

PESCE

FILETTO DI SPIGOLA CILENA "ALL' ACQUA PAZZA", POMODORINI, PATATE, OLIVE TAGGIASCHE FUMETTO, ERBA LIMONCINA, RAPETTE BIANCHE Pan-Seared Chilean Seabass Poached in "Acqua Pazza", Datterino Tomato, Potatoes Taggiasche Olives, Fish Fumet, Lemongrass, Baby Turnips GF LC	275
BRANZINO DEL MEDITERRANEO AL FORNO, VERDURE DI STAGIONE Roasted Whole Mediterranean Sea Bass, Sautéed Seasonal Vegetables (Available Also Baked in a Cervia Salt Crust) GF LC	450
FILETTO DI SALMONE REALE ALLA GRIGLIA, SALSA DI SEDANO RAPA, TOPINAMBUR, POLENTA FRITTA Grilled King Salmon Fillet, Celery Root Sauce, Sunchokes, Crispy Polenta, Braised Shallots	260

CARNI

TAGLIATA DI WAGYU ALLA GRIGLIA, VERDURE DI STAGIONE SALTATE IN PADELLA SALE NERO, OLIO EXTRA VERGINE D'OLIVA Sliced Grilled Wagyu Beef, Black Lava Salt, Seasonal Sautéed Vegetables, Extra Virgin Olive Oil GF LC	600
LOMBETTO DI AGNELLO IN CROSTA DI ERBE, PUREA DI PORCINI SCORZANERA, CAROTINE SALTATE IN PADELLA, SPINACI ALL' AGLIO Herb Crusted Lamb Loin, Porcini Mushroom Purée, Roasted Salsify, Baby Carrots, Sautéed Spinach with Garlic	270
COSTOLETTA DI VITELLO ALLA MILANESE, VERDURE DI STAGIONE Pounded, Breaded Veal Chop "Milanese" Style, Sautéed Seasonal Vegetables (Veal Parmigiana Also Available)	290
VITELLO ALLA GRIGLIA, INSALATA DI RUCOLA E POMODORINI Grilled Veal Paillard, Arugula and Cherry Tomato Salad GF LC	280
GALLETTO "AL MATTONE ", RAGOUT DI LENTICCHIE UMBRE E VERDURE CAVOLO NERO SALTATO, MELA COTOGNA ARROSTITA Pan Roasted Baby Chicken, Lentil and Vegetable Ragout, Sautéed Tuscan Kale, Roasted Sweet Quince GF	190

SIDES

Grilled Seasonal Vegetables / Baby Roasted Potatoes / Spinach with Garlic and Chili Pepper	70
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ANTIPASTI DAL MARE*Small Plates Family Style*

TARTARE DI RICCIOLA, MISTICANZA DI ERBE, PERE MARINATE, MANDORLE TOSTATE MAIONESE ALL' ARANCIA ROSSA Amberjack Tartare, Field Greens, Marinated Pears, Toasted Almonds, Orange Mayonnaise GF N	120
CEVICHE DI ORATA, LIME, ZENZERO, CIPOLLA DI TROPEA, MANGO, PEPERONE Fresh Sea Bream Ceviche, Ginger, Tropea Red Onion, Mango Puree GF LC	120
POLPO ARROSTO, PANNELLE SICILIANE, PUREA DI FINOCCHIO ARROSTITO OLIVE, POMODORINI SECCHI Roasted Octopus, Sicilian Chickpea Fritters, Roasted Fennel Purée, Olives, Sundried Tomatoes N	110
CALAMARI ALLA GRIGLIA, ZUCCA ARROSTITA, INSALATA DI POMODORINI CRESCIONE E LIMONE CANDITO Grilled Calamari, Roasted Pumpkin, Cherry Tomatoes, Watercress, Candied Lemon GF LC	95
SALMONE MARINATO ALLA BARBABIETOLA, SALSA TARTARA, CROCCANTE AL SESAMO, MISTICANZA Beet Root Marinated Salmon, Sesame Tuille, Green Salad, Tartar Sauce LC	120

ANTIPASTI DALLA TERRA*Small Plates Family Style*

PARMIGIANA DI MELANZANE CON SALSA AL POMODORO, MOZZARELLA DI BUFALA Eggplant Timbale with Tomato Sauce, Buffalo Mozzarella D	85
CARPACCIO DI FILETTO DI WAGYU, UOVA DI QUAGLIA, MASCARPONE TARTUFO NERO DI NORCIA, FUNGHI CHIODINI MARINATI Wagyu Beef Tenderloin Carpaccio, Quail Egg, Mascarpone Cheese Norcia Black Truffle, Marinated Chiodini Mushrooms GF D	250
FRISELLA CAPRESE CON MOZZARELLA DI BUFALA, POMODORI VARIEGATI, BASILICO FRESCO Buffalo Mozzarella, Air-dried Bread, Fresh Heirloom Tomatoes, Fresh Basil D	110
BURRATA, UVA NERA E BIANCA ARROSTITA, PUREA DI ZUCCA, PANE TOSTATO AL TIMO Imported Burrata, Roasted Grapes, Pumpkin Purée, Thyme Toasted Bread D	120
BRESAOLA DI WAGYU, RUCOLA, PARMIGIANO, ACETO BALSAMICO TRADIZIONALE Wagyu Beef Bresaola, Arugula, Parmigiano, Traditional Balsamic Vinegar GF D	95

INSALATE

INSALATA MILANO Radicchio, Belgian Endive, Baby Arugula, Frisée, Cherry Tomato Salad GF LC V	90
INSALATA DI CAVOLO RICCIO, MELOGRANO, PINOLI, ZUCCA ARROSTO Kale Salad, Pomegranate, Pine Nuts, Roasted Butternut Squash GF LC N V	85
QUINOA ROSSA, MANDORLE, VERDURE SALTATE, SCALOGNO, MOUSSE DI AVOCADO E LIME Red Quinoa, Almond, Sautéed Vegetables, Shallots, Avocado and Limes Mousse GF LC N V	95
LATTUGA AL LIMONE, NOCI E CROSTINO AL GORGONZOLA Butter Lettuce in a Lemon Vinaigrette, Candied Walnuts, Gorgonzola Cheese Crostino LC N D	95

PIZZE E FOCACCE

SAN BABILA San Marzano Tomatoes, Imported Buffalo Mozzarella, Oregano, Fresh Basil D	125
VIA MONTENAPOLEONE Corbarino Tomatoes, Mozzarella, Artichokes, Seasonal Mushrooms, Veal Ham, Olives D	135
LA SCALA Arugula, Bresaola, Imported Buffalo Mozzarella, Shaved Parmesan D	135
VIA DELLA SPIGA San Marzano Tomatoes, Burrata Cheese, Anchovies, Broccoli Rabe, Shaved Pecorino D	125
VIA DEI MILLE Buffalo Mozzarella, Porcini Mushrooms, Shaved Black Truffle D	145
VIA CHIAIA Spicy Veal N'duja, Fresh Chili, Buffalo Mozzarella D	125
FOCACCIA AL ROSMARINO Focaccia with Fresh Rosemary, Extra Virgin Olive Oil V	90

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

PASTE

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes, Fresh Basil V LC	125
AGNOLOTTI MARRAS Agnolotti Pasta Filled With Pumpkin, Butter, Sage And Parmigiano Sauce, Amaretto Crumble N D	130
SPAGHETTI KITON Gragnano Spaghetti, Octopus, Scallops, Prawns, Sun Kissed Tomato, Parsley, Lemon Zest	170
RAVIOLI ZEGNA House-made Braised Veal and Spinach Ravioli in a Sage and Veal Reduction Sauce D	125
GNOCCHI PUCCI House-made Ricotta Gnocchi, Basil and Pine Nut Pesto, Crispy Leeks N D	130
FETTUCCINE CAVALLI House-Made Tagliatelle Pasta, Fava Beans, Girolles Mushroom, Black Truffle	190
FILEJA ARMANI House-made Calabrian Fileja Pasta, Braised Short Rib Ragout, Parmigiano, Chestnuts N	150
PACCHERI MOSCHINO Paccheri, Broccoli Rabe, Anchovies, Sundried Tomato, Pecorino Romano Cheese D	120
SPAGHETTI GUCCI Gragnano Spaghetti with Tomato Sauce and Wagyu Meatballs D	210

RISOTTI

RISOTTO FERRÈ Saffron Risotto, Veal Reduction Sauce, Garlic, Parsley, Lemon Zest "Gremolada" GF D	150
RISOTTO PRADA Carnaroli Rice, Beet Root, Buffalo mozzarella, Mazara Red Prawn GF D	160

*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.*

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