

Caffe Milano

DRINKS

OUR FAVORITE CRAFT COCKTAILS

GOLDEN HOURS	22
Titos Vodka, Italicus, Peach Liqueur Prosecco	
BERRY BLOOM SPRITZ	16
Rose' Prosecco, Blackberry, Homemade Hibiscus Nectar, Ginger Beer	
DARK CAMILLE	24
Zacapa Rum, Kahlua, Courvoisier Syrup, Cocoa Bitters	
FIFTH CLUB	22
C.C, Apple Liqueur, Apple Juice, Amaret- to, Lemon Juice, Maple Syrup	
FLY DOWN	19
Tanqueray, Amaro Nonnino, Liqor 43	
JULIET'S SONGS	23
Don Julio Tequila, Elderflower Liquor, Syrup.	
SMOKED OLD FASHIONED	22
Redemption Bourbon – Angostura Maple Syrup – Maraschino Cherry	
OUR ESPRESSO MARTINI ®	22
Vanilla Vodka – Baileys Kahlua – Chocolate Liqueur	
PASSION FRUIT MOJITO	18
Lime – Organic Brown Sugar Local Mint – Well Vodka Passion Fruit – Passoa Liqueur	
HUGO SPRITZ	16
St Germain – Prosecco - Mint Leaves - Lime	
MILANO THYME	18
Infused Gin – Cucumber Fresh Thyme – Soho Lychee Liqueur	
SPICY SMOKED MARGARITA	18
Mezcal – Agave – Lime – Jalapeno	

BEERS

CORONA	8
GOOSE ISLAND IPA	8
MORETTI BIONDA	8

DRAFT

BUD LIGHT	7
STELLA ARTOIS	8
AMBER BOCK	8
ISLAMORADA ALE	8

HAPPY HOUR

\$7 DRINKS:

THE CLASSICS

MARGARITA
Tequila – Organic Mix
STRAWBERRY MARGARITA
Tequila – Organic Mix
SANGRIA
White or Red
SPRITZ
Aperol – Prosecco – Soda
MOSCOW MULE
Tito's Vodka – Fresh Lime Juice
BELLINI
Peach Puree` – Prosecco Zardetto

BEER \$6

DOLOMITI - ITALY
MICHELOB ULTRA - USA

3PM TO 4:45PM

(SUNDAY - THURSDAY)

3PM TO 4:30PM

(FRIDAY & SATURDAY)

NOT AVAILABLE FOR:
THANKSGIVING DAY, OCTOBER 31ST
FROM DECEMBER 24TH TO JANUARY 1ST,
FEBRUARY 14TH, FERRARI SHOW,
EASTER DAY, JULY 4TH AND ANY OTHER DAYS WHEN
THERE IS A SPECIAL EVENT OR STREET CLOSURE.

CHAMPAGNE GL|BTL

Moët & Chandon - Brut - France	30/165
Veuve Clicquot - Remis, Brut	175
Moët & Chandon Rose - Brut - France	150
Ace of Spades - France	500
Dom Perignon - France	550
Cristal - Louis Roederer - France	590

SPARKLING GL|BTL

Prosecco – La Gioiosa - DOC Italy	14/52
Rose – La Gioiosa - DOC Italy	14/56
Moscato - Gemma di Luna – Italy (6.5 oz)	14

WHITE / ROSE BY THE GLASS GL|BTL

Pinot Grigio - Casalini - Veneto - It	14/56
Chard. Jordan – Russian R Valey	23/92
Chardonnay - Valle - Friuli - Italy	14/56
Sauvignon Blanc - Valle - Friuli - Italy	13/52
Gavi - Villa Sparina - Italy	14/56
Rosé - San Marzano - Puglia – Italy	13/52

RED BY THE GLASS GL|BTL

Chianti - Cedro - Toscana - Italy	14/52
Cabernet - Eos - California	15/56
Barolo - Fabio Oberto - Piemonte - It.	22/88
Amarone – Morandini - Italy	23/92
Super Tuscan - Fontegalli - Italy	15/60
Merlot - Donini - Italy	14/52
Pinot Noir - Paradosso - Italy	15/56
Montepulciano - I Casali - Italy	15/56
Malbec Reserva - Cland – Argentina	14/52

WINE BY THE BOTTLE
ASK YOUR SERVER FOR THE FULL WINE LIST



HAPPY HOUR

50% OFF FOOD - \$7 SELECTED DRINKS & HOUSE WINES - \$6 BEERS

ANTIPASTI

BRUSCHETTA 16

(3PC) Topped with fresh vine tomatoes, fresh basil and EVOO

PARMIGIANA 24

Sliced eggplant topped with fiordilatte mozzarella, tomato sauce, parmigiano cheese and fresh basil

MEAT BALLS 22

With pecorino cheese

FRITTO MISTO 28

Fried calamari, shrimp, zucchini served with a side of tartar sauce

ARANCINI 19

Fried rice ball with saffron and mozzarella cheese and parmesan cream sauce (Add truffle \$6)

PROSCIUTTO MOZZARELLA 29

Arugula, balsamic glaze

SOUP OF THE DAY 16

SALADS

KALE 21

With pine nuts, cabbage, dry raisin, parmesan, mustard honey sauce

CAFFE MILANO 27

Burrata, mixed cherry tomatoes, pesto dressing and crumble bread

ITALIAN CAESAR 18

Romaine lettuce, shaved parmigiano cheese and croutons in a Caesar dressing

(Add shrimp 9 Add chicken 7)

HOMEMADE PASTA

RIGATONI CARBONARA 29

Guanciale, eggs, parmesan and black pepper

GRAND MAMA LASAGNA 29

Fresh homemade lasagna layered with bechamel and homemade bolognese sauce

GNOCCHI ALLA SORRENTINA 30

Potato dumplings, tomato and stracciatella sauce

RISOTTO FRUTTI DI MARE 49

Arborio rice with calamari, mussels, clams, shrimp

RAVIOLI OF THE DAY 39

Ask your server

TORTELLINI 35

Stuffed with beef in a cream, ham, peas, mushrooms sauce

MAIN COURSES

CHICKEN PARMIGIANA 39

Breaded breast, tomato sauce, mozzarella, spaghetti tomato sauce

PORK CHOP 46

Mashed Potato, Mushroom Sauce

OCTOPUS 39

Grilled served with roasted potatoes, dry tomato sweet chili sauce

SALMON 41

Grilled salmon with sautéed spinach, oil and garlic, spicy vodka sauce

CHEESEBURGER 29

*8oz Angus smash burger, cheddar, arugula, tomato (Add bacon \$3)

SIDES

SPINACH SAUTÉED W/ BUTTER 12

FRENCH FRIES 11

MASHED POTATO 12

FRESH PASTA IS HANDMADE BY OUR KITCHEN CREW.

We inform you that our dishes are freshly prepared therefore you may have a longer waiting time.

Consuming raw or undercooked meat, eggs, and/or fish may increase your risk of food illness, especially if you have certain medical conditions. Please notify your server if you have any food allergies.