

PESCE	
FILETTO DI OMBRINA ARROSTO, SALSA DI PEPERONI DOLCI CIPOLLE CARAMELLATE, FAGIOLINI Roasted Royal Sea Bass, Bell Pepper Sauce, Caramelized Onion, Green Beans GF LC	225
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, RAPE, ASPARAGI DI MARE, PURÉE DI BROCCOLI E BASILICO MANTECATO DI BACCALÀ, PATATE E LIMONE CANDITO Slow Cooked Salmon, Beetroot, Sea Asparagus, Broccoli and Basil Purée, Creamed Cod, Potatoes, Candied Lemon Jelly.	255

CARNI	
TAGLIATA DI WAGYU ALLA GRIGLIA, SALE NERO, PATATE ARROSTO, BROCCOLI SALTATI Sliced Grilled Wagyu Beef, Black Lava Salt, Roasted Potatoes, Sautéed Broccoli GF	595
OSSOBUCO DI VITELLO ALLA TOSCANA, FAGIOLI CANNELLINI, SPINACI Braised Veal Shank, Tomato and Vegetables Sauce, Cannellini Beans, Spinach GF	240
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
PETTO D'ANATRA ARROSTO CON PURÉE DI CIPOLLE DOLCI, CROCCHETTA D'ANATRA CONFIT CAROTINE E CIOCCOLATINO DI FOIE GRAS Pan-Seared Duck Breast, Sweet Onion Purée, Confit Duck Leg Croquette, Carrots, Foie Gras Bon-Bon	210

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.

ANTIPASTI DAL MARE Small Plates Family Style	
TARTAR DI BRANZINO, MELONE, AVOCADO, TIMO Sea Bass Tartare, Cantaloupe Melon, Avocado, Thyme GF LC	70
CARPACCIO DI SALMONE MARINATO ALL'ANETO, BARBABIETOLE ROSSE NOCCIOLE, ROBIOLA Dill Marinated Salmon Carpaccio, Robiola Cheese, Beetroot, Hazelnuts GF LC	70
POLPO ARROSTO, PESCHE, FAGIOLINI, MENTA Roasted Octopus Salad, Peach, Green Beans, Mint GF LC	70
FRISELLA PUGLIESE, GAMBERI SICILIANI, POMODORINI DATTERINO, STRACCIATELLA E SALSA DI PREZZEMOLO Air dried bread, Sicilian prawns, datterino tomatoes, stracciatella cheese, parsley sauce	80
CALAMARI ALLA GRIGLIA CON CRESCIONE, POMODORI DATTERINI, JALAPEÑO Grilled Calamari, Watercress Salad, Datterini Tomatoes, Jalapeño	80
ANTIPASTI DALLA TERRA Small Plates Family Style	
PARMIGIANA DI MELANZANE CON SALSA AL POMODORO, MOZZARELLA DI BUFALA 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, UOVA DI QUAGLIA, PARMIGIANO, TARTUFO Wagyu Beef Tenderloin Carpaccio, Quail Egg, Parmigiano Cheese, Seasonal Truffle	210
CAPRESE DI BUFALA, SALSA AL POMODORO, POMODORI VARIEGATI, OLIVE TAGGIASCHE Buffalo Mozzarella Cheese with Fresh Tomato Sauce, Heirloom Tomatoes, Taggiasche Olives	115
BURRATA AFFUMICATA, SPUMA DI BURRATA, POMODORI VARIEGATI, SALSA DI LIMONE Smoked Burrata, Basil and Burrata Foam, Heirloom Tomatoes, Lemon Sauce	135

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.

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

INSALATE

INSALATA MILANO Radicchio, Belgian Endive, Baby Arugula, Frisée, Cherry Tomato Salad GF V LC	80
LATTUGA AL LIMONE, NOCI E CROSTINO AL GORGONZOLA Butter Lettuce, Candied Walnuts, Gorgonzola Cheese Crostino, Lemon Vinaigrette	85
INSALATA DI ANGIURIA, OLIVE, PECORINO, CRESCIONE, SEMI DI ZUCCA Watermelon, Watercress, Fresh Pecorino Cheese, Olives, Pumpkin Seed GF V	85
INSALATA DI RUCOLA, FRAGOLE, CAPRINO, PANE CARASAU Arugula, Strawberries, Goat Cheese, Crispy Sardinian Bread V	85
INSALATA NIZZARDA Iceberg, Boiled Eggs, Green Beans, Potatoes, Anchovies, Cherry Tomatoes, Confit Tuna GF LC	100
INSALATA DI QUINOA, NOCCIOLE, VERDURE SALTATE, SALSA AL PREZZEMOLO Quinoa, Hazelnuts, Sautéed Vegetables, Parsley Sauce GF V LC	85
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	125
VIA DELLA SPIGA San Marzano Tomatoes, Imported Mozzarella, Zucchini, Eggplant, Spinach	115
VIA DEI MILLE Corbarino Tomatoes, Imported Mozzarella, Anchovy Filets	115
VIA CONDOTTI Tomatoes from Capaccio Region, Tofu, Mushrooms, Zucchini, Capsicum V	115
VIA CHIAIA Mediterranean Fried Calzone Filled with Anchovies, Capers, Sardines, Olives, Buffalo Mozzarella and Broccolini	115
FOCACCIA AL ROSMARINO Focaccia with Fresh Rosemary, Extra Virgin Olive Oil	75

PASTE

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes, Fresh Basil V LC	110
CALAMARATA BULGARI Calamarata Pasta, Lobster, Spicy Tomato Sauce, Garlic, Parsley	185
CULURGIONES MARRAS Traditional Sardinian Pasta Filled with Eggplant, Ricotta Cheese, Mint, Potato and Pecorino Cheese Served with Roasted Garlic Purée, Baby Leeks and Salted Ricotta Cheese	135
SPAGHETTI KITON Spaghetti, Shrimps, Celery, Leeks, Mullet Bottarga	125
RAVIOLI ZEGNA House-made Braised Veal and Spinach Ravioli in a Sage and Veal Reduction Sauce	115
GNOCCHI PUCCI House-made Potatoes Gnocchi "Sorrentina" style with Tomato Sauce, Buffalo Mozzarella, Basil GF	115
TAGLIATELLE FATTE IN CASA, FUNGHI PORCINI E TARTUFO NERO House Made Tagliatelle Pasta, Porcini Mushroom and Black Truffle	210
STROZZAPRETI ARMANI Saffron Strozzapreti Basil Pesto, Green Beans, Fingerling Potatoes	115
RISOTTI	
RISOTTO FERRÈ Saffron Risotto, Veal Reduction Sauce, Garlic, Parsley and Lemon Zest "Gremolada" GF	125
RISOTTO PRADA Burrata Risotto, Shrimps, Green Peas GF	125

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

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.