

THEATRE MENU

2 COURSES - 29.95 / 3 COURSES - 33.95

ANTIPASTI

CALAMARI FRITTI

Seasoned lightly fried crispy squid with lemon aioli, rocket & rosemary

ARANCINI AL TARTUFO

Risotto balls, in a creamy black truffle & parmesan sauce

CARPACCIO DI MANZO

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

COCKTAIL DI GAMBERI ROSSI

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

BRUSCHETTA AL POMODORO (V)

Pomodorini cherry tomatoes, rocket, fresh basil & garlic, served on toasted pugliese bread

ROCK OYSTERS

4 fresh rock oysters served with shallots mignonette, lemon & tabasco

EXTRA 5

SECONDI

RIGATONI POLLO PICANTE

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

TAGLIATELLE ALLA BOLOGNESE

Classic slow cooked beef ragu, Italian red wine & parmesan

LASAGNE AL FORNO

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

POLLO E ROSMARINO PIZZA (V)

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

MILANO MARGHERITA PIZZA (V)

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

PRIMAVERA PIZZA (V)

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

VEGAN OPTION AVAILABLE

PORCINI RISOTTO

Creamy carnaroli rice, porcini mushrooms, rosemary & parmesan with truffle

ADD CHICKEN +1.95

CALABRESE PIZZA

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

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

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

Vanilla, Strawberry, Caffè, Chocolate, Pistachio, Mint Chocolate

Lemon, Rum & Raisin, Tiramisu

Wild berries, Caramel, Hazelnut, Cherry

Mango Sorbet, Lemon Sorbet, Raspberry Sorbet

TWO SCOOPS

SIDES

JULIENNE FRIES (V/Ve) 4.95

TRUFFLE & PARMESAN FRIES (V) 5.95

SAUTÉED ROSEMARY POTATOES (V) 5.95
With onion & sea salt

FAGIOLINI (V/Ve) 5.45

French beans, shallots & garlic

SPINACI (V/Ve) 5.45

Fresh baby spinach, chilli & garlic

BROCOLETTI (V/Ve) 5.45

Tenderstem broccoli, chilli & garlic

ROCKET & PARMESAN SALAD (V) 4.95

With balsamic dressing

INSALATA MISTA (V/Ve) 4.95

Mix lettuce, red onions, cucumber, pomodorini tomatoes

GARLIC FLAT BREAD

Rosemary & Sea Salt (V/Ve) 8.95

Tomato & Oregano (V/Ve) 9.45

Mozzarella & Parsley (V) 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% 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.

WHITE WINE

	175ML	250ML	BOTTLE
CARNEVALE VENETO CHARDONNAY ITALY	6.45	7.45	23.00
SAUVIGNON BLANC PRIMI SOLI ITALY	6.95	8.45	24.50
PINOT GRIGIO PRIMI SOLI ITALY	7.25	8.75	26.00
I CASTELLI SOAVE D.O.C ITALY			28.00
VERMENTINO DOC SANT' ILARIO ITALY			32.00
3 PASSO BIANCO - VEGAN ITALY			35.00
GAVI DI GAVI IL PORTINO ITALY			38.00
SANCERRE DOMAINE DURAND FRANCE			40.00
CHABLIS IER CRU LES VAUCOPINS J MOREAU FRANCE			56.00

ROSE WINE

PINOT GRIGIO ROSÉ PRIMI SOLI ITALY	7.45	8.45	25.00
VIRTUOSO CASA GIRELLI PINK ZINFANDEL PUGLIA IGT ITALY	7.75	8.75	27.00
CHATEAU MINUTY PROVENCE ROSE FRANCE			45.00
WHISPERING ANGEL FRANCE			47.00

RED WINE

CARNEVALE VENETO MERLOT ITALY	6.45	7.45	23.50
SAUVIGNON PRIMI SOLI ITALY	6.95	7.95	24.50
MONTEPULCIANO D'ABRUZZO DEGA BIO DOC ITALY	7.45	8.75	26.00
AMATORE ROSSO VERONA ITALY			25.00
BARBERA D' ASTI DOCG CONTI BUNEIS ITALY			28.50
PRIMITIVO MASSERIA SETTEARCHI ITALY			30.00
3 PASSO ROSSO - VEGAN ITALY			35.00
CHIANTI CLASSICO TRAMBUSTI ITALY			42.00
AMARONE DELLA VALPOLICELLA DOCG MONTECI ITALY			51.00
BAROLO DOCG MANFREDI ITALY			56.00

SPARKLING WINE & CHAMPAGNE

	125ML	BOTTLE
PROSECCO ITALY	8.00	35.95
Fresh & crisp Pinot Noir Italian classic		
ROSE PROSECCO ITALY		39.50
Pinot Noir sparkling brut rose, fresh red fruit & cream, perfect match for cakes		
MOET & CHANDON BRUT FRANCE		100.00
This classic blend boasts notes of green apple & citrus fruits		
MOET ROSE IMPERIAL FRANCE		120.00
Intense aromas of fresh red summer berries (strawberry, raspberry & red currant) with floral notes		
CUVEE ROSE LAURENT-PERRIER FRANCE		145.00
This iconic rosé Champagne has great depth & freshness with hints of fresh strawberries		
MOET NIR FRANCE		195.00
Intense, fruity and versatile with a vibrant style. Enjoy the fruitiness & freshness with ice for a more a lighter yet balanced sensation		
MOET NIR MAGNUM FRANCE		295.00



COCKTAILS



PINK MARTINI 8.45	PORN STAR MARTINI 8.45	ESPRESSO MARTINI 8.45
Pink gin, raspberries & red berries	Vanilla vodka, passion fruit & prosecco shot	Creamy coffee liqueur, espresso & vodka

TWO FOR £12 EVERY EVENING 7PM TILL CLOSE
SATURDAYS 7PM - 10PM

SIGNATURE

LIMONCELLO SPRITZ 9.95	RASPBERRY SOURZ 9.95
Limoncello, prosecco, fresh rosemary & lemon	Raspberry vodka, sourz, fresh orange & flowers
F'ROSE 9.95	HIBISCUS KISS 9.95
Raspberry vodka, rose wine, strawberries & flowers	Vodka, lychee, pineapple & grapefruit, hibiscus flowers
ELDERFLOWER FIZZ 9.95	PASSIONFRUIT LEMONADE 9.95
Gin, elderflower, prosecco, lemon & cucumber	Lemon, passionfruit, vodka & lemonade
AMALFI BREEZE 9.95	ALBICOCCO 9.95
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 5.95
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 & coconutjuice & 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
PERONI 4.95
PERONI LIBRA 4.95
PERONI GLUTEN FREE 4.95
MAGNERS IRISH CIDER 5.95
KOPPARBERG 5.95
Mixed Fruits / Strawberry & Lime



CAFFE E TE

ESPRESSO 3.95/4.25	LATTE 4.45	TEA BY TWININGS 4.25
MACCHIATO 4.25	MOCHA 4.75	English Breakfast / Chamomile
FLAT WHITE 3.95	AMERICANO 3.95	Earl Grey / Green / Peppermint
CAPPUCCINO 3.95	HOT CHOCOLATE 4.95	TEA & COFFEE DECAF OPTIONS AVAILABLE