

SET MENU

2 COURSES - 25.95 / 3 COURSES - 29.95

ANTIPASTI

CALAMARI FRITTI

Crispy squid, lightly fried & seasoned with rosemary & a lemon mayonnaise

ARANCINI AL TARTUFO (V)

Fried risotto balls, with a truffle & parmesan sauce

BURRATA DOP (V)

Creamy burrata, oven roasted pomodorini tomatoes, fresh basil & balsamic

CARPACCIO DI MANZO

Thin slices of raw fillet beef with a olive oil, peppercorn & lemon dressing served with rocket & parmesan salad

GAMBERI E 'NDUJA

Sautéed tiger prawns in an 'nduja sauce with fresh chilli, tomato, Italian white wine & cream

COCKTAIL DI GAMBERI ROSSI

Atlantic baby prawns, Marie rose sauce, gem lettuce & Amalfi lemon

BRUSCHETTA AL POMODORO (Ve)

Pomodorini tomatoes, fresh basil & garlic over grilled puglise bread

ROCK OYSTERS

Fresh rock oysters served with shallot mignonette, lemon & Tabasco

4 FOR EXTRA 5

SECONDI

LOBSTER LINGUINE

Lobster, Italian white wine, fresh chilli, pomodorini tomatoes & Amalfi Lemon EXTRA 10

RIGATONI POLLO PICANTE

Rigatoni pasta, grilled chicken, peppers, chilli & Italian white wine with creamy burrata

TARTUFO & PECORINO RAVIOLI (V)

Signature ravioli filled with pecorino & black truffle in a light truffle parmesan cream sauce

LASAGNE AL FORNO

Layers of pasta sheets with slow cooked beef ragu served with a mixed salad

POLLO E ROSMARINO PIZZA

Grilled chicken, rosemary, wild mushrooms & gorgonzola cheese

AVACADO SALAD (Ve)

Sun dried tomatoes, black olives, red onion & avocado with balsamic & lemon dressing

MILANO MARGHERITA PIZZA (V)

D.O.P San Marzano tomatoes, fresh basil leaves & fior di latte mozzarella

MILANO LINGUINE SEAFOOD

Tiger prawns, mussels & squid, Italian white wine, chilli, pomodorini tomatoes & fresh parsley

PRIMAVERA PIZZA (V)

Red onions, zucchini, red peppers, mushrooms & gorgonzola cheese

CALABRESE PIZZA

Calabrian n'duja, red onion, peppers, chilli, D.O.P San Marzano tomatoes & rocket

MANZO STROGONOFF

Fillet beef, shallots & wild mushrooms in a creamy brandy sauce served with risotto & paprika

SEABASS

Pan fried sea bass fillets, garlic butter & julienne fries



LOBSTER

Whole lobster grilled, garlic & chilli butter sauce, julienne fries, grilled piccolino tomatoes EXTRA 25



STEAK

28 day dry aged served with grilled vine tomatoes, rosemary & julienne fries

T-BONE 18oz EXTRA 30

FILLET 8oz EXTRA 10

SIRLOIN 10oz EXTRA 6.95

Choose from

Green peppercorn / Red wine
Truffle & Cream / Garlic butter

DOLCI

TIRAMISU

Classic Italian dessert, espresso soaked sponge lady fingers, mascarpone & cocoa layer

TARTUFATA BIANCO

Layers of pastry & sponge, filled with Chantilly cream & covered in white chocolate

TORTA SCURO

Cocoa sponge filled with hazelnut cream & covered with a dark chocolate swirl layer

FRAGLIONE DI BOSCO

Italian strawberry ricotta cheesecake with an apricot glaze

GELATI E SORBETTI 2 SCOOPS

Vanilla, Strawberry, Caffè, Chocolate, Pistachio, Mint Chocolate

Lemon, Rum & Raisin, Tiramisu

Wild berries, Caramel, Hazelnut

GELATO SERVED TILL 10PM AT WEEKENDS

SIDES/EXTRAS

JULIENNE FRIES 4.95

TRUFFLE & PARMESAN FRIES 5.95

POMODORINI TOMATO & BASIL SALAD 4.45

ROCKET & PARMESAN SALAD 4.95

with balsamic dressing

SAUTEED ROSEMARY POTATOES 5.45

with onion & sea salt

DONT FORGET! f @ IF YOU DIDN'T POST IT,
IT DIDN'T HAPPEN - TAG US @MILANOARCADIAN

Caffè Di Milano
RISTORANTE | LOUNGE | BISTRO

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL
Due to the nature of our business, we cannot guarantee food prepared on the premises is free from allergenic ingredients.

WHITE WINE

	175ML	250ML	BOTTLE
CARNEVALE VENETO CHARDONNAY ITALY	5.95	6.95	22.50
SAUVIGNON BLANC PRIMI SOLI ITALY	6.45	7.85	23.50
PINOT GRIGIO PRIMI SOLI ITALY	6.95	8.55	25.00
I CASTELLI SOAVE D.O.C ITALY			27.00
AMATORE BIANCO VERONA ITALY			28.00
VERMENTINO DOC SANT' ILARIO ITALY			30.00
3 PASSO BIANCO - VEGAN ITALY			34.00
GAVI DI GAVI IL PORTINO ITALY			36.00
SANCERRE DOMAINE DE LE PERRIERE SAGET FRANCE			39.00
POUILLY FUISSE LES DEUX TERROIRS MOMMESSIN FRANCE			46.00
CHABLIS IER CRU LES VAUCOPINS J MOREAU FRANCE			55.00

ROSE WINE

	175ML	250ML	BOTTLE
PINOT GRIGIO ROSÉ PRIMI SOLI ITALY	6.45	7.95	24.00
VIRTUOSO CASA GIRELLI PINK ZINFANDEL PUGLIA IGT ITALY	6.75	8.25	26.00
CHATEAU MINUTY M PROVENCE ROSE FRANCE			44.00
WHISPERING ANGEL FRANCE			46.00

RED WINE

	175ML	250ML	BOTTLE
CARNEVALE VENETO MERLOT ITALY	5.95	6.95	22.50
CABERNET SAUVIGNON PRIMI SOLI ITALY	6.45	7.85	23.50
MONTEPULCIANO D'ABRUZZO CANALETTO ITALY	6.95	8.55	25.00
AMATORE ROSSO VERONA ITALY			25.00
BARBERA D' ASTI DOCG CONTI BUNEIS ITALY			27.00
PRIMITIVO MASSERIA SETTEARCHI ITALY			28.00
3 PASSO ROSSO - VEGAN ITALY			34.00
VALPOLICELLA RIPASSO DOC EXCELLENTIA ITALY			36.00
CHATEAU CISSAC CRU BOURGEOIS HAUT MEDOC FRANCE			42.00
CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE FRANCE			46.00
AMARONE CLASSICO DELLA VALPOLICELLA DOCG MONTECI ITALY			55.00
BAROLO DOCG MANFREDI ITALY			50.00

SPARKLING WINE & CHAMPAGNE

	125ML	BOTTLE
PROSECCO ITALY	7.95	29.95
Fresh & crisp Pinot Noir Italian classic		
ROSE PROSECCO ITALY		33.95
Pinot Noir sparkling brut rose, fresh red fruit & cream, perfect match for cakes		
MOET & CHANDON BRUT FRANCE		65.00
This classic blend boasts notes of green apple & citrus fruits		
MOET ROSE IMPERIAL FRANCE		89.95
Intense aromas of fresh red summer berries (strawberry, raspberry & red currant) with floral notes		
CUVEE ROSE LAURENT-PERRIER FRANCE		129.95
This iconic rosé Champagne has great depth & freshness with hints of fresh strawberries		



COCKTAILS



MOJITO	7.45	PORN STAR MARTINI	6.95
Rum, fresh lime, mint & soda		Vanilla vodka, passion fruit & prosecco shot	
CLASSIC, STRAWBERRY OR PASSION FRUIT			
PINK MARTINI	6.95	ESPRESSO MARTINI	6.95
Pink gin, raspberries & red berries		Creamy coffee liqueur, espresso & vodka	

TWO FOR £10 EVERY EVENING 7PM TILL CLOSE

SIGNATURE

LIMONCELLO SPRITZ	8.45	RASPBERRY SOURZ	8.45
Limoncello, prosecco, fresh rosemary & lemon		Raspberry vodka, sourz, fresh orange & flowers	
F'ROSE	8.95	HIBISCUS KISS	7.45
Raspberry vodka, rose wine, strawberries & flowers		Vodka, lychee, pineapple & grapefruit, hibiscus flowers	
ELDERFLOWER FIZZ	8.95	PASSIONFRUIT LEMONADE	7.95
Gin, elderflower, prosecco, lemon & cucumber		Lemon, passionfruit, vodka & lemonade	
AMALFI BREEZE	8.45	ALBICOCCO	7.45
Vanilla vodka, lychee, rose, peach & lavender		Apricot brandy, peach schnapps, pineapple & blue curacao	



CAFFE SPECIALI



**VANILLA ESPRESSO
ICED COFFEE**
Ice espresso with vanilla
syrup & whipped cream
3.25

**ICED
LATTE**
Original, Caramel,
Vanilla
3.45

**COCO ICED
COFFEE**
With coconut milk choc
& whipped cream
3.45

MOCKTAILS

APPLE & GINGER MOJITO	5.45	ANGELO PORETTI	1/2 PINT 3.95 PINT 4.95
Apple juice, lime, mint & sugar with ginger beer		SAN MIGUEL	1/2 PINT 3.95 PINT 4.95
STRAWBERRY DELIGHT	5.45	PERONI	4.45
Fresh cream & strawberry puree blended with grenadine & served with a sliced strawberry		CORONA	4.45
INNOCENT	5.45	DESPERADO	4.45
Cucumber & elderflower mixed with apple juice & lemon		MAGNERS IRISH CIDER	4.95
		KOPPARBERG	4.95
		Mixed Fruits / Strawberry & Lime	

BIRRA

LAVAZZA
TORINO, ITALIA, 1895

CAFFE E TE

ESPRESSO	2.95/3.45	LATTE	3.45	TEA BY TWININGS	2.95
MACCHIATO	2.95	MOCHA	3.45	English Breakfast / Chamomile	
FLAT WHITE	3.45	AMERICANO	2.95	Earl Grey / Green	
CAPPUCCINO	3.95	HOT CHOCOLATE	3.95		



SET MENU



ANTIPASTI

SECONDI

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SIDES/EXTRAS



WHITE WINE

ROSE WINE

RED WINE

SPARKLING WINE & CHAMPAGNE

—  — COCKTAILS —  —

— SIGNATURE —

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MOCKTAILS —  BIRRA  —

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