

Café Milano

**Café Milano of South Beach
MENU
1 Prefix Menu'**

APPETIZER CHOICE OF

CALAMARI FRITTI CON ZUCCHINE IN SALSA ARRABIATA

Fried Calamari and Zucchini served served with Arrabiata Sauce

OR

INSALATA CESARE CON CROSTINI E SCAGLIE DI PARMIGIANO

Heart of lettuce with bread croutons, parmesan cheese and our homemade Caesar dressing

OR

PASTA E FAGIOLI

Traditional cannellini beans and pasta soup drizzled with extra virgin olive oil

SECOND COURSE CHOICE

PENNE ALL'ARRABBIATA

Penne pasta with Olive Oil, Garlic, Red Crushed Pepper, Tomato sauce and Italian parsley

OR

BATTUTA DI POLLO ALLA GRIGLIA

Pounded grilled chicken breast, with honey mustard sauce,

Served with Tricolor Salad and goat cheese

OR

SALMONE IN PADELLA CON CARCIOFI OLIVE E PATATE SCHIACCIATE

Sauté Norwegian Salmon with artichoke olives white wine and cherry tomato,

Served with crushed potato

DESSERT

TIRAMISU "MILANO"

Classic Tiramisu Of Mascarpone Cheese And Espresso Soaked Lady Finger Biscuits

\$45 per person + tax and gratuity

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MENU

2 Prefix Menu'

APPETIZER CHOICE OF

TRICOLORE CON CAPRINO GRATINATO ALLE ERBE

Rocket salad, Endive and Radicchio with lemon dressing and topped with warm gratin Goat Cheese

OR

ZUPPA DI LENTICCHIE

Traditional lentil soup

OR

QUADRUCCI DI GRANCHIO CON SALSA DI PEPERONI DOLCI

Lightly fried Crab Cakes with mixed Green Salad and sweet roasted pepper sauce

SECOND COURSE CHOICE

GARGANELLI ALLA CHECCA CON MOZZARELLA FRESCA

Garganelli pasta, with fresh diced tomato, garlic, red flakes peperoncino pepper

OR

TONNO ALLA LIVORNESE

Grilled Tuna steak with olives capers cherry tomato

OR

SCALOPPINE DI VITELLO ALLA ZINGARA

Sautéed Veal Scaloppine with Artichoke, Dry Tomato in a White Wine Sauce

DESSERT

TIRAMI SU "MILANO"

Classic Tiramisu Of Mascarpone Cheese And Espresso Soaked Lady Finger Bisquits

\$ 50 per person + tax and gratuity

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MENU

3 Prefix Menu'

APPETIZER CHOICE OF

ARANCINI DI RISO RIPIENI DI CARNE

Fried Traditional Rice Ball stuffing with Chili Meat Ragu' served with Salsa Pomodoro
Or

TRICOLORE CON CAPRINO GRATINATO ALLE ERBE

Rocket salad, Endive and Radicchio with lemon dressing and topped with warm gratin Goat Cheese
Or

ZUPPA DI CRANCHIO

Jumbo Lump Crab Meat soup

SECOND COURSE CHOICE

AGNOLOTTI DI VITELLO IN SALSA FUNGHI E OLIO TARTUFATO

Home made ravioli stuffed with veal and served with mix mushrooms sauce and truffle oil
Or

SALMONE IN PADELLA CON CARCIOFI OLIVE E PATATE SCHIACCIATE

Sauté Norwegian Salmon with artichoke olives white wine and cherry tomato, served with crushed potato
Or

MAIALINO ALLA SASSI

Oven Roasted Pork Tenderloin, with bacon Red Onion, in Marsala wine Sauce and served with
Risotto Parmigiana
Or

MILANESE DI POLLO ALLA PARMIGIANA

Pounded and breaded chicken breast topped with Tomato sauce; melted mozzarella and parmesan
Cheese, served with Tuscany fry.

DESSERT

CIOCCOLATISSIMO

Warm Chocolate "Lava" Cake With Vanilla Gelato And Chocolate Sauce

\$ 55 per person + tax and gratuity