



Sip, Savor, Love

VALENTINE'S DAY AT CAFE MILANO

FEBRUARY THURSDAY 13, FRIDAY 14 AND SATURDAY 15, 2025

Recommended by Chef Franco Sangiacomo

Antipasti

APHRODISIA | 33

A TRIO OF OYSTERS: RAW OYSTER WITH PASSION FRUIT, TEMPURA OYSTER WITH LEMON GEL, SPICY GRATIN OYSTER, AND LOVE ELIXIR.

GRANCHIO REALE DELL'ALASKA | 45

KING CRAB SALAD WITH GINGER, AVOCADO, AND CAVIAR.

SINFONIA LUSSURIOSA DI CAPPESANTE | 37

PAN-ROASTED SEA SCALLOPS WITH SAFFRON CHAMPAGNE SAUCE AND ASPARAGUS.

TERRINA DI FOIE GRAS | 41

FOIE GRAS TERRINE WITH CARAMELIZED FIGS, BLACK TRUFFLE, AND BRIOCHE.

Primi

SOTTO LE COPERTE | 41

HOUSE-MADE LASAGNETTA "UNDER THE BLANKET" WITH CHERRY TOMATOES, EGGPLANT, AND MOZZARELLA.

CUORI | 47

HEART-SHAPED RAVIOLI FILLED WITH SHRIMP, SERVED WITH A SPICY BEET SAUCE.

Secondi

MERLUZZO NERO CARBONARO | 47

ROASTED BLACK COD FILLET WITH BRAISED BABY ARTICHOKES AND BELL PEPPER SAUCE.

FILETTO ROSSINI | 53

BEEF Tournedos with foie gras, black truffle, and marsala sauce, prepared "rossini style."

Dolce

TENTAZIONE | 18

DARK CHOCOLATE MOUSSE WITH A BLOOD ORANGE HEART, PASSION FRUIT SORBET, AND STRAWBERRY SAUCE.

Lovers' Flame

WHOLE DANISH DOVER SOLE | 160

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 foodborne illness, especially if you have certain medical conditions.

