

# MILANO

Good Food. Good Times.  
Since 1995.

## A FEW OF OUR FAVOURITES



### APPETISERS

**Marinated Olives**    3.75  
Marinated green olives with garlic cloves and pink peppercorns



**Roasted Tomatoes**    3.75  
Slow-roasted tomatoes marinated in garlic and oregano

### STARTERS


**Dough Balls 'Milano'**  4.95  
A Milano classic, served with garlic butter




**Dough Balls Doppio**   9.50  
A sharing portion of our famous Dough Balls, served with a trio of dips: pesto, garlic butter and pestorissa, a harissa spiced tomato dip

**Garlic Bread with Mozzarella**  5.95

**Bruschetta Originale 'Milano'**   7.25  
Our dough brushed with garlic butter and topped with chopped fresh tomato, red onion, fresh basil and pesto

**NEW Arrabbiata Prawns** 7.95  
Prawns in a spicy tomato sauce, with red & yellow peppers, garlic oil and fresh parsley, served with Dough Balls



**NEW Lemon & Herb Chicken Wings**  7.45  
Six chicken wings, marinated in lemon and herbs, served with Frank's RedHot® dipping sauce and fresh parsley



**Buffalo Mozzarella & Tomato Salad**    7.45  
Creamy buffalo mozzarella served with fresh tomatoes, pesto, fresh basil and extra virgin olive oil


**Calamari** 7.95  
Lightly-crumbed, crispy calamari rings served with Caesar dressing, a wedge of lemon and fresh parsley

**Classic Italian Antipasto** 8.65/16.25  
The perfect mix of Italian cured meats, mixed marinated vegetables, and buffalo mozzarella, served with flatbread, garlic butter and pestorissa. Great for one, but even better to share with friends

### SIDES


**Coleslaw 'Milano'**   4.55  
A crunchy coleslaw of white cabbage, carrot and onion with a chipotle spice in a rich and creamy dressing

**Mixed Salad**   5.55  
Seasonal mixed leaves, rocket, fresh tomatoes and cucumber, with our house dressing and extra virgin olive oil

**Polenta Chips**  5.75  
Italian polenta chips with rosemary, oven-baked and finished with Gran Milano cheese, served with a honey & mustard dressing dip

### GLUTEN-FREE CHOICES

All our Romana and Classic pizzas can be ordered on our unique, Classic-sized, gluten-free base, made at our gluten-free bakery; if your gluten-free pizza is not served to you on a black board, please check this with a member of the team. Our Dough Balls 'Milano' are also available gluten-free.


The  symbol refers to dishes made with measures in place to avoid gluten-contamination. We also use gluten-free flour and penne pasta in our kitchens.

## PIZZA

YOUR FAVOURITE. JUST HOW YOU LIKE IT.

We've proudly crafted recipes we know you love. If your favourite pizza includes a few extra ingredients we'll happily make it for you, just ask to add any additional toppings from 2.30 each.

### CALABRESE

**Calabrese**  18.95  
**Our Iconic Rectangular Pizza**  
Hot, soft 'nduja sausage and Calabrese sausage with red chilli, Roquito pepper, roasted peppers, mozzarella and tomato, finished with buffalo mozzarella, rocket, pesto and Gran Milano cheese

### ROMANA



A bigger, thinner, crispier pizza, inspired by pizza from Rome using more of the toppings you love


**NEW Ragù** 18.45  
Rich Bolognese sauce with red onion, ricotta, mozzarella, tomato, rosemary, fennel seeds and garlic oil, finished with slow-roasted tomatoes, shaved Gran Milano cheese and fresh parsley

**American Hot** 17.45  
Pepperoni, mozzarella and tomato, with your choice of hot green, Roquito, or jalapeño peppers

**Diavolo** 18.45  
Hot spiced beef, pepperoni, mozzarella, tomato, green pepper, red onion and Tabasco, with your choice of hot green, Roquito or jalapeño peppers

**NEW Carbonara** 18.45  
Pancetta, mozzarella and garlic oil on a béchamel base, baked with a free-range egg and finished with grated Gran Milano cheese and fresh parsley

**NEW Vegan Puttanesca**   17.75  
Jackfruit marinated in a traditional Puttanesca sauce of tomatoes, olives, capers, red onion, chilli, garlic & herbs, with vegan mozzarella alternative, finished with fresh parsley

**Padana**  17.75  
Goat's cheese, mozzarella, tomato, caramelised onion, spinach, red onion and garlic oil

**Pollo ad Astra** 17.75  
Chicken, sweet Peppadew peppers, red onion, mozzarella, tomato, Cajun spices and garlic oil


**Pollo Forza** 17.75  
Chicken with hot chilli, sweet, spicy Roquito peppers, roasted peppers, garlic oil, mozzarella and tomato, finished with Gran Milano

### CLASSIC

Our 1995 original, also available as a bigger, thinner, crispier Romana for an extra 2.30

**Sloppy Giuseppe** 15.25  
Hot spiced beef, green pepper, red onion, mozzarella and tomato



**American** 14.25  
Pepperoni, mozzarella and tomato



**Fiorentina**  13.95  
Spinach, free-range egg, mozzarella, tomato, garlic oil and black olives, finished with Gran Milano cheese

**Margherita**  12.50  
Mozzarella and tomato

**La Reine** 14.65  
Prosciutto cotto, black olives, closed cup mushroom, mozzarella and tomato

The price of this pizza includes a discretionary 30c donation to the Tom Flanagan Fund

**Vegan Giardiniera**   14.25  
Artichoke, closed cup mushroom, red onion and black olives, with tomato, vegan mozzarella alternative and garlic oil, finished with fresh parsley

**Veneziana**   13.25  
Pine kernels, red onion, baby capers, black olives, sultanas, mozzarella and tomato



The price of this pizza includes a discretionary 30c donation to the Veneziana Fund

**Add a finish of brown anchovies for 2.30**


### NEW LEGGERA

UNDER 600 CALORIES

Our Leggera pizzas are now served on a classic-sized ring of our new wholemeal, white and spelt dough, with the hole in the middle filled with a fresh, dressed salad. Of course, if you would prefer your Leggera pizza to be served on our traditional dough, just ask!

**Leggera Vegan Giardiniera**   14.65  
Artichoke, closed cup mushroom, red onion and black olives, with tomato, vegan mozzarella alternative and garlic oil, finished with fresh parsley

**Leggera Pollo ad Astra** 14.65  
Chicken, light mozzarella, sweet Peppadew peppers, tomato, Cajun spices, garlic oil and red onion


**Leggera Padana**  14.65  
Goat's cheese, caramelised onion, spinach, red onion, tomato and garlic oil

**Leggera American Hot** 14.65  
Pepperoni, light mozzarella and tomato, with your choice of hot green, Roquito or jalapeño peppers

**Superboost your Leggera Pizza with our superfood mix for 2.30**

### SALADS



All of our salads come dressed; if you would prefer dressing on the side, just ask

**NEW Pollo Milanese**  16.25  
Warm, breaded, whole chicken breast, served with your choice of salad: a light, summery mix of rocket, Gran Milano, roasted tomato and pesto, or Cos lettuce, Gran Milano cheese and Caesar dressing

**Niçoise** 15.95  
Tuna, white anchovies, baby capers, black olives, free-range egg, seasonal mixed leaves, cucumber and fresh tomatoes, with house dressing, dough sticks, fresh parsley and a wedge of lemon




**Pollo** 15.65  
Chicken, goat's cheese, red Roquito pearls, fresh tomatoes, black olives and croutons, with seasonal mixed leaves, house dressing and dough sticks


**Grand Chicken Caesar** 15.65  
Our Classic Caesar salad, with chicken, white anchovies, croutons, Gran Milano cheese, free-range egg and dough sticks



**Leggera Superfood Salad**   15.95  
**UNDER 500 CALORIES** A mix of black rice, edamame beans, red quinoa, mung beans, chickpeas, cranberries, pumpkin seeds and kale in a vinaigrette, on a bed of mixed leaves, rocket, cucumber, roasted peppers, red onion and fresh parsley with our light house dressing

**Add chicken or white anchovies for 2.70**


### AL FORNO

**NEW Leggera Peperonata**    14.95  
**UNDER 600 CALORIES** Penne pasta baked in a sauce of passata, rosemary, chilli flakes, garlic and roasted mixed peppers, finished with rocket and fresh parsley

**NEW Bolognese**  15.95  
Penne pasta baked in a rich, beef Bolognese sauce with garlic and fennel seeds, finished with fresh parsley and shaved Gran Milano cheese

**Pollo Pesto**   15.95  
Chicken, closed cup mushroom, red onion, mozzarella, Gran Milano cheese and penne pasta in a béchamel & pesto sauce

**Lasagna Classica** 14.95  
Beef, mushroom and tomato ragù, layered with béchamel sauce and finished with Gran Milano cheese

**Cannelloni**  15.25  
Soft pasta filled with spinach & ricotta, baked with passata, béchamel, mozzarella, garlic oil and Gran Milano cheese

### DIETARY REQUIREMENTS

Please let the team know if you have any allergen or dietary requirements and ask for our Allergen information, which you can also find online, along with our Nutritional information. As our dishes are handmade in our busy kitchens, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants, or that nutritional values are as stated.

# MILANO

## WHITE WINE

	175ml	250ml	750ml
<b>Grecanico Chardonnay</b> <i>Sicily, Italy (ABV 13.5%)</i> A fresh, crisp, medium-bodied white with a hint of tropical fruits, herbs and sweet spices	5.95	7.95	22.55
<b>Soave</b> <i>Veneto, Italy (ABV 12%)</i> Typically light and delicate with a soft straw colour and gentle almond notes	6.30	8.45	23.95
<b>Pinot Grigio</b> <i>Veneto, Italy (ABV 12%)</i> A subtle wine: light and lemony with a fruity bouquet and refreshing acidity	6.95	8.95	25.65
<b>Organic Verdicchio</b> <i>Marche, Italy (ABV 13%)</i> Dry and smooth with apple and citrus notes, and a fresh finish	7.35	9.95	27.95
<b>Sauvignon Blanc</b> <i>Marlborough, NZ (ABV 12.5%)</i> From the award-winning Yealands winery, a delicious and elegant wine balanced by a flinty minerality	8.95	10.95	31.55
<b>Gavi di Gavi D.O.C.G</b> <i>Piedmont, Italy (ABV 13%)</i> Light and delicate flavours of pear and apple, with a pale gold colour and a fresh mineral finish			33.95

## RED WINE

	175ml	250ml	750ml
<b>Nero d'Avola Shiraz</b> <i>Sicily, Italy (ABV 13.5%)</i> Soft and medium-bodied with ripe, jammy fruits and juniper berries, soft and smooth	5.95	7.95	22.55
<b>Merlot</b> <i>Sicily, Italy (ABV 13.5%)</i> Big and bold, this full-bodied wine has a plummy fragrance and classic rich spiced flavours	6.30	8.45	23.95
<b>Montepulciano d'Abruzzo</b> <i>Abruzzo, Italy (ABV 12.5%)</i> Soft and well-balanced, with lashings of cherries. An easy-drinking red	6.95	8.95	25.65
<b>Chianti Riserva D.O.C.G</b> <i>Tuscany, Italy (ABV 13%)</i> Smooth ripe fruit flavours with a hint of spice	7.35	9.95	27.95
<b>Malbec</b> <i>Mendoza, Argentina (ABV 14%)</i> Deep red in colour with velvety-smooth black and red berry fruits	8.95	10.95	31.55
<b>Shiraz</b> <i>South Australia, Australia (ABV 14%)</i> Easy drinking medium-bodied Australian favourite with bright berry fruit flavours			30.95
<b>Peperosso</b> <i>Calabria, Italy (ABV 12.5%)</i> A striking Calabrian red, blending Merlot and Magliocco grapes, with hints of cherry, blackcurrant and raspberry; perfect with fiery chilli spices			33.95

## PROSECCO

<b>Hugo 'Milano'</b> Prosecco over ice, topped with elderflower, lemon and mint			7.65
<b>Prosecco</b> <i>Veneto, Italy (ABV 11%)</i> The Italian classic. Apple and fresh cream flavours, our Prosecco is a dry and light fizz with a hint of minerality	125ml	750ml	5.95 30.95
<b>Prosecco D.O.C.G</b> <i>Veneto, Italy (ABV 11%)</i> Top quality Prosecco with fruity scents of pear and apple combined with aromatic citrus notes			33.95

## ROSÉ


	175ml	250ml	750ml
<b>Pinot Grigio Blush</b> <i>Veneto, Italy (ABV 12%)</i> A unique wine with a pale copper colour. Delicate, crisp and refreshing	6.95	8.95	25.65

All of our still wines by the glass are also available in 100ml for 90¢ less than the equivalent 175ml price

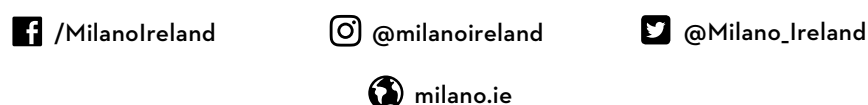
## SOFT DRINKS

<b>Seedlip Garden 108</b> 'What to drink when you're not drinking.'® The world's first distilled, non-alcoholic spirit; Seedlip Garden 108 has floral and herbal notes, served with Fever-Tree Refreshingly Light Mediterranean tonic water and fresh mint			7.15
<b>NEW Salted Caramel Iced Latte</b> A refreshing mix of ice cold milk, a double-shot of espresso and salted caramel syrup			3.70
<b>Watermelon Chill</b> A bright and refreshing juice blend of apple, watermelon, strawberry and fresh mint			4.50
<b>NEW Strawberry Sicilian Still Lemonade</b> A strawberry twist on our zesty and refreshing cloudy lemonade, made with real Sicilian lemons			4.50
<b>Sicilian Still Lemonade</b>			3.55
<b>Apple Juice / Orange Juice</b>			3.45
<b>Coca-Cola Classic</b>			3.65
<b>Diet Coke / Coca-Cola Zero Sugar / Fanta / Sprite No Sugar</b>			3.55
<b>San Pellegrino Limonata / Appletiser</b>			3.55
<b>Belvoir Light Pressés - Elderflower, Raspberry Lemonade and Ginger Beer</b>			4.50
<b>Acqua Panna Still Mineral Water</b>	500ml	1L	3.65 5.60
<b>San Pellegrino Sparkling Mineral Water</b>	500ml	1L	3.65 5.60
<b>Schweppes Mixers - Soda Water, Lemonade and Tomato Juice</b>	200ml		2.95
<b>Fever-Tree Refreshingly Light Mediterranean Tonic Water</b>	200ml		3.20

## BEER


<b>Peroni Nastro Azzurro (ABV 5.1%)</b> Made in Italy, a delicate light dry lager	660ml	8.95	330ml	5.40
<b>Gluten-Free Peroni Nastro Azzurro (ABV 5.1%)</b> 			330ml	5.40
<b>Bavaria Non-Alcoholic Lager</b>	330ml	4.95		
<b>Fuller's Organic Honey Dew Golden Ale (ABV 5.0%)</b>	500ml	7.75		
<b>NEW Peroni Gran Riserva (ABV 6.6%)</b>	500ml	7.95		

## SHARE THE GOOD TIMES WITH #MILANOIRELAND



Please watch out for stray olive stones and bones.

 Suitable for Vegetarians.  Suitable for Vegans (other dishes are available, please ask for the Vegan menu)

 Contains nuts or nut oils.

All our prices include VAT but no service charge; however, we will ask for a discretionary 12.5% service charge for parties of 7 or more adults (aged 18 years+). Whether you include it or not is entirely up to you. Where we include a discretionary service charge on your bill, this service charge includes VAT at 13.5% and we share the remainder (net of VAT) amongst the waiters and kitchen team who helped create your Milano experience. Any gratuity you pay which is not included in your bill is outside the scope of VAT and 100% of any such gratuity is shared amongst the waiters and kitchen team. This is the same whether you pay by card or cash. For more information please visit our website [www.milano.ie](http://www.milano.ie).

The ABV% on alcoholic drinks are correct at time of printing this menu, however may be subject to change.

Tom Flanagan Fund (registered charity number CHY4908) supports Enable Ireland and its Assistive Technology Programme to open a new world of possibilities to those excluded due to disability.

The policy of the trustees of the Veneziana Fund (registered charity number 262146), and details of the causes supported can be found on our website. [www.milano.ie](http://www.milano.ie)

Head Office: Milano, Hunton House, Highbridge Estate, Oxford Road, Uxbridge, UB8 1LX

# MILANO

## DESSERTS & GELATO

### NEW Lemon Tart & Raspberry Sorbet ① 7.85

A zesty lemon tart with crispy pastry, topped with a scoop of raspberry sorbet and fresh mint

### Sticky Toffee Bundt Cake ① 7.95

Warm toffee sponge cake with a sticky toffee sauce, baked in our oven and served with salted caramel gelato, icing sugar and fresh mint

### Chocolate Fudge Cake\* ① 7.45

Moist, rich chocolate cake with chocolate fudge icing

### NEW Raspberry Honeycomb Cream Slice\* ① 7.85

Raspberry ripple cheesecake on a crunchy biscuit base, topped with sweet honeycomb and chocolate pieces

### NEW RECIPE Vanilla Cheesecake\* ① 7.75

Our New York-style vanilla cheesecake on a crumbly biscuit base, served with fruit coulis

### Tiramisu ① 7.85

Made by La Donatella: layers of ladyfingers, mascarpone cream, marsala wine, coffee and cocoa

### Chocolate Brownie ① ② 7.85

Made using gluten-free flour, served with vanilla gelato, strawberry, fresh mint and icing sugar

### NEW Affogato ① 7.25

A single shot of coffee served alongside two scoops of vanilla gelato, finished with salted caramel sauce and a Lotus Biscoff biscuit

### Leggera Sorbet ① ② ③ 5.75

**UNDER 210 CALORIES** Your choice of two scoops of dairy-free, intensely creamy, coconut sorbet or dairy-free raspberry sorbet, served with fresh mint

### Coppa Gelato ① ② 5.75

Your choice of two scoops of vanilla, chocolate, strawberry or salted caramel gelato, served with a chocolate straw

**Want to add chocolate sauce to your gelato? Just ask!**

**\*Served with your choice of cream, gelato, or mascarpone**

## DOLCETTI

Our Dolcetti are perfectly sized mini desserts,  
served with a coffee or tea of your choice

### NEW Carrot Cake ① ② ③ 6.95

A moist and flavoursome dairy-free carrot cake finished with a rich and creamy icing

**If you would like your hot drink to be served with soya milk, just ask!**

### Lotus Biscoff Cheesecake ① 6.75

A classic biscuit base, layered with smooth Lotus Biscoff spread and creamy cheesecake, finished with a Lotus Biscoff biscuit

### Salted Caramel Profiteroles ① 6.95

Profiteroles with a sweet caramel coating, filled with a delicately salted caramel cream

### Chocolate Brownie ① ② 6.95

Made using gluten-free flour, topped with fresh strawberry and icing sugar

### Caffè Reale ① ② 6.75

Figs in a cinnamon and white wine spiced syrup with mascarpone

### Lemon Posset Crunch ① 6.75

A creamy lemon posset on a ginger biscuit base

# MILANO

## COFFEE

Our triple certified blend of organic, Fairtrade and Rainforest Alliance beans, sourced from Ethiopia, Honduras and Peru, is freshly ground to make the perfect Italian espresso-based coffee. All of our coffees are available decaffeinated

**NEW Salted Caramel Iced Latte\*** 3.70

A refreshing mix of ice cold milk, a double-shot of espresso and salted caramel syrup

**Latte\*** 2.95

**Cappuccino\*** 2.95

**Espresso** 2.75

**Macchiato\*** 2.95

**Americano\*** 2.95

**NEW Salted Caramel Latte** 3.65

A double-shot latte with salted caramel syrup, topped with whipped cream and salted caramel sauce

**Mocha** 3.65

**Hot Chocolate** 3.65

## TEA

Made with only the finest whole leaf teas, whole herbs and whole flowers, and served in a unique biodegradable 'tea temple', Teapigs Teas offer all the flavour of a classic, pure leaf tea, but without the hassle

**Teapigs\*** - English Breakfast, Green Tea, Chamomile, Darjeeling Earl Grey, Super Fruit and Peppermint 2.75

**Fresh Mint Tea** 2.75

\*If you would like these drinks to be served with soya milk, just ask!

*Can we tempt you with something sweet?  
See our Desserts and Dolcetti, overleaf*

✓ Suitable for vegetarians.

🌱 Suitable for vegans (other dishes are available, please ask for the Vegan menu)

⚠ Contains nuts or nut oils.

🌾 The GF symbol refers to gluten-free dishes made with appropriate measures in place to avoid contamination with gluten.