

PESCE

BRANZINO DEL MEDITERRANEO AL FORNO, VERDURE DI STAGIONE 385
 Roasted Whole Mediterranean Sea Bass, Sautéed Seasonal Vegetables
 (Available Also Baked in a Cervia Salt Crust)
 LC GF

SALMONE, RAPE, PURÈ DI MELANZANE E MENTA, CAROTINE E ASPARAGI 255
 King Salmon Fillet, Turnips, Roasted Eggplant and Mint Purée, Sautéed Baby Carrots, Asparagus

CARNI

TAGLIATA DI WAGYU ALLA GRIGLIA, VERDURE DI STAGIONE SALTATE 595
 Sliced Grilled Wagyu Beef, Black Lava Salt, Sautéed Seasonal Vegetables

COSTOLETTA DI VITELLO ALLA MILANESE, VERDURE DI STAGIONE SALTATE 270
 Pounded, Breaded Veal Chop "Milanese" Style, Sautéed Seasonal Vegetables
 (Available also Grilled Veal Paillard)

CARRE D'AGNELLO, SALSA DI PISELLI, PATATE E SCALOGNO BRASATO 220
 Roasted Lamb Rack, Green Peas Sauce, Fingerling Potatoes, Braised Shallots

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

ANTIPASTI DAL NOSTRO BUFFET 150
 Selection of Italian Traditional Appetizers

CARPACCIO DI WAGYU, UOVO DI QUAGLIA, SALSA DI SENAPE, ASPARAGI, PARMIGIANO 210
 Wagyu Carpaccio, Quail Egg, Mustard Dressing, Asparagus, Parmigiano

TARTARE DI RICCIOLA DEL MEDITERRANEO, LIME, ZENZERO, 100
 MANGO, SORBETTO AL LIME E BASILICO
 Mediterranean Amberjack Tartare with Lime, Mango and Ginger
 Served with Field Green Salad, Lime and Basil Sorbetto
 GF LC

BURRATA PUGLIESE, INDIVIA BRASATA, NOCCIOLE, ACETO BALSAMICO, PANE CARASAU 135
 Imported Burrata, Braised Endive, Hazelnuts, Balsamic Reduction, Crispy Sardinian Bread
 N

INSALATE

INSALATA MILANO 80
 Radicchio, Belgian Endive, Baby Arugula, Frisée, Cherry Tomato Salad
 GF V LC

LATTUGA AL LIMONE, NOCI E CROSTINO AL GORGONZOLA 85
 Butter Lettuce in a Lemon Vinaigrette, Candied Walnuts, Gorgonzola Cheese Crostino
 N

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

PIZZE E FOCACCE

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 Buffalo Mozzarella, Porcini Mushrooms, Shaved Black Truffle	135
VIA CHIAIA Spicy Veal Salami, Chili Oil, Fresh Buffalo Mozzarella	115
FOCACCIA AL ROSMARINO Focaccia with Fresh Rosemary, Extra Virgin Olive Oil	75

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.

PASTE E RISOTTI

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes, Fresh Basil V LC	110
SPAGHETTI KITON Gragnano Spaghetti Pasta, Scallops, Prawns, Cherry Tomato, Lemon Zest	155
RAVIOLI ZEGNA House-made Braised Veal and Spinach Ravioli in a Sage and Veal Reduction Sauce	115
TAGLIOLINI FATTI IN CASA, SALSA AI PORCINI E TARTUFO NERO ESTIVO House-Made Tagliolini Pasta, Porcini Mushroom and Summer Black Truffle	200
STROZZAPRETI ARMANI House-Made Strozzapreti, Pistachio Pesto, Tomato Confit, Burrata	130

RISOTTI

RISOTTO FERRÈ Saffron Risotto, Veal Reduction Sauce, Garlic, Parsley and Lemon Zest "Gremolada" GF	130
RISOTTO PRADA Risotto with Green Peas, Red Prawn, Stracciatella GF	140

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.