

## *Dolci*



### **GELATI**

OLIVE OIL / RUM RAISIN / PISTACHIO / VANILLA / DARK CHOCOLATE

35.

### **TIRAMISU TRADIZIONALE**

80.

### **VANILLA PANNA COTTA**

WITH STRAWBERRY AND CITRUS SALAD

65.

### **MERINGATA**

WITH FRESH BERRIES, COMPOTE AND VANILLA GELATO

65.

### **CANNOLI SICILIANI**

RICOTTA CREAM WITH CHOCOLATE CHIPS IN A CRISPY PASTRY SHELL

70.

### **PISTACHIO CRUSTED MANGO GELATO**

WITH WILD BERRY COMPOTE

65.

## **CAFFÈ MILANO**

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*Milano*  **CAFFÈ**

## Antipasti

### BEEF CARPACCIO

WITH ARUGULA AND AGED PARMIGIANO REGGIANO

95.

### GREEN ASPARAGUS

WITH FRIED EGG, BLACK TRUFFLES AND SAGE BUTTER SAUCE

145.

### VITELLO TONNATO ALLA PIEMONTESE

VEAL WITH CREAMY TUNA SAUCE AND CAPERS

105.

### EGGPLANT PARMIGIANA

WITH BASIL AND PARMIGIANO REGGIANO

85.

### PIATTI DI SALUMI

CLASSIC ITALIAN COLD CUTS PLATTER

150.

### PARMA E MELONE

WITH CARAMELIZED STONE FRUITS

135.

### SAUTÉED CLAMS

IN GARLIC WHITE WINE SAUCE AND PARSLEY

105.

### FRESH PUGLIA BURRATA

WITH FRESH TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

175.

### TOMATO AND ARUGULA SALAD

WITH HAZELNUTS, PARMIGIANO REGGIANO AND BALSAMICO DRESSING

85.

### MIXED GREEN SALAD

WITH SAUTÉED PARMA HAM AND BALSAMICO DRESSING

85.

## Pasta

### LINGUINE WITH VEAL RAGOUT AND SUN-DRIED TOMATOES

125.

### SPAGHETTI AGLIO OLIO

WITH PEPPERONCINO  
WITH BOTTARGA

90.

135.

### SPAGHETTI VONGOLE

IN GARLIC WHITE WINE SAUCE

120.

### BUCATINI ALL'AMATRICIANA

110.

### PENNE ARRABIATA

WITH BURRATA

135.

### HOMEMADE ANGEL HAIR WITH BLACK TRUFFLES

IN LIGHT BUTTER SAUCE

175.

### HOMEMADE BLACK INK TAGLIOLINI

WITH JUMBO CRAB MEAT IN TOMATO BASIL SAUCE

190.

### HOMEMADE TAGLIATELLE

WITH PORCINI MUSHROOMS AND TIGER PRAWNS

125.

### HOMEMADE CASONCEI

WITH PANCETTA, BUTTER AND SAGE

125.

### LASAGNA

WITH FONTINA AND WILD FOREST MUSHROOMS

125.

## Secondi

### SEA BASS AL CARTOCCIO

OVEN BAKED IN PARCHMENT WITH SAUTÉED CLAMS, TOMATOES, BASIL AND CAPERS

150.

### GRILLED SALMON STEAK

WITH AGRODOLCE CARAMELIZED ONIONS AND TOMATO SALSA

150.

### WAGYU BEEF TAGLIATA

WITH ARUGULA AND PARMIGIANO REGGIANO

295.

### MILANO OSSO BUCO

WITH GREMOLATA AND SAFFRON RISOTTO / MASHED POTATOES

310.

### CLASSIC VEAL MILANESE

WITH ARUGULA AND BALSAMICO

295.

### OVEN ROASTED LEMON AND ROSEMARY SPRING CHICKEN

150.

## From The Grill

### WAGYU GRADE 5+ BEEF SHORT RIBS WITH ROSEMARY POTATOES AND BALSAMICO GLAZE

450.

### CANADIAN PORK CHOP

WITH MOSTARDA DI CREMONA AND WILD BERRIES

380.

### 'BISTECCA DI MANZO'

BONE-IN RIB EYE (1 KG) WITH HAND CUT TRUFFLED FRIES (SERVES 3 TO 4)

1,500.

## Pizze

### MARGHERITA

BASIL, EXTRA VIRGIN OLIVE OIL, MOZZARELLA

95.

### MILANO

PORCINI MUSHROOMS, PANCETTA, EGG, PARMIGIANO REGGIANO

115.

### PARMA

PARMA HAM, ARUGULA, PARMIGIANO REGGIANO

145.

### FUNGHI

ASSORTED MUSHROOMS, TRUFFLE OIL

135.

### DIAVOLA

SPICY SOPPRESSATA HAM, CHILLI FLAKES, MOZZARELLA

125.

### BURRATA

BASIL, OREGANO, MOZZARELLA, BURRATA

145.

### QUATTRO FORMAGGI

MOZZARELLA, FONTINA, TALEGGIO, GORGONZOLA

125.

### SICILIANA

ANCHOVIES, CAPERS, BLACK OLIVES, MOZZARELLA

110.

### DI MARE

CALAMARI, PRAWNS, SALMON, BASIL, MOZZARELLA

135.

### BOLOGNESE

ITALIAN SAUSAGE, CARAMELIZED ONIONS, CAPSICUM, MOZZARELLA

135.