

BUSINESS LUNCH

Wednesday, September 11th, 2019

STARTER

ZUPPA DI BROCCOLI E ASPARAGI, VERDURE MISTE, GORGONZOLA
Broccoli and asparagus soup, mixed vegetables, gorgonzola cheese

MOUSSE DI FORMAGGIO DI CAPRA, NOCI CARAMELLATE, PANE CARASAU E RAPE ROSSE
Goat cheese mousse, caramelized walnuts, carasau bread and red beetroot

SELEZIONE DI FRITTINI MISTI
Assorted hot fried appetizers
Meatballs, breaded mozzarella, provolone stuffed arancini, tomato emulsion, parmesan sauce

MAIN COURSE

GNOCCHETTI DI SEMOLA FATTI IN CASA , CACIO E PEPE
In-house made semola flour gnocchetti , pecorino cheese and black pepper sauce

SALTIMBOCCA ALLA ROMANA
Veal Saltimbocca, sage, beef prosciutto, roasted potato sautéed spinach **"contain alcohol"**

FRITTO MISTO DI PESCE E TEMPURA DI VERDURE
Mixed fried seafood and tempura vegetables, lemon gel

DESSERT

TORTINO TIEPIDO AL CIOCCOLATO FONDENTE, COLIS DI LAMPONI E GELATO ALLA VANIGLIA
Warm chocolate cake, raspberry coulis and vanilla gelato

SELEZIONE DI GELATI FATTI IN CASA , LINGUE DI GATTO
Selection of in-house made gelati , lingue di gatto crispy biscuits

Two –Course AED 125 (starter, main course)
Three-Course AED 165 (starter, main course, dessert)

Executive Chef Franco Sangiacomo

Cafe Milano Abu Dhabi

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