

SET MENU

2 COURSES - 29.95 / 3 COURSES - 34.95

ANTIPASTI

CALAMARI FRITTI

Seasoned lightly fried crispy squid with lemon aioli rocket & rosemary

ARANCINI AL TARTUFO (V)

Risotto balls, in a creamy black truffle & parmesan sauce

BURRATA DOP (V)

Creamy burrata, sautéed pomodorini tomatoes, basil & balsamic

CARPACCIO DI MANZO

Thin slices of tender beef fillet, Worcestershire & lemon dressing with rocket salad & parmesan shavings

GAMBERI E 'NDUJA

Sautéed king prawns in a creamy e'nduja sauce, pomodorini cherry tomatoes, Italian white wine served with grilled pugliese bread

COCKTAIL DI GAMBERI ROSSI

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

BRUSCHETTA AL POMODORO (V/Ve)

Pomodorini cherry tomatoes, fresh basil & garlic served on toasted pugliese 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, saffron & lobster bisque
EXTRA 11

RIGATONI POLLO PICANTE

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

TARTUFO & PECORINO RAVIOLI

Signature ravioli filled with pecorino cheese & black truffle oil in a truffle parmesan sauce topped with truffle shavings

LASAGNE AL FORNO

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

MILANO LINGUINE SEAFOOD

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

CALABRESE PIZZA

D.O.P San Marzano tomatoes, fior di latte, spicy calabrian e'nduja sausage, red onions, red peppers, fresh red chilli & rocket

MILANO MARGHERITA PIZZA (V)

D.O.P San Marzano tomatoes, fior di latte & oregano

POLLO E ROSMARINO PIZZA

D.O.P San Marzano tomatoes, fior di latte, grilled chicken, pancetta, mushrooms & rosemary

PRIMAVERA PIZZA (V)

D.O.P San Marzano tomatoes, fior di latte, red onions, courgettes, red peppers & mushrooms

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

Fresh whole lobster grilled with red chilli & garlic butter sauce served with grilled vine tomatoes & julienne fries EXTRA 25



STEAK

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

FILLET 8oz EXTRA 10

RIBEYE 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

JULIENNE FRIES 4.95

SAUTÉED ROSEMARY POTATOES 5.95

With onion & sea salt

TRUFFLE & PARMESAN FRIES 5.95

ROCKET & PARMESAN SALAD 4.95

With balsamic dressing

SPINACI 5.45

Fresh baby spinach, chilli & garlic

BROCCOLI 5.45

Tenderstem broccoli, chilli & garlic

INSALATA MISTA 4.95

Mix lettuce, red onions, cucumber, pomodorini tomatoes

GARLIC FLAT BREAD

Rosemary & Sea Salt 8.95

Tomato & Oregano 9.45

Mozzarella & Parsley 9.95

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			50.00
BAROLO DOCG MANFREDI ITALY			55.00

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		90.00
This classic blend boasts notes of green apple & citrus fruits		
MOET ROSE IMPERIAL FRANCE		110.00
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



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

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

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 8.45
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
4.95

ICED LATTE
Original, Caramel, Vanilla
4.95

MOCKTAILS

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

BIRRA

PERONI 1/2 PINT 3.95 PINT 6.45
ASAHI 1/2 PINT 3.95 PINT 6.45
PERONI 4.95
CORONA 4.95
DESPERADO 4.95
MAGNERS IRISH CIDER 5.95
KOPPARBERG 5.95
Mixed Fruits / Strawberry & Lime



CAFFE E TE

ESPRESSO 3.95/4.45	LATTE 4.95	TEA BY TWININGS 4.45
MACCHIATO 4.25/4.75	MOCHA 5.45	English Breakfast / Chamomile
FLAT WHITE 4.75	AMERICANO 4.45	Earl Grey / Green
CAPPUCCINO 4.95	HOT CHOCOLATE 4.95	