

BUSINESS LUNCH

Wednesday, September 16th, 2020

STARTER

CREMA DI MELANZANE E VERDURE MISTE, POMODORI SECCHI, BURRATA
Eggplant and mixed vegetables creamy soup, sundried tomato, imported burrata, E.V.O oil

CAPRESE DI BUFALA E POMODORI, RUCHETTA, PESTO DI BASILICO E PISTACCHIO
Buffalo treccia and tomatoes "Caprese", rocket leaves, basil and pistachio pesto

FRITTO DI PESCE MISTO E VERDURE DI STAGIONE, SALSA TARTARA
Mixed fried seafood and seasonal vegetables served with tartar sauce

MAIN COURSE

SPAGHETTI QUADRATI FATTI IN CASA ALLA NORMA
House-made square spaghetti pasta, fried eggplant, basil, tomatoes, salted ricotta cheese

FILETTO DI BRANZINO SCOTTATO IN PADELLA, SALSA ALLO ZAFFERANO, LIMONE CANDITO, BROCCOLINI SALTATI
Pan-seared sea bass filet, saffron sauce, candied lemon gel, sautéed baby broccolini

COSTOLETTE DI AGNELLETTINO AUSTRALIANO IMPANATE E FRITTE, VERDURE SALTATE E PURE' DI PATATE ALL'AGLIO
Pan-fried baby lamb chops coated in Panko bread crumb, sautéed seasonal vegetables, garlic mashed potato

DESSERT

MOUSSE AL CIOCCOLATO GIANDUJA, CUORE DI LAMPONE, GELATO AL CARMELLO SALATO
Gianduja chocolate mousse, raspberry heart, home-made salted caramel gelato

SELEZIONI DI GELATI FATTI IN CASA, LINGUE DI GATTO
Selection of home-made gelati, lingue di gatto 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 and VAT