

MILANO

COLLECTION

APPETISERS

Marinated Olives 3.60

Marinated green olives with garlic cloves and pink peppercorns

Roasted Tomatoes 3.60

Slow-roasted tomatoes marinated in garlic and oregano

STARTERS

NEW Milano 'Pigs in Blankets' 7.15

Succulent, seasoned pork meatballs wrapped in pancetta, sprinkled with fresh parsley and served with red onion chutney

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

Bruschetta Originale 6.95 'Milano'

Our dough brushed with garlic butter and topped with chopped fresh tomato, red onion, fresh basil and pesto

Garlic Bread with Mozzarella 5.65

NEW Prawn & Roquito Insalata 7.55

Juicy prawns, Cos lettuce, rocket and Roquito pearls, drizzled with chilli oil, light house dressing and fresh parsley

Calamari 7.55

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

Buffalo Mozzarella & Tomato Salad 7.15

Creamy buffalo mozzarella served with fresh tomatoes, pesto, fresh basil and extra virgin olive oil

NEW Lemon & Herb Chicken Wings 7.15

Six chicken wings, marinated in lemon and herbs, served with our light house dressing dip and fresh parsley

CLASSIC PIZZA

Our 1995 original, also available as a bigger, thinner, crispier Romana for an extra 2.20

NEW La Festiva 15.45

Marinated, pulled turkey and stuffing, with spinach, mixed peppers, pine kernels, rosemary, mozzarella, tomato, red onion and garlic oil, sprinkled with fresh parsley and Gran Milano cheese

NEW Mushroom & Truffle 14.75

Sliced Portobello and closed cup mushrooms, mozzarella, ricotta, fresh rosemary and garlic oil on a béchamel base, drizzled with truffle oil, a sprinkling of fresh parsley and shaved Gran Milano cheese

American 13.55

Pepperoni, mozzarella and tomato

American Hot 14.40

Pepperoni, mozzarella and tomato, with your choice of hot green, Roquito or jalapeño peppers

Padana 14.75

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

La Reine 13.95

Prosciutto cotto, black olives, closed cup mushroom, mozzarella and tomato

Fiorentina 13.30

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

Vegan Giardiniera 13.65

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

NEW Mushroom & Pine Nut 13.95

Pizza 'Bianca': our Classic dough topped with sliced Portobello mushroom, vegan mozzarella alternative, pine kernels and fresh rosemary, with a sprinkling of fresh parsley

NEW Vegan Puttanesca 14.75

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

Margherita 11.95

Mozzarella and tomato

Sloppy Giuseppe 14.55

Hot spiced beef, green pepper, red onion, mozzarella and tomato

Pollo ad Astra 14.75

Chicken, sweet Peppadew peppers, red onion, mozzarella, tomato, Cajun spices and garlic oil

Diavolo 15.45

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

Pollo Forza 14.75

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

Veneziana 12.55

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

Add a finish of brown anchovies for 2.20

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 2.20 each.

SALADS

Leggera Superfood Salad 15.35

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

Niçoise 13.15

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

Pollo 12.75

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

Grand Chicken Çaesar 12.75

Our Classic Çaesar salad, with chicken, white anchovies, croutons, Gran Milano cheese and free-range egg

Add dough sticks to any salad for an extra 2.20

AL FORNO

NEW Leggera Peperonata 14.30

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

NEW Bolognese 15.35

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 15.35

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

SIDES

Mixed Salad 5.30

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

Coleslaw 'Milano' 4.30

A crunchy coleslaw of white cabbage, carrot and onion with a chipotle spice in a rich and creamy dressing

Polenta Chips 5.45

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

PICCOLO

8.00

*Designed for children:
piccolo Dough Balls 'Milano';
a piccolo salad; a piccolo pizza; and,
a gluten-free Chocolate Brownie*

DESSERTS

NEW Golden Gingerbread 7.55

Cheesecake

Creamy cheesecake on a crumbly biscuit base, topped with chunks of decadent golden gingerbread and a dulce de leche caramel sauce

Chocolate Fudge Cake 7.15

Moist, rich chocolate cake with chocolate fudge icing

Vanilla Cheesecake 7.40

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

NEW Snowball Dough Balls 4.95

Our famous Dough Balls with cinnamon and icing sugar, served with your choice of dip: fruit coulis, salted caramel, or vanilla cream with a chocolate straw

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.

SOFT DRINKS


Coca-Cola Classic	3.65	Belvoir Light Ginger Beer	4.50
Diet Coke	3.55	Belvoir Light Raspberry Lemonade	4.50
Coca-Cola Zero Sugar	3.55	Belvoir Light Elderflower Pressé	4.50
Fanta	3.55	Acqua Panna Still Mineral Water	3.65
Sprite No Sugar	3.55	San Pellegrino Sparkling Mineral Water	3.65
San Pellegrino Limonata	3.55		
Appletiser	3.55		

Rest Name XXXXXXXXXXXXXXXXXXXX
Address 1 XXXXXXXXXXXXXXXXXXXX
Address 2 XXXXXXXXXXXXXXXXXXXX
Address 3 XXXXXXXXXXXXXXXXXXXX
Address 4 XXXXXXXXXXXXXXXXXXXX
Post Code XXXXXXXXXXXXXXXXXXXX
Telephone XXXXXXXXXXXXXXXXXXXX






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 the takeaway box your gluten-free pizza is served in does not carry a gluten-free sticker, 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.

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.

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

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.

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

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.

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