

SET MENU

2 COURSES - 31.95 / 3 COURSES - 38.95

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

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



AGNELLO

Grilled rosemary lamb cutlets served with rocket salad, vine cherry tomatoes, sauteed rosemary potatoes & red wine sauce

EXTRA 6.95

STEAK

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

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

FRAGOLINE 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,

Cherry, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

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

FAGIOLINI 5.45

French beans, shallots & garlic

INSALATA MISTA 4.45

Mix lettuce, red onions, cucumber, pomodorini tomatoes

GARLIC FLAT BREAD 8.95

Rosemary & Sea Salt

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.