
Milano Menu

Passed Hors d'oeuvres

Carbonara Bites in Olive Oil confit Egg Yolks on Toast Rounds, Carbonara Crème, Bacon Bits

Giardino della Nonna Bites Grilled Italian Vegetables with Tomato Aioli and Balsamic Caviar on Parmesan Chip

Nuvola di ricotta Bites Fluffy Ricotta Cream in a Choux Pastry with Shallot - Balsamic Jam

Bruschetta Margherita San-Marzano Tomatoes with Mozzarella, Basil Crème and cracked Black Pepper on toasted Italian Sour Dough Bread

Spiedini di melone Prosciutto skewered with Melon Balls.

Crostini Niri Chicken Pate with Capers and Lavender on toasted Italian Sour Dough Bread

Arancini Siciliani Crispy fried Saffron Rice Balls stuffed with Ragu, topped with Arrabiata Aioli.

First course

Burratta salad. Mixed Seasonal Lettuce, Burratta, pickled Mushrooms, toasted Pine Nuts, Grape Tomatoes, Balsamic, Olive Oil, cracked Pepper and Sea Salt

Vitello all'Pepperonata Pouched Beef Tenderloin thin sliced with Pepperonata Sauce, fried Capers, Arugula, cold pressed Olive Oil and cracked Pepper



Zuppa di spuma di patate Potato foam with Egg, Pancetta, crispy Onions and Truffle

Spaghetti Salmon Handmade herb spaghetti with pulled Salmon in creamy caviar sauce

Risotto ai funghi Risotto with wild mushrooms, white wine, Parmigiano-Reggiano and crispy shallots

Insalata di burrata Arugula and radicchio, burrata, pickled mushrooms, toasted pine nuts, grape tomatoes, balsamic, olive oil, cracked pepper and sea salt.

Main course

Agnello Arrosto al Rosmarino Roasted Lamb with Rosemary and Barolo, served with a creamy Polenta and Root Vegetables

Stufato di manzo Beef Stew with Nebbiolo, served with Potato Gnocchi and Kalamata Olives

Filetto di branzino Branzino Fillet on Celeriac Puree with Lemon Oil, grilled Broccoli and sauteed Grape Tomatoes

Branzino con Scaglie di Patate Crispy-scaled Sea Bass with baked Potatoes in cream, Broccoli Mousse and Arugula Sauce with Pine Nuts

Salmon Picatta al limone Salmon Picatta seared in Lemon - Garlic Butter, with Capers and Pinot Grigio Sauce on Oroz Pasta with Black Olives

Osso Buco di Marzano Slowly braised Osso Buco with San Marzano Tomatoes, Root Vegetables and Red Wine Risotto



Email Michael.s@chefs-ink.com

Phone: 7864191386

Website: www.chefs-ink.com

Address: 2267 NE 173rd Street, North Miami Beach, 33160

Bistecca alla Fiorentina Flame grilled and in Olive Oil confit Porterhouse Steak with Oregano - Rosemary and Garlic, Polenta, sautéed Grape Tomatoes with Kalamata Olives

Dessert

Pera Al Forno In Marsala-baked Pears with Espresso Gelato and Pine Nut Crumble

Torta di Ricotta al Limoncello Italian-Style Limoncello Cheesecake with marinade Strawberry

Ravioli Di Mandorle Cassata-filled Almond Ravioli in Orange - Saffron Soup





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