

Insalate

A staple of any Italian summer, fresh and light

MIXED GREEN SALAD WITH SAUTÉED PARMA HAM AND BALSAMICO DRESSING	95.	MEDITERRANEAN SALAD MIXED GREEN LETTUCE WITH FETA CHEESE, KALAMATA OLIVES, CHERRY TOMATOES, ORANGE, RED ONIONS IN A BALSAMIC DRESSING	100.
TOMATO AND ARUGULA SALAD WITH HAZELNUTS, PARMIGIANO REGGIANO AND BALSAMICO DRESSING	95.	CAPRESE SALAD 175. BUFFALO MOZZARELLA AND TOMATOES WITH BASIL AND BALSAMIC SYRUP	
CAESAR SALAD WITH ROASTED ROSEMARY CHICKEN AND GARLIC CROUTONS	110.		

Antipasti

The classic Italian tradition to start any meal right

BEEF CARPACCIO WITH ARUGULA AND AGED PARMIGIANO REGGIANO	120.	SAUTÉED CLAMS IN GARLIC WHITE WINE SAUCE AND PARSLEY	125.
GREEN ASPARAGUS WITH FRIED EGG, BLACK TRUFFLES AND SAGE BUTTER SAUCE	180.	DOUBLE COATED MOZZARELLA FRITTERS	110.
VITELLO TONNATO ALLA PIEMONTESE VEAL WITH CREAMY TUNA SAUCE AND CAPERS	130.	FRIED CALAMARI SERVED WITH SPICY TOMATO BASIL DIP	110.
MUSHROOM AND CHICKEN CROQUETTES WITH PARMIGIANO REGGIANO	130.	EGGPLANT PARMIGIANA WITH BASIL AND PARMIGIANO REGGIANO	110.
FRESH PUGLIA BURRATA WITH FRESH TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL	195.	PIATTI DI SALUMI CLASSIC ITALIAN COLD CUTS PLATTER	175.
		PARMA E MELONE WITH CARAMELIZED STONE FRUITS	165.

Paste

Our authentic, hearty sauces are freshly made and paired with a selection of homemade and dry pastas

SPAGHETTI AGLIO OLIO PEPPERONCINO 105. BOTTARGA 175. CHICKEN 135. SHRIMP 160.		LASAGNA WITH FONTINA AND WILD FOREST MUSHROOMS	150.
LINGUINE WITH VEAL RAGOUT AND SUN-DRIED TOMATOES	155.	LINGUINE WITH BLACK SQUID INK SAUCE	140.
SPAGHETTI VONGOLE IN GARLIC WHITE WINE SAUCE	140.	HOMEMADE SEAFOOD CANNELLONI WITH CREAMY TOMATO SAUCE	150.
PENNE ARRABIATA WITH BURRATA	160.	HOMEMADE BEEF RAVIOLI IN A PARMESAN AND PORCINI CREAM SAUCE AND ALBA BLACK TRUFFLES	210.
HOMEMADE ANGEL HAIR WITH BLACK TRUFFLES IN LIGHT BUTTER SAUCE	205.	SEAFOOD LINGUINE WITH TOMATO BASIL SAUCE	165.
HOMEMADE BLACK INK TAGLIOLINI WITH JUMBO CRAB MEAT IN TOMATO BASIL SAUCE	205.	FUSILLI ALLA PUTTANESCA WITH TOMATO, ANCHOVIES, CAPERS, KALAMATA OLIVES AND BASIL	105.
HOMEMADE CASONCEI WITH PANCETTA, BUTTER AND SAGE	155.	RISOTTO AI FRUTTI DI MARE	155.

Parmesan Wheel Pastas

These Signature Pastas are truly decadent when tossed table-side in our 24-month aged Parmigiano Reggiano wheel (add 60.)

SPAGHETTI ALLA CARBONARA	115.	CHICKEN SAUSAGE FETTUCCINE WITH MUSHROOM RAGOUT AND SUN DRIED TOMATOES IN A LIGHT PARMESAN SAUCE	135.
HOMEMADE TAGLIATELLE WITH PORCINI MUSHROOMS AND TIGER PRAWNS	155.	RISOTTO AI FUNGHI PORCINI	165.
CREAMY BASIL PESTO LINGUINE WITH CHERRY TOMATOES, PINE NUTS AND SAUTÉED CHICKEN BREAST	140.		

From the Grill

Beautiful slabs of never-frozen premium cuts flame-grilled over charcoal

'BISTECCA DI MANZO' 1,750. BONE-IN RIB EYE (1 KG) WITH HAND CUT TRUFFLED FRIES (SERVES 3 TO 4)		WAGYU BEEF TAGLIATA WITH ARUGULA AND PARMIGIANO REGGIANO	380.	BLACK ANGUS SIRLOIN (250GR)	265.
		BLACK ANGUS TENDERLOIN (180GR)	275.	AUSTRALIAN VEAL CHOP (350GR)	410.

Secondi

Regional Italian mains featuring high quality meats and seafood

SEA BASS AL CARTOCCIO OVEN BAKED IN PARCHMENT WITH SAUTÉED CLAMS, TOMATOES, BASIL AND CAPERS	180.	BEEF TENDERLOIN WITH FRIED GNOCCHI, GORGONZOLA AND MASHED POTATOES	300.
GRILLED SALMON STEAK WITH AGRODOLCE CARAMELIZED ONIONS AND TOMATO SALSA	180.	OVEN ROASTED LEMON AND ROSEMARY SPRING CHICKEN	185.
MILANO OSSO BUCO WITH GREMOLATA AND SAFFRON RISOTTO / MASHED POTATOES	375.	CHICKEN ALLA PARMIGIANA	185.
CLASSIC VEAL MILANESE WITH ARUGULA AND BALSAMICO	375.	FRITTO MISTO ALL'ITALIANA FRIED CALAMARI, TIGER PRAWNS, ANCHOVIES AND SEASONAL VEGETABLES	180.

THE ITALIAN CULTURE IS ABOUT DRINKING BEFORE, DURING AND AFTER ONE'S MEAL. WITH THAT IN MIND, CAFFÈ MILANO HAS AN EXTENSIVE SELECTION OF WINES AND COCKTAILS.

OUR AWARD-WINNING SOMMELIERS WOULD BE HAPPY TO ASSIST YOU IN CHOOSING AN APPROPRIATE PAIRING TO MATCH YOUR DISHES.

Pizze

Age-old Pezzera family recipe: beautifully blistered wood-fired dough framing generous toppings

MARGHERITA BASIL, EXTRA VIRGIN OLIVE OIL, MOZZARELLA	95.	BOLOGNESE ITALIAN SAUSAGE, CARAMELIZED ONIONS, CAPSICUM, MOZZARELLA	160.
MILANO PORCINI MUSHROOMS, PANCETTA, EGG, PARMIGIANO REGGIANO	150.	FLORENTINE RICOTTA AND SPINACH WITH EGG, BEEF BACON AND TRUFFLE OIL	190.
PARMA PARMA HAM, ARUGULA, PARMIGIANO REGGIANO	175.	PARMIGIANA TOMATO, EGGPLANT, BASIL, OREGANO AND PECORINO ROMANO	115.
FUNGHI ASSORTED MUSHROOMS, TRUFFLE OIL	160.	AL TONNO TOMATO, MOZZARELLA, TUNA CHUNKS, CAPERS, RED CHILLI AND ONIONS	145.
PEPPERONI BEEF PEPPERONI, MOZZARELLA	135.	CARNE TOMATO SAUCE, MOZZARELLA, BEEF SAUSAGE, BEEF PEPPERONI AND BOLOGNESE	150.
DIAVOLA SPICY SOPPRESSATA HAM, CHILLI FLAKES, MOZZARELLA	160.	SALSICCIA TOMATO, MOZZARELLA, CHICKEN SAUSAGE, MUSHROOMS AND GRILLED ZUCCHINI	130.
BURRATA BASIL, OREGANO, MOZZARELLA, BURRATA	180.	HAWAIANA CHICKEN, PINEAPPLE, TOMATO, MOZZARELLA, CHILLI, ONIONS	135.
QUATTRO FORMAGGI MOZZARELLA, FONTINA, TALEGGIO, GORGONZOLA	160.	PUTTANESCA TOMATO, ANCHOVIES, CAPERS, OLIVES, BASIL	95.
DI POLLO GRILLED CHICKEN, GARLIC, ZUCCHINI, OLIVES	105.		
BICOLORE HALF MARGHERITA, HALF GORGONZOLA	125.		

Contorni

A selection of side dishes to accompany your meal

MASHED POTATO	45.	SAUTÉED MUSHROOMS	55.
SHOESTRING FRIES	55.	HAND-CUT TRUFFLE FRIES	80.
CREAMY PARMESAN SPINACH	55.		

Dolci

End your feast with these classic Italian desserts and an espresso

GELATI YOGHURT / CAPPUCCINO / TIRAMISU HAZELNUT / RUM RAISIN / PISTACHIO / VANILLA DARK CHOCOLATE	45.	PISTACHIO CRUSTED MANGO GELATO WITH WILD BERRY COMPOTE	85.
LEMON SORBET	45.	TORTA DI MELE CLASSIC ITALIAN APPLE CAKE	85.
TIRAMISU TRADIZIONALE	100.	LEMON MERINGUE CAKE WITH WILD BERRY SALSA	85.
ESPRESSO CRÈME BRÛLÉE	85.	WARM MELTED CHOCOLATE CAKE WITH RUM RAISIN ICE CREAM	115.
VANILLA PANNA COTTA WITH STRAWBERRY AND CITRUS SALAD	85.		
CANNOLI SICILIANI RICOTTA CREAM WITH CHOCOLATE CHIPS IN A CRISPY PASTRY SHELL	85.		