

PESCE

SALMONE, CIME DI RAPA, MANTECATO DI BACCALÀ, LIMONE CANDITO 255
 Salmon fillet, Beetroot, Broccoli Rabe, Creamed Cod, Candied Lemon Gel

BRANZINO DEL MEDITERRANEO AL FORNO CON VERDURE DI STAGIONE 385
 Baked Whole Mediterranean Sea Bass, Sautéed Seasonal Vegetables
 LC GF

CARNI

PETTO DI POLLO ALLA GRIGLIA, SALMORIGLIO, RUCOLA, POMODORINI 150
 Grilled Chicken Breast, "Salmoriglio" Sauce, Arugula, Cherry Tomato Salad

COSTOLETTA DI VITELLO ALLA MILANESE, VERDURE DI STAGIONE 270
 Pounded, Breaded Veal Chop "Milanese" Style, Sautéed Seasonal Vegetables

VITELLO ALLA GRIGLIA, INSALATA DI RUCOLA E POMODORINI 270
 Grilled Veal Paillard, Arugula and Cherry Tomato Salad

BISTECCA DI MANZO ARROSTO, RIDUZIONE DI VITELLO, INSALATINA, PATATINE FRITTE 220
 Pan-Seared Rib Eye, Veal Reduction, Mixed Greens, House-made Fries

SIDES

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

*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

ANTIPASTI

TARTAR DI RICCIOLA, CARPACCIO DI BARBABIETOLE, MAIONESE AL CORIANDOLO 90
 Amberjack Tartare, Pickled Beetroot Carpaccio, Coriander Mayonnaise
 GF LC

CALAMARI ALLA GRIGLIA 80
 Grilled Calamari, Braised Artichokes, Thyme Salad

PROSCIUTTO DI MANZO, PARMIGIANO VACCHE ROSSE, ACETO BALSAMICO TRADIZIONALE 85
 Beef Prosciutto, Aged Parmigiano Cheese, Traditional Balsamic Vinegar

MOZZARELLA DI BUFALA CON POMODORI, PANE CARASAU, CREMA AL BASILICO 95
 Imported Buffalo Mozzarella, Heirloom Tomatoes, Crispy Sardinian Bread, Basil Cream

BURRATA AFFUMICATA, FRISELLA, POMODORI, SALSA ALLA ZUCCA 135
 Smoked Burrata, Twice-Baked Bread, Heirloom Tomatoes, Pumpkin Sauce

INSALATE

INSALATA MILANO 80
 Radicchio, Belgian Endive, Baby Arugula, Frisée, Cherry Tomato Salad
 GF V LC

INSALATA DI CAVOLO RICCIO, MELOGRANO, PINOLI ZUCCA ARROSTO 80
 Kale salad, Pine Nut, Pomegranates, Roasted Butternut Squash
 GF V N

INSALATA DI TONNO, CANNELLINI, CIPOLLA ROSSA, RADICCHIO 110
 Confit Tuna Flakes, Cannellini Beans, Red Onions, Radicchio
 GF LC

LENTICCHIE DI CATELUCCIO, FARRO, NOCCIOLE, VERDURE, SALSA ALLO ZAFFERANO 90
 Lentils from Castelluccio, Spelt, Hazelnuts, Sautéed Vegetables, Saffron Sauce
 GF V LC N

LATTUGA AL LIMONE, NOCI E CROSTINO AL GORGONZOLA 85
 Butter Lettuce in a Lemon Vinaigrette, Candied Walnuts, Gorgonzola Cheese Crostino
 N

INSALATA DI RUCOLA, POMODORINI, PINOLI, GRANA PADANO 85
 Arugula, Cherry Tomatoes, Pine Nuts, Shaved Grana Padano Cheese
 N

PIZZE E FOCACCE
Gluten-free crust available

SANTA 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	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 CONDOTTI Tomatoes from Capaccio Region, Tofu, Mushrooms, Zucchini, Cashew V	115
FOCACCIA AL ROSMARINO Focaccia with Fresh Rosemary, Extra Virgin Olive Oil V	75

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

PASTE E RISOTTI

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes, Fresh Basil V LC	110
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 PRADA Roasted Butternut Squash, Carnaroli Rice, Red Prawn GF	140

*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.*

Please ask your server.

All dry pasta dishes are made to order. Please allow 20 minutes for preparation. Thank you.

*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.*