACCIO, CITRUS SAUCE, BOTTARGA

CALAMARI SCOTTATI ALLE FAVE 24

RHODE ISLAND CALAMARI, DRIED FAVA BEAN PURÉE, LEMON OLIVE OIL

LINGUINE AL LIMONE CON VONGOLE 55

LEMON LINGUINI, WILD ALASKAN KING CRAB, COCKLES CLAMS, CHERRY TOMATOES, LEMON ZEST

FILETTO DI DENTICE DEL MEDITERRANEO 46

MEDITERRANEAN PINK SNAPPER FILLET,
ESCAROLE WITH OLIVES, PARSNIPS, SAFFRON LEMON SAUCE

*BRODETTO DI PESCE ADRIATICO 46

FISHERMAN STYLE FISH AND SHELLFISH STEW, SNAPPER, CALAMARI,
BABY OCTOPUS, SEA BASS, SHRIMP, SAFFRON TOMATO BROTH, GRILLED BREAD

MILLEFOGLIE ALLE CASTAGNE 18

ITALIAN CHESTNUT "NAPOLEON," CHOCOLATE GRAPPA SAUCE, VANILLA GELATO

FROM THE GRILL

SICILIAN RED PRAWNS 35 EACH

DANISH LANGOUSTINE 35 EACH

*24 OZ WHOLE DANISH DOVER SOLE | 120

*WHOLE MEDITERRANEAN BRANZINO | 85

*8 OZ MISHIMA FARM U.S. WAGYU BEEF | 75

*A5 JAPANESE KOBE BEEF NY STRIP | 30 PER OZ

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



Merry Christmas!

CAPPELLETTI IN BRODO 18

HOUSE-MADE CAPPELLETTI IN CHICKEN BROTH, CRISPY PARMIGIANO REGGIANO

FRITTURA MISTA DI PESCE 25

CRISPY LOBSTER CLAW, CALAMARI & RED MULLET, ZUCCHINI, LEMON, MALDON SALT

ALICI BIANCHE MARINATE CON INSALATA 23

MARINATED WHITE ANCHOVIES, VEGETABLE AND MAYO SALAD, PICKLED RADISH

CALAMARI GRIGLIATI 25

GRILLED RHODE ISLAND CALAMARI, MASHED DRIED FAVA BEANS, LEMON OLIVE OIL

TAJARIN VERDI AL RAGÙ DI FAGIANO 36

HOUSE SPINACH TAJARIN, PHEASANT RAGÙ, TALEGGIO CHEESE FONDUE

OSSOBUCO DI VITELLO ALLA MILANESE 59

BRAISED VEAL SHANK OSSOBUCO, SAFFRON RISOTTO MILANESE STYLE, GREMOLADA

* SUPREMA D'ANATRA ALLE CASTAGNE 45

LA BELLE FARM DUCK BREAST,
MARSALA WINE REDUCTION, BRAISED RADICCHIO AND BLACK TRUFFLE

*DENTICE DEL MEDITERRANEO 46

WILD MEDITERRANEAN PINK SNAPPER FILLET,
ESCAROLE WITH OLIVES, PARSNIPS, SAFFRON LEMON SAUCE

TORTINO DI PANETTONE 18

WARM ITALIAN PANETTONE CAKE, GELATO,
CREAM OF VANILLA AND GRAPPA SAUCE

FROM THE GRILL

* 24 OZ WHOLE DANISH DOVER SOLE | 120

*WHOLE MEDITERRANEAN BRANZINO | 85

*8 OZ MISHIMA FARM US WAGYU BEEF | 75

*A5 JAPANESE KOBE BEEF NY STRIP | 30 PER OZ

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



Happy New Year!

CAVIAR BITES

BRIOCHE WITH GUANCIALE AND SEVRUGA BLACK DIAMOND CAVIAR (3 OR 6 PIECES) – \$45 / \$95
FOCACCIA DI RECCO WITH SEVRUGA BLACK DIAMOND CAVIAR (3 OR 6 PIECES) – \$45 / \$95

CAFE MILANO'S SELECTION

Served with traditional accompaniments

SEVRUGA CAVIAR (33G) – \$195

TASTING NOTES: BRINY AND SALTY, INTENSE, NUTTY, SLIGHTLY FIRM.

OSETRA ROYAL CAVIAR (33G) – \$250

TASTING NOTES: BRINY AND SALTY, BUTTERY, JUICY, WITH A RICH, CREAMY FINISH.

New Year's Eve Tasting Menu

\$250 per person | Includes a glass of champagne; excludes all other beverages, tax, and gratuity.

APERITIVO DI BENVENUTO

CHEF'S WELCOME BITE

ANTIPASTO

CODA DI ARAGOSTA DEL MAINE

MAINE LOBSTER TAIL WITH CELERY, RED ONION, TOMATO "CATALANA," BURRATA, AND CAVIAR.

or

TORTINO DI PASTINACA E TARTUFO BIANCO

WARM PARSNIP TART, MASHED PARSNIPS, PORCINI MUSHROOM RAGU, AND WHITE TRUFFLE.

PRIMO

RAVIOLO ALL'UOVO D'OCA E TARTUFO BIANCO

LA BELLE FARM DUCK EGG RAVIOLO WITH BUTTER, SAGE, AND ALBA WHITE TRUFFLE.

or

GNOCCHI DI CAROTE, CORIANDOLI DI CAVOLFIORE E TARTUFO NERO

AMISH CARROT GNOCCHI WITH HEIRLOOM CAULIFLOWER, CELERY, AND PÉRIGORD BLACK TRUFFLE.

SECONDO

FILETTO DI SOGLIOLA DEL DOVER AL TARTUFO NERO INVERNALE

WILD DOVER SOLE FILLET WITH ROMANESCO, BUTTER-POACHED PINK SHRIMP, AND PÉRIGORD BLACK TRUFFLE.

or

BISTECCA DI MANZO WAGYU E COSTINE

WAGYU BEEF NEW YORK STEAK AND SHORT RIBS WITH BABY ROOT VEGETABLES AND PÉRIGORD BLACK TRUFFLE.

or

MILLEFOGLIE DI SEDANO RAPA AL TARTUFO BIANCO

CELERY ROOT NAPOLEON WITH MATTAKE MUSHROOMS AND ALBA WHITE TRUFFLE.

PRE-DESSERT

SGROPPINO AL FRUTTO DELLA PASSIONE E PROSECCO

PASSION FRUIT AND PROSECCO SGROPPINO.

DOLCE

CREMOSO DI CIOCCOLATO AMEDEI, CIOCCOLATO BIANCO, NOCCIOLE E TARTUFO BIANCO

AMEDEI CHOCOLATE CREMOSO WITH WHITE CHOCOLATE, PIEDMONT HAZELNUTS, AND WHITE TRUFFLE.

or

ANANAS MARINATO E SPEZIATO, CREMOSO AL TÈ VERDE

MARINATED AND SPICED PINEAPPLE WITH GREEN TEA CREAM.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

