

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 CON VERDURE DI STAGIONE Baked Whole Mediterranean Sea Bass, Sautéed Seasonal Vegetables LC GF	385

CARNI

PETTO DI POLLO ALLA GRIGLIA, SALMORIGLIO, RUCOLA, POMODORINI Grilled Chicken Breast, "SALMORIGLIO" Sauce, Arugula, Cherry Tomato Salad	150
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
HAMBURGER DI WAGYU, PROVOLONE, LATTUGA, PATATE FRITTE, MAIONESE, KETCHUP Wagyu Beef Burger, Provolone Cheese, Butter Lettuce Salad, Fried Potatoes House-Made Mayonnaise, Ketchup	195

SIDES

Grilled Seasonal Vegetables / Baby Roasted Potatoes/Spinach, Garlic, 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

CARPACCIO DI SALMONE MARINATO ALL' ANETO, BARBABIETOLE ROSSE NOCCIOLE, ROBIOLA Dill Marinated Salmon Carpaccio, Robiola Cheese, Beet Root, Toasted Hazelnuts GF LC	70
CALAMARI ALLA GRIGLIA, CRESCIONE, POMODORI DATTERINI, JALAPEÑO Grilled Calamari, Watercress Salad, Datterini Tomatoes, Jalapeño	80
PROSCIUTTO DI MANZO, PARMIGIANO VACCHE ROSSE, ACETO BALSAMICO TRADIZIONALE Beef Prosciutto, Aged Parmigiano Cheese, Traditional Balsamic Vinegar	105
CAPRESE DI BUFALA, SALSA AL POMODORO, POMODORI VARIEGATI, OLIVE TAGGIASCHE Buffalo Mozzarella, Fresh Tomato Sauce, Heirloom Tomatoes, Taggiasche Olives	115
BURRATA AFFUMICATA, SPUMA DI BURRATA, POMODORI VARIEGATI, SALSA DI LIMONE, BASILICO Smoked Burrata, Basil and Burrata Foam, Heirloom Tomatoes, Lemon Sauce	135

INSALATE

INSALATA MILANO Radicchio, Belgium 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 ANGURIA, 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 Tomato, Tuna Confit GF	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 V	75

PASTE E RISOTTI

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes, Fresh Basil V LC	110
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, Shrimp, Celery, Leek, 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, Tomato Sauce, Buffalo Mozzarella, Basil GF	115
STROZZAPRETI ARMANI Saffron Strozzapreti, Basil Pesto, Green Beans, Fingerling Potatoes	115
RISOTTO PRADA Burrata Risotto, Shrimps, Green Peas GF	125

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

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.

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

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.