

PESCE

OMBRINA DEL MEDITERRANEO PAN-SEARED ROYAL SEABASS, ROASTED BELL PEPPER, RÖSTI POTATOES, ROASTED CAULIFLOWER PURÉE F D	230
BRANZINO ROASTED MEDITERRANEAN BRANZINO, SAUTÉED SEASONAL VEGETABLES <i>(Available Also Baked in a Cervia Salt Crust)</i> F E	450
SALMONE REALE GRILLED KING SALMON FILLET, CELERY ROOT SAUCE, CRISPY SUNCHOKES, POLENTA CAKE, BRAISED SHALLOT G F	190

CARNI

COSTOLETTA DI VITELLO ALLA MILANESE POUNDED, BREADED VEAL CHOP "MILANESE" STYLE, SAUTÉED SEASONAL VEGETABLES <i>(Veal Parmigiana Also Available)</i> G D	290
LOMBATINA DI VITELLO ALLA GRIGLIA GRILLED VEAL PAILLARD, ARUGULA, CHERRY TOMATO SALAD GF LC	260
GALLETTO "AL MATTONE" PAN-ROASTED BABY CHICKEN, GRATINATED BABY MARROW, PORCINI MUSHROOMS SAUCE, ROASTED POTATOES G	195

SIDES

GRILLED SEASONAL VEGETABLES / BABY ROASTED POTATOES / SPINACH WITH GARLIC AND CHILI PEPPER	70
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ANTIPSTI E INSALATE

Small Plates Family Style

CALAMARI ALLA GRIGLIA GRILLED MEDITERRANEAN CALAMARI, ROCKET AND ESCAROLE SALAD, SALMORIGLIO F	95
PARMIGIANA DI MELANZANE EGGPLANT TIMBALE, TOMATO SAUCE, BUFFALO MOZZARELLA G D	85
PANZANELLA PANZANELLA SALAD, BUFFALO MOZZARELLA, FRESH BASIL G D	100
BURRATA IMPORTED BURRATA, GRAPES, PUMPKIN CARPACCIO, THYME BREAD CRISP, TOASTED PUMPKIN SEEDS D G	120
BRESAOLA DI WAGYU WAGYU BEEF BRESAOLA, PARMIGIANO, BALSAMIC VINEGAR D	105
INSALATA MILANO RADICCHIO, BELGIAN ENDIVE, BABY ARUGULA, FRISÉE, CHERRY TOMATO SALAD	85
CAVOLO RICCIO "CAESAR" KALE SALAD, BABY GEM, POACHED JUMBO PRAWN, CAESAR DRESSING, TOASTED TUSCAN BREAD D G F	120
LATTUGA BUTTER LETTUCE, LEMON VINAIGRETTE, CANDIED WALNUTS, GORGONZOLA, CROSTINO D G	85

PIZZE E FOCACCE

SAN BABILA SAN MARZANO TOMATO, IMPORTED BUFFALO MOZZARELLA, OREGANO, FRESH BASIL D G	100
VIA MONTENAPOLEONE CORBARINO TOMATO, MOZZARELLA, ARTICHOKE, SEASONAL MUSHROOMS, VEAL HAM, OLIVES D G	115
LA SCALA ARUGULA, BRESAOLA, IMPORTED BUFFALO MOZZARELLA, SHAVED PARMIGIANO D G	105
VIA DEI MILLE BUFFALO MOZZARELLA, PORCINI MUSHROOMS, SEASONAL SHAVED BLACK TRUFFLE D G	140
VIA CHIAIA SPICY VEAL 'NDUJA, FRESH CHILI PEPPER, BUFFALO MOZZARELLA D G	105
FOCACCIA AL ROSMARINO FOCACCIA WITH FRESH ROSEMARY, EXTRA VIRGIN OLIVE OIL G	85

PASTE E RISOTTI

CAPELLINI SEMSEM ANGEL HAIR PASTA, CORBARINO TOMATO, FRESH BASIL G	95
SPAGHETTI KITON GRAGNANO SPAGHETTI, OCTOPUS, SCALLOP, PRAWN, DATTERINO TOMATO, PARSLEY, LEMON ZEST F SF G	150
GNOCCHI PUCCI HOME-MADE RICOTTA GNOCCHI, ALMOND AND SUN-DRIED TOMATOES SICILIAN PESTO, BUFFALO MOZZARELLA CREAM D G N	120
FILEJA ARMANI HOUSE-MADE CALABRIAN FILEJA PASTA, BRAISED SHORT RIBS RAGOUT, FRESH CHILI PEPPER, PARMIGIANO, CHESTNUTS D G N	140
RISOTTO FERRÈ SAFFRON RISOTTO, VEAL REDUCTION, GARLIC, PARSLEY, LEMON ZEST "GREMOLADA" D	130
RISOTTO PRADA CARNAROLI RISOTTO, BEETROOT, BURRATA, SICILIAN RED PRAWN D F SF	140

D= DAIRY E=EGG G= GLUTEN SF= SHELLFISH F= FISH N= MAY CONTAIN NUTS

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT

*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.

*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.