

Caffè Di Milano

RISTORANTE | LOUNGE | BISTRO

ANTIPASTI

MUSSELS ARRABIATA Mussels, chilli, tomato, Italian white wine & fresh parsley served with grilled pugliese bread	11.45	BRUSCHETTA AL POMODORO (V/Ve) Pomodorini cherry tomatoes, rocket, fresh basil & garlic served on toasted pugliese bread	8.45	ARANCINI AL TARTUFO Risotto balls, in a creamy black truffle & parmesan sauce	10.45
CALAMARI FRITTI Seasoned lightly fried crispy squid with lemon aioli rocket & rosemary	11.45	KING SCALLOPS Sautéed scallops in a lemon butter Italian white wine sauce	14.95	COCKTAIL DI GAMBERI ROSSI Atlantic baby prawns, Marie rose sauce, gem lettuce & Amalfi lemon	10.45
BRUSCHETTA FUNGHI E TARTUFO (V/Ve) Mixed mushrooms, garlic, truffle & rocket salad served on toasted pugliese bread	8.95	GAMBERI E 'NDUJA Sautéed king prawns in a creamy e'nduja sauce, pomodorini cherry tomatoes, Italian white wine served with grilled pugliese bread	11.45	CARPACCIO DI MANZO Thin slices of tender raw beef fillet, Worcestershire & lemon dressing with rocket salad & parmesan shavings	13.45

ITALIAN BREAD BOARD (V) Oven baked breads, crispy & warm, with creamy garlic sea salt butter	8.95
SICILIAN OLIVES (V/Ve) Sicilian Nocellera verde olives served with pane carasau bread	4.95
BRUSCHETTA AL CAFFÈ DI MILANO A selection of bruschetta: black truffle mushrooms & garlic, rocket, bruschetta mix, prosciutto ham & burrata	13.45

PIATTI DA DIVIDERE TO SHARE

FRITTO PORTOFINO Lightly fried shellfish mix of king prawns, calamari, mussels & scallops served with lemon aioli & spicy tomato dip	11.95 PP (MINIMUM TWO PEOPLE)
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

PIZZA

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

GLUTEN FREE PIZZA BASE & VEGAN CHEESE AVAILABLE
EXTRA TOPPINGS £1.95

D.O.P - PROTECTED DESIGNATION OF ORIGIN: THE D.O.P LABEL GUARANTEES THAT YOUR FAVORITE INGREDIENTS IS PRODUCED, PROCESSED, AND PACKAGED IN A SPECIFIC GEOGRAPHICAL ZONE

INSALATA

INSALATA DE CESARE Breadcrumbs chicken, lightly fried, with pancetta, pomodorini cherry tomatoes, baby gem lettuce, croutons & parmesan shavings with Caesar dressing	14.95
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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
44.95

MILANO SURF & TURF Whole lobster, 10oz ribeye steak served with fresh chilli, creamy garlic butter & peppercorn sauce, grilled cherry vine tomatoes & julienne fries	35.45 PP (MINIMUM TWO PEOPLE)
SHELLFISH ROYALE Shellfish platter, scallops, king prawns, langoustines & a mix of mussels, sauteed in lemon garlic butter & Italian white wine sauce	35.95
AGNELLO Grilled rosemary lamb cutlets served with rocket salad, vine cherry tomatoes, sauteed rosemary potatoes & red wine sauce	26.95

KIDS PASTA & PIZZA FOR 8.95

SALMONE Pan fried fillet of salmon, truffle mashed potatoes, beetroot, spinach, mango & apple salad, truffle white sauce	24.95
SEABASS Pan fried sea bass fillets, garlic butter & julienne fries	20.95
POLLO MILANESE Chicken escalope breadcrumbed and lightly fried, served with rocket salad, grilled cherry vine tomatoes, parmesan shavings & lemon aioli	19.95
MANZO STROGONOFF 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 33.95 RIBEYE 10oz 27.95 Choose from Green peppercorn / Red wine Truffle & Cream / Garlic butter

GLUTEN FREE PASTA & VEGAN CHEESE AVAILABLE

SIGNATURE LOBSTER LINGUINE SHARING PLATTER Caffè di Milano special served on our baroque plates, for two to share
55.95
f @ TAG US @MILANOARCADIAN

LOBSTER LINGUINE Lobster, Italian white wine, fresh chilli, pomodorini tomatoes, Amalfi lemon, saffron & lobster bisque	30.95
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PASTA

EXTRA TOPPINGS £1.95

LOBSTER RISOTTO Creamy carnaroli rice, fresh lobster sautéed in garlic butter, lobster bisque with parmesan cheese	30.95
TARTUFO E PECORINO RAVIOLI Signature ravioli filled with pecorino cheese & black truffle oil in a truffle parmesan sauce topped with truffle shavings	19.95
TAGLIATELLE ALLA BOLOGNESE Classic slow cooked beef ragu, Italian red wine & parmesan	16.45
PORCINI RISOTTO (V) Creamy carnaroli rice, porcini mushrooms, rosemary & parmesan with truffle	16.45
MILANO LINGUINE SEAFOOD Tiger prawns, king prawns, mussels & squid, Italian white wine, hot chilli, pomodorini tomatoes & fresh parsley	20.95

TAGLIATELLE RIGATI TARTUFO Creamy truffle pasta with wild mushrooms & truffle shaving	19.95
RIGATONI ALLA NORMA (V) Sicilian dish, rigatoni, aubergine, pomodorini tomato & basil topped with pecorino cheese	15.75
AUTHENTIC SPAGHETTI CARBONARA A creamy white sauce pasta with pecorino cheese, pancetta & parsley	16.45
RIGATONI POLLO PICANTE Rigatoni pasta, grilled chicken, peppers, chilli & Italian white wine with creamy burrata	16.95
LINGUINE AI GAMBERI Creamy tomato pasta with king prawns, pomodorini tomatoes, chilli & garlic, parsley	18.45
LASAGNE AL FORNO Layers of pasta sheets with slow cooked beef ragu served with a mixed salad	16.45

SIDES

JULIENNE FRIES (V/Ve)	4.95	SPINACI (V/Ve)	5.45	INSALATA MISTA (V/Ve)	4.45
TRUFFLE & PARMESAN FRIES (V)	5.95	Fresh baby spinach, chilli & garlic		Mix lettuce, red onions, cucumber, pomodorini tomatoes	
SAUTÉED ROSEMARY POTATOES (V)	5.95	BROCCOLETTI (V/Ve)	5.45	ROCKET & PARMESAN SALAD (V)	4.95
With onion & sea salt		Tenderstem broccoli, chilli & garlic		With balsamic dressing	
		FAGIOLINI (V/Ve)	5.45		
		French beans, shallots & garlic			

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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	8.45
Pink gin, raspberries & red berries	
PORN STAR MARTINI	8.45
Vanilla vodka, passion fruit & prosecco shot	
ESPRESSO MARTINI	8.45
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

9.95	RASPBERRY SOURZ	9.95
	Raspberrry vodka, sourz, fresh orange & flowers	
9.95	HIBISCUS KISS	9.95
	Vodka, lychee, pineapple & grapefruit, hibiscus flowers	
9.95	PASSIONFRUIT LEMONADE	9.95
	Lemon, passionfruit, vodka & lemonade	
9.95	ALBICOCCO	9.95
	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	6.45	7.45	23.00
Subtle fruit nose, dry & full bodied with a dry mellow finish			
SAUVIGNON BLANC PRIMI SOLI ITALY	6.95	8.45	24.50
A stylish wine that boasts oodles of citrus fruit & elderberry on the finish. SWA Silver Award.			
PINOT GRIGIO PRIMI SOLI ITALY	7.25	8.75	26.00
Dry, crisp and fruity with a wonderful hint of lemon. SWA Silver Award.			
I CASTELLI SOAVE D.O.C ITALY			28.00
Soft and balanced with light notes of fresh fruit.			
VERMENTINO DOC SANT' ILARIO ITALY			32.00
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			35.00
Fresh, balanced, soft and round with light fruity notes. SWA Commended.			
GAVI DI GAVI IL PORTINO ITALY			38.00
Fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish. SWA Commended.			
SANCERRE DOMAINE DURAND FRANCE			40.00
This wine is from a small producer who emphasis the quality. Flinty & fruity, a wonderful nose, with all the classic flavours that follow.			
CHABLIS IER CRU LES VAUCOPINS J MOREAU FRANCE			56.00
Grown by the river Serein, a complex nose of grapefruit zest and brioche with a pleasant citrus freshness & beautiful smoked mineral character.			

ROSE WINE

PINOT GRIGIO ROSÉ PRIMI SOLI ITALY	7.45	8.45	25.00
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	7.75	8.75	27.00
Lovely fresh aromas of strawberries and red berries with a palate bursting with sweet summer fruit married to an understated acidity.			
CHATEAU MINUTY PROVENCE ROSE FRANCE			45.00
A lively and tasty wine that is enjoyable for its purity and finesse.			
WHISPERING ANGEL FRANCE			47.00
Pretty scent of crushed strawberries, peach, rose-water & orange blossom. On the palate, it is wonderfully dry & crisp with delicate summer berry fruits balanced by citrus zest acidity & a deliciously creamy finish.			

RED WINE

CARNEVALE VENETO MERLOT ITALY	6.45	7.45	23.50
A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries & plums.			
SAUVIGNON PRIMI SOLI ITALY	6.95	7.95	24.50
An elegant combination of cherries and red fruits with a soft tannin structure.			
MONTEPULCIANO D'ABRUZZO DEGA BIO DOC ITALY	7.45	8.75	26.00
Ruby red in colour, there are red fruits such as cherry, blackberry, blackcurrant & plum on the nose as well as some floral notes of rose & violet. On the palate it is dry & refreshing with soft tannins. The red fruits are expressed in all its glory.			
BARBERA D' ASTI DOCG CONTI BUNEIS ITALY			28.50
Full & intense with scents of cherry & spices in the finish.			
PRIMITIVO MASSERIA SETTEARCHI ITALY			30.00
Strong scent of very ripe, jammy red and black fruits. Beautifully smooth & textured on the palate.			
3 PASSO ROSSO - VEGAN ITALY			35.00
Intense notes of ripe fruit on the nose. A powerful palate, showing rich fruit aromas & slight notes of vanilla. SWA Gold Award.			
CHIANTI CLASSICO TRAMBUSTI FRANCE			42.00
An intense & fantastically rich, full-bodied red wine with a superb fruit structure.			
AMARONE CLASSICO DELLA VALPOLICELLA DOCG MONTECI ITALY			51.00
Clear, ruby red with garnet reflections. Intense aroma, scented with spices, cherry jam and & berry fruit. Very persistent, velvety to broad structure.			
BAROLO DOCG MANFREDI ITALY			56.00
The Barolo wine, of ancient & noble origins, is aged in Slovenian oak barrels & it turns intensely ruby red with a rich bouquet.			

SPARKLING WINE & CHAMPAGNE

PROSECCO ITALY	
Fresh & crisp Pinot Noir Italian classic	8.00 / 35.95
ROSE PROSECCO ITALY	
Pinot Noir sparkling brut rose, fresh red fruit & cream, perfect match for cakes	39.50
MOET & CHANDON BRUT FRANCE	
This classic blend boasts notes of green apple & citrus fruits	100.00
MOET ROSE IMPERIAL FRANCE	
Intense aromas of fresh red summer berries (strawberry, raspberry & red currant) with floral notes	120.00
CUVEE ROSE LAURENT-PERRIER FRANCE	
This iconic rosé Champagne has great depth & freshness with hints of fresh strawberries	145.00
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	5.95
Apple juice, lime, mint & sugar with ginger beer	
VIRGIN PASSION FRUIT MARTINI	5.95
Passionfruit, lime, vanilla & pineapple	
INNOCENT	5.95
Cucumber & elderflower mixed with apple juice & lemon	
MILANO SUNSET	5.95
Orange, pineapple, coconut & grenadine	
VIRGIN COLADA	5.95
Pineapple, cream, milk & coconut	

BIRRA

ON DRAUGHT	
PERONI	1/2 PINT 3.95 PINT 6.45
ASAHI	1/2 PINT 3.95 PINT 6.45

BOTTLED	
CORONA	4.95
DESPERADO	4.45
PERONI	4.95
PERONI LIBRA	4.95
PERONI GLUTEN FREE	4.95
MAGNERS IRISH CIDER	5.95
KOPPARBERG	5.95
Mixed Fruits / Strawberry & Lime	

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