

Caffè Di Milano

RISTORANTE | LOUNGE | BISTRO

ANTIPASTI

MUSSELS ARRABIATA 10.95
Mussels, chilli, tomato, Italian white wine & fresh parsley served with grilled pugliese bread

CALAMARI FRITTI 10.95
Seasoned lightly fried crispy squid with lemon aioli rocket & rosemary

BURRATA DOP (V) 9.95
Creamy burrata, sautéed pomodorini tomatoes, basil & balsamic

BRUSCHETTA AL POMODORO (V/Ve) 7.95
Pomodorini cherry tomatoes, fresh basil & garlic served on toasted pugliese bread

KING SCALLOPS 14.45
Sautéed scallops in a lemon butter Italian white wine sauce

GAMBERI E 'NDUJA 11.45
Sautéed king prawns in a creamy e'nduja sauce, pomodorini cherry tomatoes, Italian white wine served with grilled pugliese bread

ARANCINI AL TARTUFO 9.45
Risotto balls, in a creamy black truffle & parmesan sauce

COCKTAIL DI GAMBERI ROSSI 9.95
Atlantic baby prawns, Marie rose sauce, gem lettuce & Amalfi lemon

CARPACCIO DI MANZO 12.95
Thin slices of tender beef fillet, Worcestershire & lemon dressing with rocket salad & parmesan shavings

ITALIAN BREAD BOARD (V) 8.95
Oven baked breads, crispy & warm, with creamy garlic sea salt butter

SICILIAN OLIVES (V/Ve) 4.95
Sicilian Nocellera verde olives served with pane carasau bread

BRUSCHETTA AL CAFFÈ DI MILANO 12.95
A selection of bruschetta: black truffle mushroom & garlic, pomodorini cherry tomatoes, prosciutto ham & mozzarella

PIATTI DA DIVIDERE TO SHARE

FRITTO PORTOFINO 11.45 PP (MINIMUM TWO PEOPLE)
Lightly fried shellfish mix of king prawns, calamari, mussels & scallops served with lemon aioli & a choice of garlic chilli mayo or spicy dip

HAND STRETCHED GARLIC FLATBREAD

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 DE CESARE 14.95
Breadcrumbs chicken, lightly fried, with pancetta, pomodorini cherry tomatoes, baby gem lettuce, croutons & parmesan shavings with Caesar dressing

PROSCIUTTO E BURRATA 11.95
Buratta with prosciutto ham, rocket & black truffle

KIDS PASTA & PIZZA FOR 8.95

PIZZA

CAFFÈ DI MILANO MARGHERITA (V) 13.95
D.O.P San Marzano tomatoes, fior di latte & oregano

CALABRESE 15.95
D.O.P San Marzano tomatoes, fior di latte, spicy calabrian e'nduja sausage, red onions, red peppers, fresh red chilli & rocket

PIZZA BURRATA (V) 17.45
D.O.P San Marzano tomatoes, fior di latte, roasted cherry tomatoes, vegetarian e'nduja, whole burrata & basil pesto

POLLO E ROSMARINO 15.95
D.O.P San Marzano tomatoes, fior di latte, grilled chicken, pancetta, mushrooms & rosemary

PRIMAVERA (V) 14.95
D.O.P San Marzano tomatoes, fior di latte, red onions, courgettes, red peppers & mushrooms

TARTUFO (V) 16.95
White pizza fior di latte, porcini mushrooms, black truffle, vegan e'nduja, taleggio cheese & fresh thyme

CALZONE POLLO 15.95
Folded pizza with chicken, garlic, mozzarella & topped with arrabiata sauce

PROSCIUTTO E FUNGHI 15.95
D.O.P San Marzano tomatoes, fior di latte, prosciutto ham & wild mushrooms

QUATRO STAGIONI 15.95
D.O.P San Marzano tomatoes, fior di latte, parma ham, black olives, wild mushrooms & artichokes

EXTRA TOPPINGS £1.95

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

HALIBUT 28.95
Pan fried fillet of halibut served with samphire, red pepper sauce, red chilli, pomodorini tomatoes & Italian white wine sauce

SEABASS 20.95
Pan fried sea bass fillets, garlic butter & julienne fries

POLLO MILANESE 18.95
Chicken escalope breadcrumb and lightly fried, served with rocket salad, grilled cherry vine tomatoes, parmesan shavings & lemon aioli

MANZO STROGONOFF 18.95
Fillet beef, shallots & wild mushrooms in a creamy brandy sauce served with risotto & paprika

MILANO SURF & TURF 34.95 PP (MINIMUM TWO PEOPLE)
Whole lobster, 10oz ribeye steak served with fresh chilli, creamy garlic butter & peppercorn sauce, grilled cherry vine tomatoes & julienne fries

SHELLFISH ROYALE 35.95
Shellfish platter, scallops, king prawns, langoustines & a mix of mussels, sautéed in lemon garlic butter & Italian white wine sauce

AGNELLO 25.95
Grilled rosemary lamb cutlets served with rocket & sautéed potatoes

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

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LOBSTER LINGUINE 29.95
Lobster, Italian white wine, fresh chilli, pomodorini tomatoes, Amalfi lemon, saffron & lobster bisque

LOBSTER RISOTTO 29.95
Creamy carnaroli rice, fresh lobster sautéed in garlic butter, lobster bisque with parmesan cheese

TARTUFO E PECORINO RAVIOLI 19.95
Signature ravioli filled with pecorino cheese & black truffle oil in a truffle parmesan sauce topped with truffle shavings

TAGLIATELE ALLA BOLOGNESE 16.45
Classic slow cooked beef ragu, Italian red wine & parmesan

PORCINI RISOTTO (V) 15.95
Creamy carnaroli rice, porcini mushrooms, rosemary & parmesan with truffle

MILANO LINGUINE SEAFOOD 19.95
Tiger prawns, mussels, clams & squid, Italian white wine, hot chilli, pomodorini tomatoes & fresh parsley

TAGLIATELE RIGATI TARTUFO 19.95
Creamy truffle pasta with wild mushrooms & truffle shaving

RIGATONI ALLA NORMA (V) 15.75
Sicilian dish, rigatoni, aubergine, pomodorini tomato & basil topped with pecorino cheese

AUTHENTIC SPAGHETTI CARBONARA 16.45
A creamy pasta sauce of egg yolk, cream, pecorino cheese & pancetta

RIGATONI POLLO PICANTE 16.45
Rigatoni pasta, grilled chicken, peppers, chilli & Italian white wine with creamy burrata

LINGUINE VONGOLE 16.95
A classic, Italian creamy pasta dish with baby clams in a Italian white wine & lemon sauce

LASAGNE AL FORNO 15.45
Layers of pasta sheets with slow cooked beef ragu served with a mixed salad

SIDES

JULIENNE FRIES (V/Ve) 4.95
TRUFFLE & PARMESAN FRIES (V) 5.95
SAUTÉED ROSEMARY POTATOES (V) 5.95
With onion & sea salt

SPINACI (V/Ve) 5.45
Fresh baby spinach, chilli & garlic

BROCCOLETTI (V/Ve) 5.45
Tenderstem broccoli, chilli & garlic

INSALATA MISTA (V/Ve) 4.95
Mix lettuce, red onions, cucumber, pomodorini tomatoes

ROCKET & PARMESAN SALAD (V) 4.95
With balsamic dressing

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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

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

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

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

SIGNATURE

8.45	RASPBERRY SOURZ	8.45
	Raspberry vodka, sourz, fresh orange & flowers	
8.95	HIBISCUS KISS	8.45
	Vodka, lychee, pineapple & grapefruit, hibiscus flowers	
8.95	PASSIONFRUIT LEMONADE	7.95
	Lemon, passionfruit, vodka & lemonade	
8.45	ALBICOCCO	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
CARNEVALE VENETO CHARDONNAY ITALY	5.95	6.95	22.50
Subtle fruit nose, dry & full bodied with a dry mellow finish			
SAUVIGNON BLANC PRIMI SOLI ITALY	6.45	7.85	23.50
A stylish wine that boasts oodles of citrus fruit and elderberry on the finish. SWA Silver Award.			
PINOT GRIGIO PRIMI SOLI ITALY	6.95	8.55	25.00
Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.			
I CASTELLI SOAVE D.O.C ITALY			27.00
Soft and balanced with light notes of fresh fruit.			
AMATORE BIANCO VERONA ITALY			28.00
Intense citrus and tropical fruit aromas. SWA Gold Award.			
VERMENTINO DOC SANT' ILARIO ITALY			30.00
Scents of apple, citrus and exotic fruit. A fresh fruity taste that is complemented in the finish with pleasant mineral overtones.			
3 PASSO BIANCO - VEGAN ITALY			34.00
Fresh, balanced, soft and round with light fruity notes. SWA Commended.			
GAVI DI GAVI IL PORTINO ITALY			36.00
Fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish. SWA Commended.			
SANCERRE DOMAINE DE LE PERRIERE SAGET FRANCE			39.00
Well-balanced flavours of white flowers, peach and acacia with an underlying streak of cleansing minerality from well-established vineyards.			
POUILLY FUISSE LES DEUX TERROIRS MOMMESSIN 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.			
CHABLIS IER CRU LES VAUCOPINS J MOREAU 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

PINOT GRIGIO ROSÉ PRIMI SOLI 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.			
VIRTUOSO CASA GIRELLI PINK ZINFANDEL PUGLIA IGT 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.			
CHATEAU MINUTY M PROVENCE ROSE FRANCE			44.00
A lively and tasty wine that is enjoyable for its purity and finesse.			
WHISPERING ANGEL FRANCE			46.00
Iconic multi award winning provence rosé. Salmon coloured with aromas of red currant & raspberry			

RED WINE

CARNEVALE VENETO MERLOT 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.			
CABERNET SAUVIGNON PRIMI SOLI 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.			
MONTEPULCIANO D'ABRUZZO CANALETTO 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.			
AMATORE ROSSO VERONA ITALY			25.00
Over-ripe fruit flavours with soft tannins & a long, intriguing finish. SWA Silver Award.			
BARBERA D' ASTI DOCG CONTI BUNEIS ITALY			27.00
Full and intense with scents of cherry and spices in the finish.			
PRIMITIVO MASSERIA SETTEARCHI ITALY			28.00
Strong scent of very ripe, jammy red and black fruits. Beautifully smooth and textured on the palate.			
3 PASSO ROSSO - VEGAN 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.			
VALPOLICELLA RIPASSO DOC EXCELLENTIA 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.			
CHATEAU CISSAC CRU BOURGEOIS HAUT MEDOC FRANCE			42.00
Spicy red fruit with nuances of leather, earth and wood. Medium bodied with generous length.			
CHATEAUNEUF DU PAPE CHATEAU BEAUCHENE FRANCE			46.00
A flagship wine with a firm structure and full, rich flavours and harmonious tannins. 65% Grenache, 25% Syrah and 10% Mourvedre.			
AMARONE CLASSICO DELLA VALPOLICELLA DOCG MONTECI 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.			
BAROLO DOCG MANFREDI 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

PROSECCO ITALY	
Fresh & crisp Pinot Noir Italian classic	7.95 / 29.95
ROSE PROSECCO ITALY	
Pinot Noir sparkling brut rose, fresh red fruit & cream, perfect match for cakes	33.95
MOET & CHANDON BRUT FRANCE	
This classic blend boasts notes of green apple & citrus fruits	90.00
MOET ROSE IMPERIAL FRANCE	
Intense aromas of fresh red summer berries (strawberry, raspberry & red currant) with floral notes	110.00
CUVEE ROSE LAURENT-PERRIER FRANCE	
This iconic rosé Champagne has great depth & freshness with hints of fresh strawberries	129.95
MOET NIR 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
MOET NIR MAGNUM FRANCE	
	295.00

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

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

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