





# MILANO

## TO BEGIN

<b>Prosecco 'Milano' SPECIAL</b>	€6.65
Prosecco with blackberry syrup and a fresh raspberry	
<b>Seedlip Garden 108</b>	€7.15
'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 Mediterranean tonic water and fresh mint	
<b>Marinated Olives</b>  	€3.50
Marinated green olives with garlic cloves and pink peppercorns	
<b>Roasted Tomatoes</b>  	€3.50
Slow-roasted tomatoes marinated in garlic and oregano	

## STARTERS

<b>Chicken Liver Pâté SPECIAL</b>	€7.20
Chicken liver pâté and caramelised red onion chutney, served with croutons, rocket and fresh basil	
<b>Roasted Tomato Soup</b>   <b>SPECIAL</b>	€7.45
Roasted tomato, roasted red pepper and mascarpone soup, served with croutons, pesto and fresh basil	
<b>Dough Balls 'Milano'</b> 	€4.95
A Milano classic, served with garlic butter	
<b>Dough Balls Doppio</b>  	€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	
<b>Garlic Bread with Mozzarella</b> 	€5.50
<b>Bruschetta Originale 'Milano'</b>  	€6.60
Our dough brushed with garlic butter and topped with chopped fresh tomato, red onion, fresh basil and pesto	
<b>Çaesar Salad</b>	€7.45
White anchovies, croutons, free-range egg, Gran Milano cheese, rocket and Cos lettuce, with Çaesar dressing, parsley & extra virgin olive oil	
<b>Buffalo Mozzarella &amp; Tomato Salad</b>   	€6.95
Creamy buffalo mozzarella served with fresh tomatoes, fresh basil, pesto and extra virgin olive oil	
<b>Calamari</b>	€7.35
Lightly crumbed crispy calamari rings served with Çaesar dressing, a wedge of lemon and fresh parsley	
<b>Classic Italian Antipasto</b>	€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	
<b>Our antipasto is available to share for €14.95</b>	

## SALADS

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

<b>Niçoise</b>	€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	
<b>Pollo</b>	€14.20
Chicken, goat's cheese, red Roquito pearls, fresh tomatoes, black olives and croutons, with seasonal mixed leaves, house dressing and dough sticks	
<b>Grand Chicken Çaesar</b>	€14.40
Chicken, white anchovies, croutons, free-range egg, Gran Milano cheese, rocket and Cos lettuce, with Çaesar dressing, dough sticks and parsley	
<b>Leggera Superfood Salad</b>  	€14.95
<b>UNDER 500 CALORIES</b> 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

<b>Maple-glazed Gammon SPECIAL</b>	€17.65
Maple-glazed gammon, spiced apricot chutney, goat's cheese, garlic oil, tomato and mozzarella, finished with fresh parsley and Gran Milano cheese	
<b>Beef &amp; Horseradish SPECIAL</b>	€17.65
Pulled beef & horseradish, garlic roasted potato slices, fresh rosemary, red onion, tomato and mozzarella, finished with fresh parsley and Gran Milano cheese	
<b>Potato &amp; Fontal</b>  <b>SPECIAL</b>	€16.50
Fontal cheese with garlic roasted potato slices, béchamel sauce, red onion, baby capers and fresh rosemary, finished with fresh parsley and Gran Milano cheese	
<b>Add a finish of brown anchovies for €2.15</b>	

<b>Margherita Bufala</b> 	€15.30
Buffalo mozzarella, tomato, fresh basil, fresh tomato, garlic oil, and oregano, finished with fresh basil and extra virgin olive oil	
<b>American Hot</b>	€16.15
Pepperoni, mozzarella and tomato, with your choice of hot green, Roquito, or jalapeño peppers	
<b>Padana</b> 	€16.50
Goat's cheese, mozzarella, tomato, caramelised onion, spinach, red onion and garlic oil	
<b>Pollo ad Astra</b>	€16.50
Chicken, sweet Peppadew peppers, red onion, mozzarella, tomato, Cajun spices and garlic oil	
<b>Diavolo</b>	€16.95
Hot spiced beef, pepperoni, mozzarella, tomato, green pepper, red onion and Tabasco, with your choice of hot green, Roquito or jalapeño peppers	
<b>Pollo Forza</b>	€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	

### CALABRESE






<b>Calabrese</b> 	€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

### CLASSIC

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

<b>American</b>	€13.55
Pepperoni, mozzarella and tomato	
<b>Margherita</b> 	€11.65
Mozzarella and tomato	
<b>La Reine</b>	€13.65
Prosciutto cotto, black olives, closed cup mushroom, mozzarella and tomato	
<i>The price of this pizza includes a discretionary 30¢ donation to the Tom Flanagan Fund</i>	
<b>Fiorentina</b> 	€12.95
Spinach, free-range egg, mozzarella, tomato, garlic oil and black olives, finished with Gran Milano cheese	
<b>Sloppy Giuseppe</b>	€14.15
Hot spiced beef, green pepper, red onion, mozzarella and tomato	
<b>Vegan Giardiniera</b>  <b>NEW RECIPE</b>	€13.55
Artichoke, closed cup mushroom, red onion and black olives, with tomato, vegan mozzarella alternative and garlic oil, finished with fresh parsley	
<b>Veneziana</b>  	€12.50
Pine kernels, red onion, baby capers, black olives, sultanas, mozzarella and tomato	
<i>The price of this pizza includes a discretionary 30¢ donation to the Veneziana Fund</i>	

Add a finish of brown anchovies for €2.15

### 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



<b>Leggera Pollo ad Astra</b>	€13.95
Chicken, light mozzarella, sweet Peppadew peppers, tomato, Cajun spices, garlic oil and red onion	
<b>Leggera Padana</b> 	€13.50
Goat's cheese, caramelised onion, spinach, red onion, tomato and garlic oil	
<b>Leggera American Hot</b>	€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

## AL FORNO


<b>Bolognese Rigatoni</b> 	€14.95
A rich beef, porcini mushroom, tomato and red wine Bolognese, with gluten-free rigatoni, finished with Gran Milano cheese and fresh basil	
<b>Broad Bean Rigatoni</b>   	€14.20
Broad beans, spinach and vegetarian Pecorino in a creamy white wine sauce, with gluten-free rigatoni, finished with Gran Milano cheese, pesto and fresh parsley	
<b>Lasagna Classica</b>	€14.40
Beef, mushroom and tomato ragu, layered with béchamel sauce and finished with Gran Milano cheese	
<b>Pollo Pesto</b> 	€14.95
Chicken, closed cup mushroom, red onion, mozzarella, Gran Milano cheese and pennette pasta in a béchamel & pesto sauce	
<b>Cannelloni</b> 	€14.20
Soft pasta filled with spinach & ricotta, baked with passata, béchamel, mozzarella, garlic oil and Gran Milano cheese	

## SIDES

<b>Coleslaw 'Milano'</b>  	€4.20
Our best yet. A crunchy coleslaw of white cabbage, carrot and onion with a chipotle spice in a rich and creamy dressing	
<b>Mixed Salad</b>  	€5.15
Seasonal mixed leaves, rocket, fresh tomatoes and cucumber, with our house dressing	
<b>Polenta Chips</b> 	€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  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
<b>Grillo Chardonnay</b> <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
<b>Soave</b> <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
<b>Pinot Grigio</b> <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
<b>Organic Verdicchio</b> <i>Marche, Italy (ABV 13%)</i> Dry and smooth with apple and citrus notes, and a fresh finish	€7.15	€9.55	€27.15
<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	€8.70	€10.75	€30.70
<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			€32.95

## RED WINE

	175ml	250ml	750ml
<b>Nero d'Avola Shiraz</b> <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
<b>Merlot</b> <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
<b>Montepulciano d'Abruzzo</b> <i>Abruzzo, Italy (ABV 12.5%)</i> Soft and well-balanced, with lashings of cherries. An easy-drinking red	€6.75	€8.70	€24.95
<b>Chianti Riserva D.O.C.G</b> <i>Tuscany, Italy (ABV 13%)</i> Smooth ripe fruit flavours with a hint of spice	€7.15	€9.55	€27.15
<b>Malbec</b> <i>Mendoza, Argentina (ABV 14%)</i> Deep red in colour with velvety-smooth black and red berry fruits	€8.70	€10.75	€30.70
<b>Shiraz</b> <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
<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			€32.95

## PROSECCO


<b>Prosecco 'Milano' SPECIAL</b> Prosecco with blackberry syrup and a fresh raspberry		€6.65
<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 €5.95	750ml €29.95
<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		€32.95

## 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	€6.75	€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

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

## SHARE YOUR MEMORABLE MOMENTS WITH US

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 milano.ie

## 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 Mediterranean tonic water and fresh mint		€7.15
<b>Watermelon Chill</b> A bright and refreshing juice blend of apple, watermelon, strawberry and fresh mint		€4.50
<b>Coca-Cola/Diet Coke/Coca-Cola Zero Sugar/Fanta/Sprite</b>		€3.50
<b>San Pellegrino Limonata</b>		€3.55
<b>Belvoir Ginger Beer</b>		€4.50
<b>Belvoir Light Raspberry Lemonade</b> <b>NEW</b>		€4.50
<b>Belvoir Light Elderflower Pressé</b> <b>NEW</b>		€4.50
<b>Appletiser</b>		€3.55
<b>Apple Juice</b>		€3.45
<b>Orange Juice</b>		€3.45
<b>Acqua Panna Still Mineral Water</b>	500ml €3.65	1L €5.60
<b>San Pellegrino Sparkling Mineral Water</b>	500ml €3.65	1L €5.60
<b>Schweppes Mixers - Soda Water, Lemonade and Tomato Juice</b>		€2.95
<b>Fever-Tree Mediterranean Tonic Water</b> <b>NEW</b>		€3.20

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 information on allergen and alcohol content 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](http://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

