

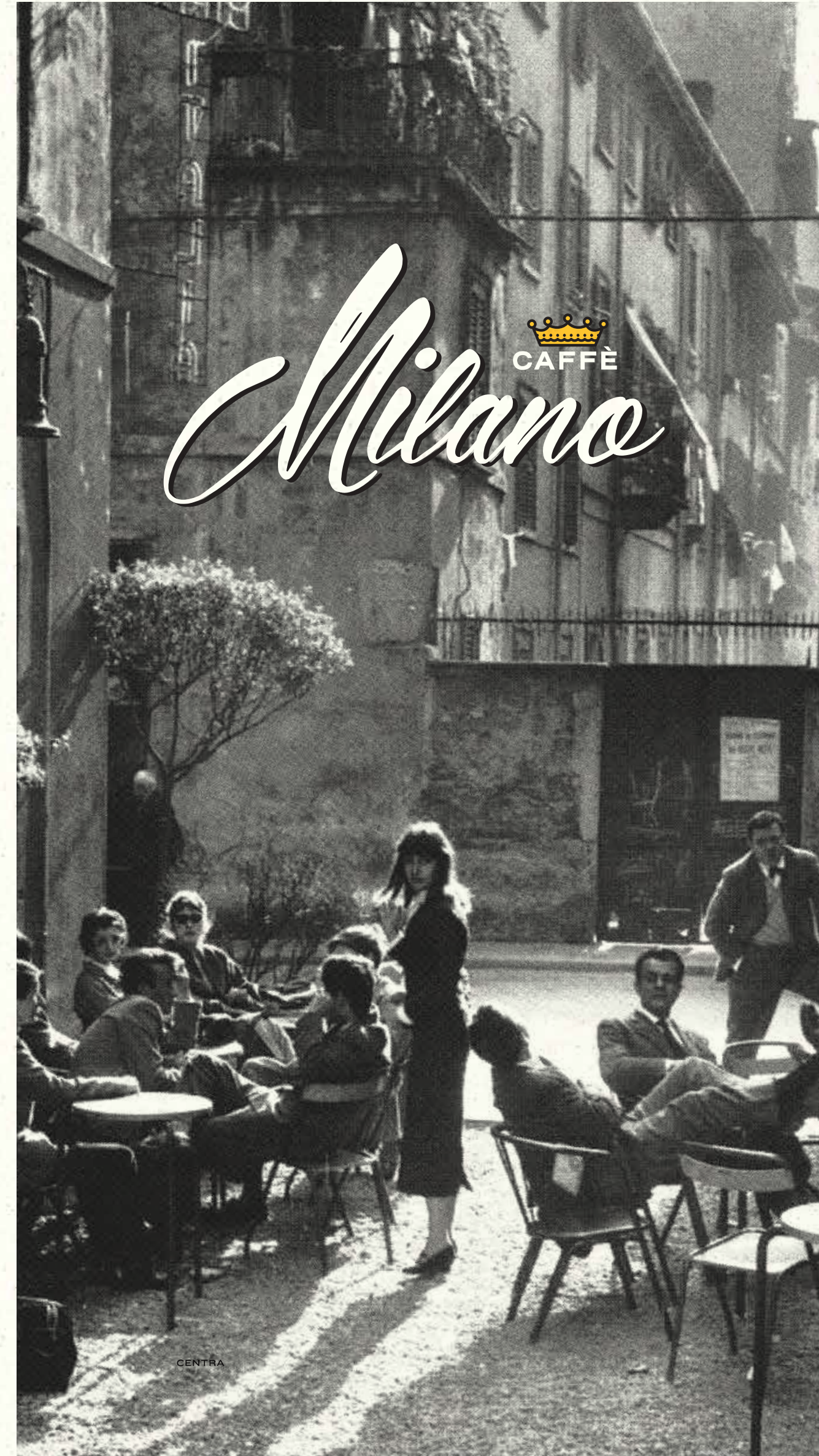


Inspired by the dining culture of Milan and Northern Italy, Caffè Milano serves hearty and rustic dishes by esteemed Chef Luca Pezzera in a truly authentic trattoria atmosphere, alongside classic Italian cocktails and an extensive and considered wine list.

CAFFÈ MILANO

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CAFFÈ
Milano

CENTRA

Insalate

A staple of any Italian summer, fresh and light

MIXED GREEN SALAD WITH SAUTÉED PARMA HAM AND BALSAMICO DRESSING	95.	MEDITERRANEAN SALAD MIXED GREEN LETTUCE WITH FETA CHEESE, KALAMATA OLIVES, CHERRY TOMATOES, ORANGE, RED ONIONS IN A BALSAMIC DRESSING	95.
TOMATO AND ARUGULA SALAD WITH HAZELNUTS, PARMIGIANO REGGIANO AND BALSAMICO DRESSING	95.	CAPRESE SALAD 170. BUFFALO MOZZARELLA AND TOMATOES WITH BASIL AND BALSAMIC SYRUP	
CAESAR SALAD WITH ROASTED ROSEMARY CHICKEN AND GARLIC CROUTONS	105.		

Antipasti

The classic Italian tradition to start any meal right

BEEF CARPACCIO WITH ARUGULA AND AGED PARMIGIANO REGGIANO	115.	SAUTÉED CLAMS IN GARLIC WHITE WINE SAUCE AND PARSLEY	125.
GREEN ASPARAGUS WITH FRIED EGG, BLACK TRUFFLES AND SAGE BUTTER SAUCE	170.	DOUBLE COATED MOZZARELLA FRITTERS	95.
VITELLO TONNATO ALLA PIEMONTESE VEAL WITH CREAMY TUNA SAUCE AND CAPERS	125.	FRIED CALAMARI SERVED WITH SPICY TOMATO BASIL DIP	100.
MUSHROOM AND CHICKEN CROQUETTES WITH PARMIGIANO REGGIANO	125.	EGGPLANT PARMIGIANA WITH BASIL AND PARMIGIANO REGGIANO	105.
FRESH PUGLIA BURRATA WITH FRESH TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL	195.	PIATTI DI SALUMI CLASSIC ITALIAN COLD CUTS PLATTER	165.
		PARMA E MELONE WITH CARAMELIZED STONE FRUITS	160.

Paste

Our authentic, hearty sauces are freshly made and paired with a selection of homemade and dry pastas

SPAGHETTI AGLIO OLIO PEPPERONCINO 95. BOTTARGA CHICKEN 135. SHRIMP 145.	160.	LASAGNA WITH FONTINA AND WILD FOREST MUSHROOMS	140.
LINGUINE WITH VEAL RAGOUT AND SUN-DRIED TOMATOES	145.	LINGUINE WITH BLACK SQUID INK SAUCE	135.
SPAGHETTI VONGOLE IN GARLIC WHITE WINE SAUCE	140.	HOMEMADE SEAFOOD CANNELLONI WITH CREAMY TOMATO SAUCE	140.
PENNE ARRABIATA WITH BURRATA	150.	HOMEMADE BEEF RAVIOLI IN A PARMESAN AND PORCINI CREAM SAUCE AND ALBA BLACK TRUFFLES	195.
HOMEMADE ANGEL HAIR WITH BLACK TRUFFLES IN LIGHT BUTTER SAUCE	195.	SEAFOOD LINGUINE WITH TOMATO BASIL SAUCE	155.
HOMEMADE BLACK INK TAGLIOLINI WITH JUMBO CRAB MEAT IN TOMATO BASIL SAUCE	195.	FUSILLI ALLA PUTTANESCA WITH TOMATO, ANCHOVIES, CAPERS, KALAMATA OLIVES AND BASIL	95.
HOMEMADE CASONCEI WITH PANCETTA, BUTTER AND SAGE	145.	RISOTTO AI FRUTTI DI MARE	150.

Parmesan Wheel Pastas

These Signature Pastas are truly decadent when tossed table-side in our 24-month aged Parmigiano Reggiano wheel (add 50.)

SPAGHETTI ALLA CARBONARA	110.	CHICKEN SAUSAGE FETTUCCINE WITH MUSHROOM RAGOUT AND SUN DRIED TOMATOES IN A LIGHT PARMESAN SAUCE	125.
HOMEMADE TAGLIATELLE WITH PORCINI MUSHROOMS AND TIGER PRAWNS	145.	RISOTTO AI FUNGHI PORCINI	150.
CREAMY BASIL PESTO LINGUINE WITH CHERRY TOMATOES, PINE NUTS AND SAUTÉED CHICKEN BREAST	135.		

From the Grill

Beautiful slabs of never-frozen premium cuts flame-grilled over charcoal

'BISTECCA DI MANZO' 1,600. BONE-IN RIB EYE (1 KG) WITH HAND CUT TRUFFLED FRIES (SERVES 3 TO 4)		WAGYU BEEF TAGLIATA WITH ARUGULA AND PARMIGIANO REGGIANO	350.	BLACK ANGUS SIRLOIN (250GR)	245.
		BLACK ANGUS TENDERLOIN (180GR)	265.	AUSTRALIAN VEAL CHOP (350GR)	395.

Secondi

Regional Italian mains featuring high quality meats and seafood

SEA BASS AL CARTOCCIO OVEN BAKED IN PARCHMENT WITH SAUTÉED CLAMS, TOMATOES, BASIL AND CAPERS	170.	BEEF TENDERLOIN WITH FRIED GNOCCHI, GORGONZOLA AND MASHED POTATOES	280.
GRILLED SALMON STEAK WITH AGRODOLCE CARAMELIZED ONIONS AND TOMATO SALSA	170.	OVEN ROASTED LEMON AND ROSEMARY SPRING CHICKEN	170.
MILANO OSSO BUCO WITH GREMOLATA AND SAFFRON RISOTTO / MASHED POTATOES	360.	CHICKEN ALLA PARMIGIANA	170.
CLASSIC VEAL MILANESE WITH ARUGULA AND BALSAMICO	360.	FRITTO MISTO ALL'ITALIANA FRIED CALAMARI, TIGER PRAWNS, ANCHOVIES AND SEASONAL VEGETABLES	180.

THE ITALIAN CULTURE IS ABOUT DRINKING BEFORE, DURING AND AFTER ONE'S MEAL. WITH THAT IN MIND, CAFFÈ MILANO HAS AN EXTENSIVE SELECTION OF WINES AND COCKTAILS.

OUR AWARD-WINNING SOMMELIERS WOULD BE HAPPY TO ASSIST YOU IN CHOOSING AN APPROPRIATE PAIRING TO MATCH YOUR DISHES.

Pizze

Age-old Pezzera family recipe: beautifully blistered wood-fired dough framing generous toppings

MARGHERITA BASIL, EXTRA VIRGIN OLIVE OIL, MOZZARELLA	90.	BOLOGNESE ITALIAN SAUSAGE, CARAMELIZED ONIONS, CAPSICUM, MOZZARELLA	150.
MILANO PORCINI MUSHROOMS, PANCETTA, EGG, PARMIGIANO REGGIANO	135.	FLORENTINE RICOTTA AND SPINACH WITH EGG, BEEF BACON AND TRUFFLE OIL	190.
PARMA PARMA HAM, ARUGULA, PARMIGIANO REGGIANO	160.	PARMIGIANA TOMATO, EGGPLANT, BASIL, OREGANO AND PECORINO ROMANO	105.
FUNGHI ASSORTED MUSHROOMS, TRUFFLE OIL	150.	AL TONNO TOMATO, MOZZARELLA, TUNA CHUNKS, CAPERS, RED CHILLI AND ONIONS	130.
PEPPERONI BEEF PEPPERONI, MOZZARELLA	120.	CARNE TOMATO SAUCE, MOZZARELLA, BEEF SAUSAGE, BEEF PEPPERONI AND BOLOGNESE	135.
DIAVOLA SPICY SOPPRESSATA HAM, CHILLI FLAKES, MOZZARELLA	145.	SALSICCIA TOMATO, MOZZARELLA, CHICKEN SAUSAGE, MUSHROOMS AND GRILLED ZUCCHINI	115.
BURRATA BASIL, OREGANO, MOZZARELLA, BURRATA	160.	HAWAIANA CHICKEN, PINEAPPLE, TOMATO, MOZZARELLA, CHILLI, ONIONS	125.
QUATTRO FORMAGGI MOZZARELLA, FONTINA, TALEGGIO, GORGONZOLA	145.	PUTTANESCA TOMATO, ANCHOVIES, CAPERS, OLIVES, BASIL	95.
DI POLLO GRILLED CHICKEN, GARLIC, ZUCCHINI, OLIVES	95.		
BICOLORE HALF MARGHERITA, HALF GORGONZOLA	115.		

Contorni

A selection of side dishes to accompany your meal

SHOESTRING FRIES	55.	SAUTÉED MUSHROOMS	55.
CREAMY PARMESAN SPINACH	55.	HAND-CUT TRUFFLE FRIES	65.

Dolci

End your feast with these classic Italian desserts and an espresso

GELATI YOGHURT/ CAPPUCCINO / TIRAMISU HAZELNUT / RUM RAISIN / PISTACHIO / VANILLA DARK CHOCOLATE	45.	PISTACHIO CRUSTED MANGO GELATO WITH WILD BERRY COMPOTE	80.
LEMON SORBET	45.	TORTA DI MELE CLASSIC ITALIAN APPLE CAKE	80.
TIRAMISU TRADIZIONALE	95.	LEMON MERINGUE CAKE WITH WILD BERRY SALSA	80.
ESPRESSO CRÈME BRÛLÉE	80.	WARM MELTED CHOCOLATE CAKE WITH RUM RAISIN ICE CREAM	110.
VANILLA PANNA COTTA WITH STRAWBERRY AND CITRUS SALAD	80.		
CANNOLI SICILIANI RICOTTA CREAM WITH CHOCOLATE CHIPS IN A CRISPY PASTRY SHELL	80.		

ALL PRICES ARE SUBJECT TO GOVERNMENT TAX AND SERVICE CHARGE