

PESCE

BRANZINO DEL MEDITERRANEO AL FORNO, VERDURE DI STAGIONE Roasted Whole Mediterranean Sea Bass, Sautéed Seasonal Vegetables (Available Also Baked in a Cervia Salt Crust) LC GF	385
SALMONE, CIME DI RAPA, MANTECATO DI BACCALÀ, LIMONE CANDITO Salmon Fillet, Beetroot, Broccoli Rabe, Creamed Cod, Candied Lemon Gel	255
MERLUZZO NERO CARBONARO, SALSA DI FUNGHI PORCINI, SPINACI E PATATE Alaskan Black Cod Filet, Porcini Mushrooms Sauce, Sautéed Spinach, Fingerling Potatoes	290

CARNI

TAGLIATA DI WAGYU AL SALE NERO ED OLIO EXTRA VERGINE CON VERDURE Grilled 8oz Wagyu Beef "Tagliata Style" with Black Lava Sea Salt and Extra Virgin Olive Oil, Sautéed Vegetables	595
COSTOLETTA DI VITELLO ALLA MILANESE, VERDURE DI STAGIONE Pounded, Breaded Veal Chop "Milanese" Style, Sautéed Seasonal Vegetables	270
VITELLO ALLA GRIGLIA, INSALATA DI RUCOLA E POMODORINI Grilled Veal Paillard, Arugula and Cherry Tomato Salad	270
PEPOSO DI MANZO DEL BRUNELLESCHI Braised Short Ribs, Black Pepper Sauce, Soft Polenta, Sautéed Broccolini	210
CARRÈ DI AGNELLO IN CROSTA DI PISTACCHIO, SCALOGNO BRASATO CAROTINE GLASSATE AL MIELE, SALSA DI MIRTILLI Roasted Lamb Rack, Pistachio Crust, Blue Berries sauce, Braised Shallot, Honey Glazed Baby Carrots	220

SIDES

Grilled Seasonal Vegetables / Baby Roasted Potatoes / Spinach with Garlic and Chili Pepper	70
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ANTIPASTI DAL MARE

Small Plates Family Style

TARTAR DI RICCIOLA, CARPACCIO DI BARBABIETOLE, MAIONESE AL CORIANDOLO Amberjack Tartare, Pickled Beetroot Carpaccio, Coriander Mayonnaise GF LC	90
SALMONE MARINATO E AFFUMICATO, CETRIOLO MARINATO PUREA DI CIPOLLE, CIALDA DI PANE Marinated and Smoked Salmon, Cucumber, Onion Purée, Crispy Bread	80
POLPO ARROSTO, PATATA SCHIACCIATA, OLIVE TAGGIASCHE, POMODORINI SECCHI Roasted Octopus, Crushed Potato, Taggiasche Olives, Sundried Tomatoes GF LC	80
CALAMARI ALLA GRIGLIA Grilled Calamari, Braised Artichokes, Thyme Salad	80

ANTIPASTI DALLA TERRA

Small Plates Family Style

PARMIGIANA DI MELANZANE Eggplant Timbale with Tomato Sauce, Buffalo Mozzarella Cheese GF	75
PANZANELLA TOSCANA CON AVOCADO Traditional Tuscan Panzanella Salad with Avocado, Tomatoes, Onion, Cucumber Celery, Basil, Toasted Country Bread V LC	75
CARPACCIO DI FILETTO DI WAGYU Wagyu Beef Tenderloin Carpaccio, Quail Egg, Parmigiano Cheese, Seasonal Truffle	210
MOZZARELLA DI BUFALA Buffalo Mozzarella Cheese, Crispy Sardinian Bread, Fresh Cherry Tomatoes, Basil	120
BURRATA AFFUMICATA, FRISELLA, POMODORI, SALSA ALLA ZUCCA Smoked Burrata, Twice-Baked Bread, Heirloom Tomatoes, Pumpkin Sauce	135
VITELLO TONNATO Veal, Tuna Sauce, Capers, Anchovies	90

*Cafe Milano does not use alcohol in the preparation of any dishes.
However, alcohol is available as an added ingredient upon request.
Please ask a manager for more information.*

All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
Especially if you have certain medical conditions.
Please inform your server if you have any food allergies or special dietary restrictions.

INSALATE

INSALATA MILANO Radicchio, Belgian Endive, Baby Arugula, Frisée, Cherry Tomato Salad GF V LC	80
INSALATA DI CAVOLO RICCIO, MELOGRANO, PINOLI ZUCCA ARROSTO Kale salad, Pine Nut, Pomegranates, Roasted Butternut Squash GF V N	80
INSALATA DI TONNO, FAGIOLI CANNELLINI, CIPOLLA ROSSA AGRODOLCE, RADICCHIO Confit Tuna Flakes, Cannellini Beans, Red Onions, Radicchio GF LC	110
LENTICCHIE DI CATELUCCIO, FARRO, NOCCIOLE, VERDURE SALTATE, SALSA ALLO ZAFFERANO Lentils from Castelluccio, Spelt, Hazelnuts, Sautéed Vegetables, Saffron Sauce GF V LC N	90
LATTUGA AL LIMONE, NOCI E CROSTINO AL GORGONZOLA Butter Lettuce in a Lemon Vinaigrette, Candied Walnuts, Gorgonzola Cheese Crostino N	85
INSALATA DI RUCOLA, POMODORINI, PINOLI, GRANA PADANO Arugula, Cherry Tomatoes, Pinenuts, Shaved Grana Padano Cheese N	80

PIZZE E FOCACCE

Gluten-free crust available

SAN BABILA San Marzano Tomatoes, Imported Buffalo Mozzarella, Oregano, Basil	115
VIA MONTENAPOLEONE Corbarino Tomatoes, Mozzarella, Artichokes, Seasonal Mushrooms, Veal Ham, Olives	125
LA SCALA Arugula, Bresaola, Imported Buffalo Mozzarella, Shaved Grana padano	125
VIA DELLA SPIGA San Marzano Tomatoes, Imported Mozzarella, Zucchini, Eggplant, Spinach	115
VIA DEI MILLE Buffalo Mozzarella, Porcini Mushrooms, Shaved Black Truffle	135
VIA CHIAIA Spicy Veal Salami, Chili Oil, Fresh Buffalo Mozzarella	115
FOCACCIA AL ROSMARINO Focaccia with Fresh Rosemary, Extra Virgin Olive Oil, Served with Chopped Fresh tomat	75

PASTE E RISOTTI

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes, Fresh Basil V LC	110
CULURGIONES MARRAS Traditional Sardinian Pasta Filled with Porcini mushrooms, Pecorino Cheese Purple Potatoes Sauce, Shaved Black Truffle	130
SPAGHETTI KITON Gragnano Spaghetti Pasta, Scallops, Prawns, Cherry Tomato, Lemon Zest	155
RAVIOLI ZEGNA House-made Braised Veal and Spinach Ravioli in a Sage and Veal Reduction Sauce	115
GNOCCHI PUCCI House-made Potatoes Gnocchi, "Four Cheeses " Sauce, Radicchio, Walnut GF N	120
ORECCHIETTE VALENTINO House-made Orecchiette Pasta, Braised Veal Sausage, Broccoli Rabe, Smoked Pecorino Sauce	120
STROZZAPRETI ARMANI House-made Safron Strozzapreti, Pecorino Romano and Black Pepper Sauce "Cacio e Pepe Style"	130
PACCHERI GUCCI Paccheri Pasta "Genovese Style" Ragout with Slow-Cooked Wagyu Beef and Caramelized Onion	130
RISOTTO FERRÈ Saffron Risotto, Veal Reduction Sauce, Garlic, Parsley and Lemon Zest "Gremolada" GF	130
RISOTTO PRADA Roasted Butternut Squash, Carnaroli Rice, Red Prawn GF	140

CLASSIC ITALIAN-AMERICAN TRADITIONS

SPAGHETTI DI GRAGNANO AL POMODORO CON POLPETTINE DI WAGYU Gragnano Spaghetti with Tomato Sauce and Wagyu Meatballs	200
COSTOLETTA DI VITELLO ALLA PARMIGIANA CON CAPELLINI AL POMODORO Veal Chop "Parmigiana" Style with Capellini Pasta and Tomato Sauce	300

Please note that we serve also Italy's favorite traditional pasta dishes
Such as Carbonara, Amatriciana, Gricia, Norma, and Puttanesca

All our pastas can be served with traditional ragù sauce, tomato sauce or "arrabbiata" spicy sauce.
On request, we can prepare gluten-free pasta with the chef's selection of sauces.
All dry pasta dishes are made to order. Please allow 20 minutes for preparation. Thank you.

V = VEGAN GF = GLUTEN FREE FRIENDLY LC = LOW-CALORIE N = MAY CONTAIN NUT