

**PESCE**

FILETTO DI SPIGOLA CILENA "ALL ACQUA PAZZA", POMODORINI, PATATE, OLIVE TAGGIASCHE FUMETTO, ERBA LIMONCINA, RAPETTE BIANCHE 275  
 Pan-Seared Chilean Seabass Poached in "Acqua Pazza", Datterino Tomatoes, Potatoes, Taggiasche Olives, Fish Fumet, Lemongrass, Baby Turnips  
 GF LC

BRANZINO DEL MEDITERRANEO AL FORNO, VERDURE DI STAGIONE 450  
 Roasted Whole Mediterranean Sea Bass, Sautéed Seasonal Vegetables  
 (Available Also Baked in a Cervia Salt Crust)  
 LC GF

**CARNI**

TAGLIATA DI WAGYU ALLA GRIGLIA, VERDURE DI STAGIONE SALTATE IN PADELLA 600  
 SALE NERO, OLIO EXTRA VERGINE D'OLIVA  
 Sliced Grilled Wagyu Beef, Seasonal Sautéed Vegetables, Black Lava Salt, Extra Virgin Olive Oil  
 GF

COSTOLETTA DI VITELLO ALLA MILANESE, VERDURE DI STAGIONE 290  
 Pounded, Breaded Veal Chop "Milanese" Style, Sautéed Seasonal Vegetables  
 (Veal Parmigiana Also Available)

VITELLO ALLA GRIGLIA, INSALATA DI RUCOLA E POMODORINI 280  
 Grilled Veal Paillard, Arugula and Cherry Tomato Salad  
 GF LC

GALLETTO "AL MATTONE ", RAGOUT DI LENTICCHIE UMBRE E VERDURE 190  
 CAVOLO NERO SALTATO, MELA COTOGNA ARROSTITA  
 Pan-Roasted Baby Chicken, Lentil and Vegetable Ragout,  
 Sautéed Tuscan Kale, Roasted Sweet Quince

**SIDES**

Grilled Seasonal Vegetables / Baby Roasted Potatoes / Spinach with Garlic and Chili Pepper 70

**ANTIPASTI**

Small Plate Family Style

SALMONE MARINATO ALLA BARBABIETOLA, SALSA TARTARA, CROCCANTE AL SESAMO, MISTICANZA 120  
 Beet Root Marinated Salmon, Sesame Tuille, Green Salad, Tartar Sauce  
 LC

POLPO ARROSTO, PANELLE SICILIANE, PUREA DI FINOCCHIO ARROSTITO 110  
 OLIVE, POMODORINI SECCHI  
 Roasted Octopus, Sicilian Chickpea Fritters, Roasted Fennel Purée, Olives, Sundried Tomatoes  
 N

CALAMARI ALLA GRIGLIA, ZUCCA ARROSTITA, INSALATA DI POMODORINI 95  
 CRESCIONE E LIMONE CANDITO  
 Grilled Calamari, Roasted Pumpkin, Cherry Tomato, Watercress Salad, Candied Lemon  
 GF LC

PARMIGIANA DI MELANZANE CON SALSA AL POMODORO, MOZZARELLA DI BUFALA 85  
 Eggplant Timbale with Tomato Sauce, Buffalo Mozzarella  
 GF LC D

FRISELLA CAPRESE CON MOZZARELLA DI BUFALA, POMODORI VARIEGATI, BASILICO FRESCO 110  
 Buffalo Mozzarella, Air-Dried Bread, Fresh Heirloom Tomatoes, Fresh Basil  
 D

BURRATA, UVA NERA E BIANCA ARROSTITA, PUREA DI ZUCCA, PANE TOSTATO AL TIMO 120  
 Imported Burrata, Roasted Grapes, Pumpkin Purée, Thyme Toasted Bread  
 D

**INSALATE**

INSALATA MILANO 90  
 Radicchio, Belgian Endive, Baby Arugula, Frisée, Cherry Tomato Salad  
 GF LC V

QUINOA ROSSA, MANDORLE, VERDURE SALTATE, SCALOGNO, MOUSSE DI AVOCADO E LIME 95  
 Red Quinoa, Almonds, Sautéed Vegetables, Shallots, Avocado and Limes Mousse  
 GF LC N V

LATTUGA AL LIMONE, NOCI, CROSTINO AL GORGONZOLA 95  
 Butter Lettuce in a Lemon Vinaigrette, Candied Walnuts, Gorgonzola Cheese Crostino  
 LC N D

**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

**PASTE**

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes, Fresh Basil V LC	125
SPAGHETTI KITON Gragnano Spaghetti, Octopus, Scallops, Prawns, Sun Kissed Tomatoes, 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
FILEJA ARMANI House-made Calabrian Fileja Pasta, Braised Short Rib Ragout, Parmigiano, Chestnuts N	150

**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

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

*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.*

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

*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.*