

# Caffè Di Milano

RISTORANTE | LOUNGE | BISTRO

## ANTIPASTI

<b>MUSSELS ARRABIATA</b> Mussels, chilli, tomato, Italian white wine & fresh parsley served with grilled pugliese bread	10.95
<b>CALAMARI FRITTI</b> Seasoned lightly fried crispy squid with lemon aioli rocket & rosemary	10.95
<b>BURRATA DOP (V)</b> Creamy burrata, sautéed pomodorini tomatoes, basil & balsamic	9.95

<b>BRUSCHETTA AL POMODORO (V/Ve)</b> Pomodorini cherry tomatoes, fresh basil & garlic served on toasted pugliese bread	7.95
<b>KING SCALLOPS</b> Sautéed scallops in a lemon butter Italian white wine sauce	14.45
<b>GAMBERI E 'NDUJA</b> Sautéed king prawns in a creamy e'nduja sauce, pomodorini cherry tomatoes, Italian white wine served with grilled pugliese bread	11.45

<b>ARANCINI AL TARTUFO</b> Risotto balls, in a creamy black truffle & parmesan sauce	9.45
<b>COCKTAIL DI GAMBERI ROSSI</b> Atlantic baby prawns, Marie rose sauce, gem lettuce & Amalfi lemon	9.95
<b>CARPACCIO DI MANZO</b> Thin slices of tender beef fillet, Worcestershire & lemon dressing with rocket salad & parmesan shavings	12.95

<b>ITALIAN BREAD BOARD (V)</b> Oven baked breads, crispy & warm, with creamy garlic sea salt butter	8.95
<b>SICILIAN OLIVES (V/Ve)</b> Sicilian Nocellera pitted verde olives served with pane carasau bread	4.95
<b>BRUSCHETTA AL CAFFÈ DI MILANO</b> A selection of bruschetta: black truffle mushroom & garlic, pomodorini cherry tomatoes, prosciutto ham & mozzarella	12.95

## PIATTI DA DIVIDERE TO SHARE

<b>FRITTO PORTOFINO</b> Lightly fried king prawns, calamari & scallops served with lemon aioli & a choice of garlic chilli mayo or spicy dip	11.45 PP (MINIMUM TWO PEOPLE)
<b>HAND STRETCHED GARLIC FLATBREAD</b> Rosemary & sea salt (V/Ve)	8.95
Tomato & oregano (V/Ve)	9.45
Mozzarella & parsley (V)	9.95

ROCK OYSTERS	
Fresh rock oysters served with shallot mignonette, lemon & tabasco	
4 FOR	12.95
6 FOR	17.95
12 FOR	34.95

## INSALATA

## PIZZA

<b>CAFFÈ DI MILANO MARGHERITA (V)</b> D.O.P San Marzano tomatoes, fior di latte & oregano	13.95
<b>CALABRESE</b> D.O.P San Marzano tomatoes, fior di latte, spicy calabrian e'nduja sausage, red onions, red peppers, fresh red chilli & rocket	15.95
<b>PIZZA BURRATA</b> D.O.P San Marzano tomatoes, fior di latte, roasted cherry tomatoes, vegetarian e'nduja, whole burrata & basil pesto	17.45
<b>POLLO E ROSMARINO</b> D.O.P San Marzano tomatoes, fior di latte, grilled chicken, pancetta, mushrooms & rosemary	15.95
<b>PRIMAVERA (V)</b> D.O.P San Marzano tomatoes, fior di latte, red onions, courgettes, red peppers & mushrooms	14.95
<b>TARTUFO</b> White pizza fior di latte, porcini mushrooms, black truffle, vegan e'nduja, taleggio cheese & fresh thyme	16.95
<b>CALZONE POLLO</b> Folded pizza with chicken, garlic, mozzarella & topped with arrabiata sauce	15.95
<b>PROSCIUTTO E FUNGHI</b> D.O.P San Marzano tomatoes, fior di latte, prosciutto ham & wild mushrooms	15.95
<b>QUATRO STAGIONI</b> D.O.P San Marzano tomatoes, fior di latte, parma ham, black olives, wild mushrooms & artichokes	15.95

EXTRA TOPPINGS £1.95

<b>INSALATA DE CESARE</b> Breadcrumbs chicken, lightly fried, with pancetta, pomodorini cherry tomatoes, baby gem lettuce, croutons & parmesan shavings with Caesar dressing	14.95
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<b>PROSCIUTTO E BURRATA</b> Buratta with prosciutto ham, rocket & black truffle	11.95
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## SEAFOOD & MEAT

LOBSTER	
WE ARE PROUD TO HAVE THE ONLY FRESH LOBSTER TANK IN THE CITY, YOUR LOBSTER WILL BE COLLECTED FRESH FROM THE TANK WHEN ORDERING	
Fresh whole lobster grilled with red chilli & garlic butter sauce served with grilled vine tomatoes & julienne fries	
	43.95

<b>MILANO SURF &amp; TURF</b> Whole lobster, 10oz ribeye steak served with fresh chilli, creamy garlic butter & peppercorn sauce, grilled cherry vine tomatoes & julienne fries	34.95 PP (MINIMUM TWO PEOPLE)
<b>SHELLFISH ROYALE</b> Shellfish platter, scallops, king prawns, langoustines & a mix of mussels, sauteed in lemon garlic butter & Italian white wine sauce	35.95
<b>AGNELLO</b> Grilled rosemary lamb cutlets served with rocket & sautéed potatoes	25.95

<b>HALIBUT</b> Pan fried fillet of halibut served with samphire, red pepperoni sauce, red chilli, pomodorini tomatoes & Italian white wine sauce	28.95
<b>SEABASS</b> Pan fried sea bass fillets, garlic butter & julienne fries	20.95
<b>POLLO MILANESE</b> Chicken escalope breadcrumb and lightly fried, served with rocket salad, grilled cherry vine tomatoes, parmesan shavings & lemon aioli	18.95
<b>MANZO STROGONOFF</b> Fillet beef, shallots & wild mushrooms in a creamy brandy sauce served with risotto & paprika	18.95

STEAK	
28 DAY DRY AGED SERVED WITH GRILLED VINE TOMATOES, ROSEMARY & JULIENNE FRIES	
FILLET 8oz	31.95
RIBEYE 10oz	26.95
Choose from Green peppercorn / Red wine Truffle & Cream / Garlic butter	

## PASTA

SIGNATURE LOBSTER LINGUINE SHARING PLATTER	
Caffè di Milano special served on our baroque plates, for two to share	
	54.95
f @ TAG US @MILANOARCADIAN	

<b>LOBSTER LINGUINE</b> Lobster, Italian white wine, fresh chilli, pomodorini tomatoes, Amalfi lemon, saffron & lobster bisque	29.95
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<b>LOBSTER RISOTTO</b> Creamy carnaroli rice, fresh lobster sautéed in garlic butter, lobster bisque with parmesan cheese	29.95
<b>TARTUFO E PECORINO RAVIOLI</b> Signature ravioli filled with pecorino cheese & black truffle oil in a truffle parmesan sauce topped with truffle shavings	19.95
<b>TAGLIATELE ALLA BOLOGNESE</b> Classic slow cooked beef ragu, Italian red wine & parmesan	16.45
<b>PORCINI RISOTTO (V)</b> Creamy carnaroli rice, porcini mushrooms, rosemary & parmesan with truffle	15.95
<b>MILANO LINGUINE SEAFOOD</b> Tiger prawns, mussels, clams & squid, Italian white wine, hot chilli, pomodorini tomatoes & fresh parsley	19.95

<b>TAGLIATELLE RIGATI TARTUFO</b> Creamy truffle pasta with wild mushrooms & truffle shaving	19.95
<b>RIGATONI ALLA NORMA (V)</b> Sicilian dish, rigatoni, aubergine, pomodorini tomato & basil topped with pecorino cheese	15.75
<b>AUTHENTIC SPAGHETTI CARBONARA</b> A creamy pasta sauce of egg yolk, cream, pecorino cheese & pancetta	16.45
<b>RIGATONI POLLO PICANTE</b> Rigatoni pasta, grilled chicken, peppers, chilli & Italian white wine with creamy burrata	16.45
<b>LINGUINE VONGOLE</b> A classic, Italian creamy pasta dish with baby clams in a Italian white wine & lemon sauce	16.95
<b>LASAGNE AL FORNO</b> Layers of pasta sheets with slow cooked beef ragu served with a mixed salad	15.45

## SIDES

<b>JULIENNE FRIES (V/Ve)</b>	4.95
<b>TRUFFLE &amp; PARMESAN FRIES (V)</b>	5.95
<b>SAUTÉED ROSEMARY POTATOES (V)</b> With onion & sea salt	5.95

<b>SPINACI (V/Ve)</b> Fresh baby spinach, chilli & garlic	5.45
<b>BROCCOLETTI (V/Ve)</b> Tenderstem broccoli, chilli & garlic	5.45

<b>INSALATA MISTA (V/Ve)</b> Mix lettuce, red onions, cucumber, pomodorini tomatoes	4.95
<b>ROCKET &amp; PARMESAN SALAD (V)</b> With balsamic dressing	4.95

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A 10% DISCRETIONARY 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.

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## COCKTAILS

<b>PINK MARTINI</b>	7.45
Pink gin, raspberries & red berries	
<b>PORN STAR MARTINI</b>	7.45
Vanilla vodka, passion fruit & prosecco shot	
<b>ESPRESSO MARTINI</b>	7.45
Creamy coffee liqueur, espresso & vodka	

TWO FOR £10 EVERY EVENING 7PM TILL CLOSE  
EXCLUDES SATURDAYS AND OTHER SELECTED DAYS

<b>LIMONCELLO SPRITZ</b>	8.45
Limoncello, prosecco, fresh rosemary & lemon	
<b>F'ROSE</b>	8.95
Raspberry vodka, rose wine, strawberries & flowers	
<b>ELDERFLOWER FIZZ</b>	8.95
Gin, elderflower, prosecco, lemon & cucumber	
<b>AMALFI BREEZE</b>	8.45
Vanilla vodka, lychee, rose, peach & lavender	

### SIGNATURE

<b>RASPBERRY SOURZ</b>	8.45
Raspberry vodka, sourz, fresh orange & flowers	
<b>HIBISCUS KISS</b>	8.45
Vodka, lychee, pineapple & grapefruit, hibiscus flowers	
<b>PASSIONFRUIT LEMONADE</b>	7.95
Lemon, passionfruit, vodka & lemonade	
<b>ALBICOCCO</b>	7.45
Apricot brandy, peach schnapps, pineapple & blue curacao	

FOR A FULL SELECTION OF COCKTAILS, SPIRITS & APERITIFS, PLEASE ASK A MEMBER OF STAFF FOR OUR DRINKS MENU

## WHITE WINE

	175ML	250ML	BOTTLE
<b>CARNEVALE VENETO CHARDONNAY</b> ITALY	5.95	6.95	22.50
Subtle fruit nose, dry & full bodied with a dry mellow finish			
<b>SAUVIGNON BLANC PRIMI SOLI</b> ITALY	6.45	7.85	23.50
A stylish wine that boasts oodles of citrus fruit and elderberry on the finish. SWA Silver Award.			
<b>PINOT GRIGIO PRIMI SOLI</b> ITALY	6.95	8.55	25.00
Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.			
<b>I CASTELLI SOAVE D.O.C</b> ITALY			27.00
Soft and balanced with light notes of fresh fruit.			
<b>AMATORE BIANCO VERONA</b> ITALY			28.00
Intense citrus and tropical fruit aromas. SWA Gold Award.			
<b>VERMENTINO DOC SANT' ILARIO</b> ITALY			30.00
Scents of apple, citrus and exotic fruit. A fresh fruity taste that is complemented in the finish with pleasant mineral overtones.			
<b>3 PASSO BIANCO - VEGAN</b> ITALY			34.00
Fresh, balanced, soft and round with light fruity notes. SWA Commended.			
<b>GAVI DI GAVI IL PORTINO</b> ITALY			36.00
Fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish. SWA Commended.			
<b>SANCERRE DOMAINE DE LE PERRIERE SAGET</b> FRANCE			39.00
Well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.			
<b>POUILLY FUISSE LES DEUX TERROIRS MOMMESSIN</b> FRANCE			46.00
A light golden green with a floral and citrus fruit focussed nose evolves in to a silky smooth palate with toasty undertones and almond flavour.			
<b>CHABLIS IER CRU LES VAUCOPINS J MOREAU</b> FRANCE			55.00
Grown by the river Serein, a complex nose of grapefruit zest and brioche with a pleasant citrus freshness and beautiful smoked mineral character.			

## ROSE WINE

<b>PINOT GRIGIO ROSÉ PRIMI SOLI</b> ITALY	6.45	7.95	24.00
A very easy style of wine with a soft, refreshing burst of summer red fruits. SWA Gold Award.			
<b>VIRTUOSO CASA GIRELLI PINK ZINFANDEL PUGLIA IGT</b> ITALY	6.75	8.25	26.00
Lovely fresh aromas of strawberries and red berries with a palate bursting with sweet summer fruit married to an understated acidity.			
<b>CHATEAU MINUTY M PROVENCE ROSE</b> FRANCE			44.00
A lively and tasty wine that is enjoyable for its purity and finesse.			
<b>WHISPERING ANGEL</b> FRANCE			46.00
Iconic multi award winning provence rosé. Salmon coloured with aromas of red currant & raspberry			

## RED WINE

<b>CARNEVALE VENETO MERLOT</b> ITALY	5.95	6.95	22.50
A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums.			
<b>CABERNET SAUVIGNON PRIMI SOLI</b> ITALY	6.45	7.85	23.50
Ruby red with hints of summer fruits and violets. A balanced flavour with a pleasantly lingering, distinctive black-cherry aftertaste.			
<b>MONTEPULCIANO D'ABRUZZO CANALETTO</b> ITALY	6.95	8.55	25.00
A deep purple with rich aromas of damson fruit and morello cherry with a robust concentration, beautifully layered, rich and extremely smooth.			
<b>AMATORE ROSSO VERONA</b> ITALY			25.00
Over-ripe fruit flavours with soft tannins & a long, intriguing finish. SWA Silver Award.			
<b>BARBERA D' ASTI DOCG CONTI BUNEIS</b> ITALY			27.00
Full and intense with scents of cherry and spices in the finish.			
<b>PRIMITIVO MASSERIA SETTEARCHI</b> ITALY			28.00
Strong scent of very ripe, jammy red and black fruits. Beautifully smooth and textured on the palate.			
<b>3 PASSO ROSSO - VEGAN</b> ITALY			34.00
Intense notes of ripe fruit on the nose. A powerful palate, showing rich fruit aromas and slight notes of vanilla. SWA Gold Award.			
<b>VALPOLICELLA RIPASSO DOC EXCELLENTIA</b> ITALY			36.00
Dry with a notable structure. This wine has a rich taste of red fruits, with light traces of sour cherry preserve and elegant spicy tones.			
<b>CHATEAU CISSAC CRU BOURGEOIS HAUT MEDOC</b> FRANCE			42.00
Spicy red fruit with nuances of leather, earth and wood. Medium bodied with generous length.			
<b>CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE</b> FRANCE			46.00
A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65% Grenache, 25% Syrah and 10% Mourvedre.			
<b>AMARONE CLASSICO DELLA VALPOLICELLA DOCG MONTECI</b> ITALY			50.00
Clear, ruby red with garnet reflections. Intense aroma, scented with spices, cherry jam and red berry fruit. Very persistent, velvety to broad structure.			
<b>BAROLO DOCG MANFREDI</b> ITALY			55.00
The Barolo wine, of ancient and noble origins, is aged in Slovenian oak barrels and it turns intensely ruby red with a rich bouquet.			

## SPARKLING WINE & CHAMPAGNE

<b>PROSECCO</b> ITALY	
Fresh & crisp Pinot Noir Italian classic	7.95 / 29.95
<b>ROSE PROSECCO</b> ITALY	
Pinot Noir sparkling brut rose, fresh red fruit & cream, perfect match for cakes	33.95
<b>MOET &amp; CHANDON BRUT</b> FRANCE	
This classic blend boasts notes of green apple & citrus fruits	90.00
<b>MOET ROSE IMPERIAL</b> FRANCE	
Intense aromas of fresh red summer berries (strawberry, raspberry & red currant) with floral notes	110.00
<b>CUVEE ROSE LAURENT-PERRIER</b> FRANCE	
This iconic rosé Champagne has great depth & freshness with hints of fresh strawberries	129.95
<b>MOET NIR</b> FRANCE	
Intense, fruity and versatile with a vibrant style. Enjoy the fruitiness & freshness with ice for a more a lighter yet balanced sensation.	195.00
<b>MOET NIR MAGNUM</b> FRANCE	
	295.00

## MOCKTAILS

<b>APPLE &amp; GINGER MOJITO</b>	5.45
Apple juice, lime, mint & sugar with ginger beer	
<b>STRAWBERRY DELIGHT</b>	5.45
Fresh cream & strawberry puree blended with grenadine & served with a sliced strawberry	
<b>INNOCENT</b>	5.45
Cucumber & elderflower mixed with apple juice & lemon	

## BIRRA

<b>ON DRAUGHT</b>	
<b>PERONI</b>	1/2 PINT 3.95 PINT 6.45
<b>ASAHI</b>	1/2 PINT 3.95 PINT 6.45
<b>BOTTLED</b>	
<b>PERONI</b>	4.95
<b>CORONA</b>	4.95
<b>DESPERADO</b>	4.45
<b>MAGNERS IRISH CIDER</b>	5.95
<b>KOPPARBERG</b>	5.95
Mixed Fruits / Strawberry & Lime	

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