

MILANO

TO BEGIN

Hugo 'Milano' SPECIAL €7.65
Prosecco over ice, topped with elderflower, lemon and mint

Marinated Olives ① €3.50
Marinated green olives with garlic cloves and pink peppercorns

Roasted Tomatoes ① €3.50
Slow-roasted tomatoes marinated in garlic and oregano

STARTERS

Crocchette 'Milano' SPECIAL €6.95
Creamy chicken and gorgonzola cheese crocchette rolled in breadcrumbs and baked until golden brown, served with rocket, fresh parsley and Frank's RedHot® Buffalo Wing dipping sauce

Dough Balls 'Milano' ① €4.95
A Milano classic, served with garlic butter

Dough Balls Doppio ① ② €9.25
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 ① €5.50

Bruschetta Originale 'Milano' ① ② €6.60
Our dough brushed with garlic butter and topped with chopped fresh tomato, red onion, fresh basil and pesto

Çaesar Salad NEW RECIPE €7.45
White anchovies, croutons, free-range egg, Gran Milano cheese, rocket and Cos lettuce, with Çaesar dressing, parsley & extra virgin olive oil

Buffalo Mozzarella & Tomato Salad ① ② ③ €6.95
Creamy buffalo mozzarella served with fresh tomatoes, fresh basil, pesto and extra virgin olive oil

Calamari €7.35
Lightly crumbed crispy calamari rings served with Çaesar dressing, a wedge of lemon and fresh parsley

Classic Italian Antipasto NEW RECIPE €7.95
Italian meats: Finnochiona, Coppa, Milano salami and Calabrese sausage D.O.P. with olives, artichoke, roasted tomatoes, buffalo mozzarella, sweet Peppadew peppers and dough baked with Gran Milano cheese, accompanied by garlic butter and pestorissa, a harissa spiced tomato dip

Our antipasto is available to share for €14.95

SALADS

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

Pollo Milanese ① SPECIAL €14.95
Warm, breaded, whole chicken breast, with rocket, shaved Gran Milano cheese and roasted tomatoes, finished with extra virgin olive oil and served with pesto and a wedge of lemon

Niçoise NEW RECIPE €14.95
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 NEW RECIPE €14.20
Chicken, goat's cheese, red Roquito pearls, fresh tomatoes, black olives and croutons, with seasonal mixed leaves, house dressing and dough sticks

Grand Chicken Çaesar NEW RECIPE €14.40
Chicken, white anchovies, croutons, free-range egg, Gran Milano cheese, rocket and Cos lettuce, with Çaesar dressing, dough sticks and parsley

Leggera Superfood Salad ① ② €14.95
UNDER 500 CALORIES Our ultimate superfood salad is a source of fibre and protein, low in saturated fat and full of flavour. A superfood mix of black rice, edamame beans, red quinoa, mung beans, chickpeas, cranberries, pumpkin seeds and kale in a flavoursome vinaigrette on a bed of seasonal mixed leaves, rocket, cucumber, roasted red & yellow peppers, red onion and fresh parsley with our light house dressing

Add chicken or white anchovies for €2.20

PIZZA

ROMANA

A bigger, thinner, crispier pizza, inspired by pizza from Rome

Zapparoli SPECIAL €17.65
Chicken, hot soft 'nduja sausage, mozzarella, garlic oil and Gran Milano cheese on smoky, creamed corn, finished with red Roquito pearls and parsley

Margherita Bufala ① NEW RECIPE €15.30
Buffalo mozzarella, tomato, fresh basil, fresh tomato, garlic oil, and oregano, finished with fresh basil and extra virgin olive oil

American Hot €16.15
Pepperoni, mozzarella and tomato, with your choice of hot green, Roquito, or jalapeño peppers

Padana ① €16.50
Goat's cheese, mozzarella, tomato, caramelised onion, spinach, red onion and garlic oil

Pollo ad Astra €16.50
Chicken, sweet Peppadew peppers, red onion, mozzarella, tomato, Cajun spices and garlic oil

Diavolo €16.95
Hot spiced beef, pepperoni, mozzarella, tomato, green pepper, red onion and Tabasco, with your choice of hot green, Roquito or jalapeño peppers

Pollo Forza €16.50
Chicken with smoked chilli, garlic oil and dried chilli flakes with red & yellow peppers, Roquito pepper, mozzarella and tomato, finished with Gran Milano cheese, fresh parsley and chilli oil

Soho 95 ① €16.50
Mozzarella and tomato with black olives, buffalo mozzarella and garlic oil, finished with rocket, shaved Gran Milano cheese and extra virgin olive oil

Add a finish of cured Italian meats for €2.20

CALABRESE

Calabrese ① €17.65
Back by popular demand, our iconic rectangular pizza: hot, soft 'nduja sausage and Calabrese sausage D.O.P with red chilli, Roquito pepper, roasted peppers, mozzarella and tomato, finished with buffalo mozzarella, rocket, pesto and Gran Milano cheese

PERSONALISE YOUR PIZZA

Add any of your favourite ingredients from the menu for €2.15. If you are unable to find one of your favourite recipes, just ask - if we have the ingredients we will happily make it for you

AL FORNO

Seafood Rigatoni ① SPECIAL €14.95
Salmon, pollock & king prawns in a creamy white wine & garlic sauce, with rigatoni pasta, lemon and parsley

Lasagna Classica €14.40
Beef Bolognese sauce, mushroom, tomato and béchamel sauce, finished with Gran Milano cheese

Pollo Pesto ① €14.95
Chicken, closed cup mushroom, red onion, mozzarella, Gran Milano cheese and pennette pasta in a béchamel & pesto sauce

Cannelloni ① €14.20
Soft pasta filled with spinach & ricotta, baked with passata, béchamel, mozzarella, garlic oil and Gran Milano cheese

Risotto Primavera ① ② NEW €14.20
Our creamy risotto with asparagus, white wine, garlic and Gran Milano cheese, finished with parsley

Our Risotto is also available as a starter for €8.20

CLASSIC

Our 1995 original, also available as a bigger, thinner, crispier Romana for an extra €2.15

American €13.55
Pepperoni, mozzarella and tomato

Margherita ① €11.65
Mozzarella and tomato

La Reine €13.65
Prosciutto cotto, black olives, closed cup mushroom, mozzarella and tomato
The price of this pizza includes a discretionary 30¢ donation to the Tom Flanagan Fund

Fiorentina ① €12.95
Spinach, free-range egg, mozzarella, tomato, garlic oil and black olives, finished with Gran Milano cheese

Veneziana ① ② €12.50
Pine kernels, red onion, baby capers, black olives, sultanas, mozzarella and tomato
The price of this pizza includes a discretionary 30¢ donation to the Veneziana Fund

Sloppy Giuseppe €14.15
Hot spiced beef, green pepper, red onion, mozzarella and tomato

Pianta ① ② €12.95
Spinach, closed cup mushroom, pine kernels, artichoke, tomato, chilli flakes and garlic oil finished with rocket, extra virgin olive oil and fresh parsley. No cheese

Vegan Giardiniera ① SPECIAL €13.55
Artichoke, asparagus, red onion and black olives, with tomato, vegan mozzarella alternative and garlic oil, finished with fresh parsley

LEGGERA

ALL FOR UNDER 600 CALORIES

A Classic-sized ring of our Romana dough; the hole in the middle is filled with fresh salad, and our light house dressing

Leggera Pollo ad Astra €13.95
Chicken, light mozzarella, sweet Peppadew peppers, tomato, Cajun spices, garlic oil and red onion

Leggera Padana ① €13.50
Goat's cheese, caramelised onion, spinach, red onion, tomato and garlic oil

Leggera American Hot €13.70
Pepperoni, light mozzarella and tomato, with your choice of hot green, Roquito or jalapeño peppers

Superboost your Leggera Pizza with our superfood mix for €2.15

SIDES

Coleslaw 'Milano' ① ② €4.20
Our best yet. A crunchy coleslaw of white cabbage, carrot and onion with a chipotle spice in a rich and creamy dressing

Mixed Salad ① ② NEW RECIPE €5.15
Seasonal mixed leaves, rocket, fresh tomatoes and cucumber, with our house dressing

Polenta Chips ① €5.30
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 pizza 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 ③ symbol refers to dishes made with measures in place to avoid gluten-contamination. We also use a gluten-free flour in our kitchens.

MILANO

WHITE WINE

	175ml	250ml	750ml
Grillo Chardonnay <i>Sicily, Italy (ABV 13%)</i> Fresh and fruity, an easy-drinking medium-bodied white with peach and a hint of citrus	€5.95	€7.65	€21.95
Soave <i>Veneto, Italy (ABV 12%)</i> Typically light and delicate with a soft straw colour and gentle almond notes	€6.15	€8.20	€23.35
Pinot Grigio <i>Veneto, Italy (ABV 12%)</i> A subtle wine: light and lemony with a fruity bouquet and refreshing acidity	€6.75	€8.70	€24.95
Organic Verdicchio <i>Marche, Italy (ABV 13%)</i> Dry and smooth with apple and citrus notes, and a fresh finish	€7.15	€9.55	€27.15
Sauvignon Blanc <i>Marlborough, NZ (ABV 12.5%)</i> From the award-winning Yealands winery, a delicious and elegant wine balanced by a flinty minerality	€8.70	€10.75	€30.70
Gavi di Gavi D.O.C.G <i>Piedmont, Italy (ABV 13%)</i> Light and delicate flavours of pear and apple, with a pale gold colour and a fresh mineral finish			€32.95

RED WINE

	175ml	250ml	750ml
Nero d'Avola Shiraz <i>Sicily, Italy (ABV 14%)</i> Soft and medium-bodied with ripe, jammy fruits and juniper berries, soft and smooth	€5.95	€7.65	€21.95
Merlot <i>Sicily, Italy (ABV 14%)</i> Big and bold, this full-bodied wine has a plummy fragrance and classic rich spiced flavours	€6.15	€8.20	€23.35
Montepulciano d'Abruzzo <i>Abruzzo, Italy (ABV 12.5%)</i> Soft and well-balanced, with lashings of cherries. An easy-drinking red	€6.75	€8.70	€24.95
Chianti Riserva D.O.C.G <i>Tuscany, Italy (ABV 13%)</i> Smooth ripe fruit flavours with a hint of spice	€7.15	€9.55	€27.15
Malbec <i>Mendoza, Argentina (ABV 14%)</i> Deep red in colour with velvety-smooth black and red berry fruits	€8.70	€10.75	€30.70
Shiraz <i>South Australia, Australia (ABV 14%)</i> Characteristically plummy with a touch of spice, this cherry red Australian favourite is both medium-bodied and dry			€29.95
Peperosso <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			€32.95

PROSECCO

Hugo 'Milano' SPECIAL Prosecco over ice, topped with elderflower, lemon and mint		€7.65
Prosecco <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 €5.95	750ml €29.95
Prosecco D.O.C.G <i>Veneto, Italy (ABV 11%)</i> Top quality Prosecco with fruity scents of pear and apple combined with aromatic citrus notes		€32.95

ROSÉ

	175ml	250ml	750ml
Pinot Grigio Blush <i>Veneto, Italy (ABV 12%)</i> A unique wine with a pale copper colour. Delicate, crisp and refreshing	€6.75	€8.70	€24.95

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

BEER

Peroni Nastro Azzurro (ABV 5.1%) Made in Italy, a delicate light dry lager	330ml €5.40	660ml €9.50
Gluten-free Peroni Nastro Azzurro (ABV 5.1%) NEW The same crisp and light lager, but without gluten	330ml	€5.40
Fuller's Organic Honey Dew Golden Ale (ABV 5.0%)	500ml	€8.95
Bavaria Non-Alcoholic Lager	330ml	€4.95
Peroni Gran Riserva (ABV 6.6%) Full-bodied with a malty flavour	330ml	€6.15

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SOFT DRINKS

Belvoir Cucumber & Mint Pressé SPECIAL Refreshing, sparkling cucumber with an icy touch of mint		€4.50
Watermelon Chill NEW A bright and refreshing juice blend of apple, watermelon, strawberry and fresh mint		€4.50
Coca-Cola/Diet Coke/Fanta/Sprite		€3.50
San Pellegrino Limonata		€3.55
Belvoir Ginger Beer		€4.50
Bottlegreen Raspberry Lemonade		€4.50
Bottlegreen Sparkling Elderflower		€4.50
Appletiser		€3.55
Apple Juice		€3.45
Orange Juice		€3.45
Acqua Panna Still Mineral Water	500ml	€3.65
San Pellegrino Sparkling Mineral Water	500ml	€3.65
Mixers - Soda Water, Lemonade and Tomato Juice		€2.95

Please watch out for stray olive stones and fish bones.

🌿 Suitable for vegetarians.

🥜 Contains nuts or nut oils. Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.

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

Our restaurants hold detailed allergen information for all our products; please ask a member of the team. Unfortunately, though, it is not possible for us to guarantee our busy kitchens are 100% allergen/contamination free.

Our full nutritionals, including calories, are available online; however, as our dishes are made fresh to order and measured by hand, it is not possible to guarantee the nutritional values stated.

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 9% 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. We no longer accept cheques.

The ABV% on alcoholic drinks are correct at time of printing this menu, however may be subject to change. Please speak with your waiter for more details.

D.O.P certification (Denominazione di Origine Protetta) is a Protected Designation of Origin. Products are guaranteed to be made in protected zones designated by the Italian government and made according to strict procedures and standards.

D.O.C.G (Denominazione di Origine Controllata e Garantita) is the highest classification for Italian wines. It denotes controlled (controllata) production methods and guaranteed (garantita) wine quality.

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.

Veneziana Fund The policy of the trustees of the Veneziana Fund (registered charity number 262146) is to give 50% of net receipts to Venice in Peril and the remaining 50% towards the restoration, repair and maintenance of buildings constructed in the UK prior to 1750.

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



MILANO

DESSERTS & GELATO

Summer Tiramisu SPECIAL €7.45

Our light and fruity twist on this traditional Italian dessert: layers of ladyfingers soaked in Vin Santo wine, mascarpone cream and sweet strawberry purée, served with strawberry and mint

Coconut Delight SPECIAL €5.30

Two scoops of intensely creamy, dairy-free, coconut sorbet, made with coconut milk and coconut pieces, served with fresh mint

Chocolate Fondant 'Milano' €7.45

A rich and intense warm chocolate cake with a soft melting centre, served with vanilla gelato, fresh mint and icing sugar

Chocolate Fudge Cake * €6.95

Moist, rich chocolate cake with chocolate fudge icing

Honeycomb Cream Slice * €7.35

Sweet honeycomb and chocolate pieces in a light cream topping on a layer of salted caramel and crunchy biscuit

Vanilla Cheesecake * €7.20

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

Tiramisu €7.35

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

Chocolate Brownie €7.20

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

Leggera Raspberry Sorbet €5.30

UNDER 200 CALORIES Two scoops of dairy-free raspberry sorbet, served with a strawberry and fresh mint

Coppa Gelato €5.30

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

***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

Salted Caramel Profiteroles €6.40

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

Chocolate Brownie €6.40

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

Caffè Reale €5.95

Figs in a cinnamon and white wine spiced syrup with mascarpone

Lemon Posset Crunch €6.30

A creamy lemon posset on a ginger biscuit base

MILANO

COFFEE

Our triple certified blend: organic, Fairtrade and Rainforest Alliance, with beans from Ethiopia, Honduras and Peru. All of our coffees are also available decaffeinated

Latté	€2.95
Vanilla Latté	€3.65
Cappuccino	€2.95
Espresso	€2.75
Macchiato	€2.95
Americano	€2.95
Mocha	€3.65
Hot Chocolate	€3.65

Add vanilla syrup to any coffee for an extra 70¢

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	€2.75
Fresh Mint Tea	€2.75

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

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