



PESCE

GAMBERONI ALLA GRIGLIA, SALSA VERDE, VERDURE SALTATE Grilled King Prawns, Green Sauce and Sautéed Vegetables GF LC	190
BRANZINO DEL MEDITERRANEO AL FORNO CON VERDURE DI STAGIONE Roasted Whole Mediterranean Sea Bass with Sautéed Seasonal Vegetables (Available Also Baked in a Cervia Salt Crust) LC GF	265

CARNI

PETTO DI POLLO ALLA GRIGLIA SERVITO CON BROCCOLINI SALTATI Grilled chicken breast served with sauteed broccolini	110
COSCIA D'ANATRA CONFIT CON SALSA ALLE AMARENE, PUREA DI PATATE E RADICCHIO Confit Duck Leg in a Cherry Sauce Served with Mashed Potatoes and Braised Radicchio GF	150
COSTOLETTA DI VITELLO ALLA MILANESE CON VERDURE SALTATE Pounded, Breaded Veal Chop 'Milanese' Style with Sautéed Vegetables	210
VITELLO ALLA GRIGLIA CON INSALATA DI RUCOLA E POMODORINI Grilled Veal Paillard Served with an Arugula and Cherry Tomato Salad	210
HAMBURGER DI WAGYU CON PROVOLONE, LATTUGA CAPPUCCIA E PATATE FRITTE SERVITO CON MAIONESE Japanese Wagyu Beef Burger Topped with Provolone Cheese Served with a Butter Lettuce Salad, Fries, Mayonnaise and Ketchup	145

SIDES

Grilled Seasonal Vegetables / Baby Roasted Potatoes / Spinach with Garlic and Chili Pepper	50
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Cafe Milano does not use any alcohol in food preparation.

All prices are in AED inclusive of 5% VAT

All prices are in AED subject to 10% service charge, 4% municipality fee & 6% tourism fee



ANTIPASTI

PROSCIUTTO DI MANZO CON PARMIGIANO VACCHE ROSSE Beef Prosciutto with Aged Parmigiano Cheese and Balsamic Vinegar GF	85
MOZZARELLA DI BUFALA CAMPANA, POMODORI, OLIVE E SALSA AL BASILICO Fresh Buffalo Mozzarella Imported from Campania, Served with Heirloom Tomatoes and Olives, and a Fresh Basil Sauce GF	95
BURRATA PUGLIESE CON CROSTINI DI PANE, POMODORI CONFIT E VERDURE GRIGLIATE Imported Burrata Cheese from Puglia, with Crostini, Cherry Tomato Confit, and grilled Vegetables	105

INSALATE

INSALATA MILANO Radicchio, Belgium Endive, Baby Arugula, Frisée, and Cherry Tomato Salad	60
LATTUGA AL LIMONE, NOCI E CROSTINO AL GORGONZOLA Butter Lettuce, Candied Walnuts, Gorgonzola Cheese Crostino, Lemon Vinaigrette N	65
INSALATA DI CRESCIONE, FUNGHI, NOCCIOLE Watercress Salad, Sautéed Mushrooms and Hazelnuts N	65
INSALATA DI RUCOLA, PERE, CAPRINO E PANE CARASAU Arugula, Pears, Goat Cheese and Sardinian Bread	65
INSALATA NIZZARDA Iceberg, Boiled Eggs, Green Beans, Potatoes, Anchovies, Cherry Tomato and Tuna	80

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
Especially if you have certain medical conditions.

Please inform your server if you have any food allergies or special dietary restrictions



PIZZE E FOCACCE
Gluten-free crust available

SANTA BABILA San Marzano Tomatoes, Imported Buffalo Mozzarella Cheese, Oregano and Basil	95
VIA MONTENAPOLEONE Corbarino Tomatoes, Mozzarella Cheese, Artichokes, Seasonal Mushrooms, Veal Ham and Olives	95
LA SCALA Arugula, Bresaola and Imported Buffalo Mozzarella Cheese	95
VIA DELLA SPIGA San Marzano Tomatoes, Imported Mozzarella Cheese, Zucchini, Eggplant and Spinach	90
VIA DEI MILLE Corbarino Tomatoes, Imported Mozzarella Cheese and Anchovy Filets	95
VIA CONDOTTI Capaccian Tomatoes, Tofu and Grilled Vegetables V	95
FOCACCIA AL ROSMARINO Focaccia with Fresh Rosemary and Extra Virgin Olive Oil V	65



PASTA

CAPELLINI SEMSEM Angel Hair Pasta, Corbarino Tomatoes and Fresh Basil V LC	85
SPAGHETTI KITON ALLO SCOGLIO Spaghetti with Garlic, Olive Oil, Chili Pepper, Cherry Tomato and sea food	90
RAVIOLI ZEGNA House-made Braised Veal and Spinach Ravioli in a Sage and Veal Reduction Sauce	85
GNOCCHI PUCCI House-made Potatoes Gnocchi "Sorrentina" style with Tomato Sauce, Buffalo Mozzarella Cheese and Basil GF	90
CAVATELLI GUCCI House-Made Cavatelli with Garlic, Oil and Broccoli, Served with Breadcrumbs and Anchovies	85
STROZZAPRETI AI QUATTRO FORMAGGI E NOCI House-made strozzapreti with four cheeses and walnuts sauce N	90

All our pastas can be served with traditional ragù sauce, tomato sauce or "arrabbiata" spicy sauce.
On request, we can prepare gluten-free pasta with the chef's selection of sauces. Please ask your server.
All dry pasta dishes are made to order. Please allow 20 minutes for preparation. Thank you.

V = VEGETARIAN GF = GLUTEN-FREE LC = LOW-CALORIE N = MAY CONTAIN NUTS

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RISOTTI

RISOTTO FERRÈ Saffron Risotto with Veal Reduction Sauce, Garlic, Parsley and Lemon Zest "Gremolada" GF	95
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