

Milano ristorante Italiano

Bruschette e Pane

Garlic Bread with cheese v £5.45
Served with salad garnish.

Basket of Bread v £2.95
Olives v £2.95

Pomodoro & Basilico v £5.95
Bruschetta with fresh tomato, basil, garlic and olive oil.
Served with salad garnish.

Pizza Garlic Bread with cheese v £8.95

Pizza Garlic Bread with tomato v £8.50

Piatto Grande

Two 2 share 1 plate £ 16.95
Italian cured meats, buffalo mozzarella, olives and balsamic vinegar + bread, grilled vegetables marinated with garlic olive oil, on a bed of salad leaves.

Antipasti

ZUPPA DEL GIORNO v £5.75
Soup of the day served with bread.

CAPRESE SALAD v £6.45
Buffalo mozzarella, tomatoes, and basil sauce.

HOUSE PATE £6.45
Chicken liver pate, served with salad garnish, toasted bread and a sprinkled with olive oil.

POLPETTE £6.95
Home made meat balls, Napoli sauce and chilli.
Served with homemade bread.

CAPRINO v £6.90
Deep fried goat's cheese on a bed of salad and a sprinkled of extra virgin olive oil.
Served with onion marmalade

CALAMARI £6.95
Deep fried calamari with garlic and lime mayo.

CARPACIO DI SALMONE £6.95
Oak smoked salmon, dressed with lemon juice, olive oil and dill.

COPPA DI GAMBERI £6.95
Norwegian prawns on a bed of salad leaves served with Marie Rose sauce.

GAMBERONI ALLA THERMIDOR £9.95
Sautéed prawns and scallops with thermidor sauce

Antipasto Italiano £9.95
Selection of Italian cured meats and buffalo mozzarella on a bed of mixed leaves.

Pasta & Risotto

LINGUINE DI MILANO

Linguine pasta with prawns and scallops, white wine, garlic, olive oil, chilli and tomato sauce. £16.50

TORTELLINI (V)

Fresh pasta filled with ricotta cheese and spinach.
Served in a light cream and basil sauce. £13.50

PENNE NAPOLITANA

Penne pasta with chicken, roasted peppers and tomato sauce. £14.95

PENNE PRIMAVERA (V)

Mixed vegetables, fresh oregano and garlic in a white wine and cream sauce. £12.60

SPAGHETTI CARBONARA

Fresh mushrooms and bacon in a white wine and cream sauce. £13.95

SPAGHETTI BOLOGNESE

Spaghetti, minced beef, red wine in tomato sauce. £13.80

LASAGNA

Homemade lasagne sheets in a Bolognese, béchamel and tomato sauce and coated in mozzarella cheese.
Served with a mixed salad. £14.50

RISOTTO FRUTTI DI MARE

Arborio rice risotto with mixed seafood served in a light tomato sauce. £15.95

RISOTTO AI FUNGHI (V)

Arborio rice risotto infused with wild mushrooms, asparagus cream and grated Parmesan. £13.60

Pizza

MARGHERITA v £ 10.95

Tomato, Mozzarella. Extra virgin olive oil. Basil

DIAVOLA £ 13.50

Hot pepperoni, hot red and green chillies.

POLLO AL ROSMARINO £ 13.95

Chicken, roasted peppers, sundried tomatoes, rosemary

QUARTO STAGIONI £ 13.95

Mushrooms, ham, peppers, artichokes and olives.

MARE E MONTI £ 14.45

Smoked salmon and baby prawns, capers, tomato, extra virgin olive oil and mozzarella.

VEGETARIANA v £ 12.95

Slices of aubergine, mushrooms, olives, tomato sauce, and mozzarella. Finished with our zingy pesto.

Additional toppings £1.95

Carne

POLLO TOSCANA

Pan fried breast of chicken with shallots, garlic, peppers, tomato and Italian sausages in white wine sauce.
Served with rosemary potatoes.. £14.95

POLLO ALLA DUCHESSA

Pan fried breast of chicken with baby prawns and asparagus in a brandy infused cream sauce.
Served with rosemary potatoes. £15.90

POLLO VALDOSTANA

Breadcrumbs coated flattened breast of chicken, topped with slices of Italian ham, Napolitano sauce & mozzarella cheese.
Served with salad garnish and rosemary potatoes. £15.50

POLLO STROGANOFF

Slices of chicken breast, pan fried with mixed peppers, mushrooms, onions, paprika, red wine and cream.
Served with traditional risotto. £15.95

BEEF STROGANOFF

Sliced beef, pan fried with mixed peppers, mushrooms, onions, paprika, red wine and cream.
Served with traditional risotto. £17.95

AGNELLO

Lamb cooked in red wine and rosemary sauce.
Served with rosemary potatoes. £19.95

MEDAGLIONI DI MAIALE

Medallions of pork with Parma ham and parmesan cooked in a garlic red wine sauce.
Served with rosemary potatoes. £16.95

VITELLO ALLA CREMA

Escalope of veal pan fried and served with mushrooms in a white wine and cream sauce.
Served with rosemary potatoes. £17.50

VITELLO ALLA MILANESE

Pan fried veal escalope in egg and bread crumbs.
Served with spaghetti Napolitano. £17.95

FILETTO MOSTARDO

Beef fillet with shallots in a creamy mustard sauce and porcini mushroom, with rosemary potatoes. £22.50

FILETTO AL PEPE VERDE

Beef fillet with green peppercorn and brandy sauce.
Served with rosemary potatoes. £22.50

FILETTO ROSSINI

Fillet steak cooked in a rich Madeira wine sauce, served on toasted bread and crowned with pate.
Served with rosemary potatoes. £23.95

Side Orders

PATATE FRITTE / chips £2.95

FUNGHI £4.95 Pan fried fresh mushrooms with parsley, salt and pepper.

PATATE £3.90 Potatoes with bacon and onions.

TOMATO AND ONION SALAD £2.90

ZUCCHINE FRITTE / Fried courgettes. £3.95

MIXED SALAD £3.20

SPINACH and Cream £3.80

MIX VEGETABLES £3.95

Mare / Fish

SALMONE

Grilled salmon steak on a bed of salad leaves, olive oil and lemon dressing.
Accompanied with rosemary potatoes. £18.50

GAMBERONI E CAPESANTE

Sautéed peeled prawns, scallops and mussels in tomato, chilli and garlic sauce with a hint of cream.
Served with traditional risotto. £17.90

FRUTTI DI MARE SALTATI

Scallops, prawns, mussels and calamari pan fried with chilli and garlic white wine sauce.
Served with homemade bread £17.95

BRANZINO CON POMODORO E OLIVE

Fillets of sea bass topped with fresh tomato, olives, basil, garlic and olive oil. Served with potatoes. £18.95

A service charge of 10.00 % will be added to your bill

Our 10% service charge goes directly to the team who make your food, serve your table and wash your dishes!. The company receives no benefit from any service charge

Our dishes may contain nuts or nuts traces . Some seafood may contain part of shell's. Please let the manager know if you have any food allergies or food intolerances.

All offers and products are subject to availability, we may substitute items of equal value as necessary.

White wine

Pinot Grigio £19.95 / 250ml £6.95

Medium and flavorsome well balanced taste, typical floral aroma. The idea accompaniment for first courses and fish or vegetable dishes.

Chardonnay £19.95 / 250ml £7.20

Medium dry, flavorsome well balanced taste, The idea accompaniment for first courses and fish or vegetable dishes.

Sauvignon £20.80 / 250ml £7.50

An Elegant wine with an aromatic bouquet reminiscent of yellow peppers, melon and banana, dry velvet flavor.

Orvieto £22.95 / 250ml £7.50

A soft, fresh, balanced wine with a ripe fruit finish. Ample aromas of wild flowers, honey, and musk are complemented by hints of bitter almonds.

Frascati Superiore £20.50

Very old tradition and reputation.

A dry velvety taste with a brilliant straw color. and a distinctive fruity aroma.

Verdicchio Classico £22.50

A dry refreshing wine made from careful selection of grapes with an elegant crisp finish.

Gavi £23.95

The finest White from the Barolo region with Cortese grape. Light silver, full of peachy tropical fruit.

Chablis £26.95

Silver green in colour, it has a welcoming, dry, full body Vanilla and peach bouquet.

Sancerre £30.50

Silver green in colour, it has a welcoming, dry, full body Vanilla and peach bouquet.

Rose

Pinot Blush £19.95 / 250ml £6.50

Dry rose, distinguished by its aroma.

Rosato di Veneto £20.60

Fruity medium dry, distinguished by its aroma.

House wine

By bottle (750 ml) £16.50 / **By glass** (250ml) £5.95

By half carafe (500 ml) £10.95

Sparkling & Champagne

Prosecco £24.95 / 175ml £6.95

A fruity, lively sparkling wine with a fresh flavor.

Prosecco Rose £25.95 / 175ml £ 6.95

House champagne £32.95

Moet & Chandon £49.95

Veuve Clicquot Brut £59.95

Laurent-Perrier Rosé Brut £69.95

Red wine

Montepulciano £18.95 / 250ml £6.95

Purplery red in color, this wine has an intensely perfumed aroma and flavor of plums with a rich, smoky.

Merlot £19.40 / 250ml £6.95

Full and robust, rich Ruby Red in colour.

Nero D'avola £19.95 / 250ml £7.20

The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries. .

Chianti £19.95 / 250ml £7.50

Most popular wine, very light and enjoyable.

Valpolicella Classico £19.55

Deep ruby red in colour, pleasant nose with a dry and strong taste.

Pinot nero (Noir) £20.95

Dark cherry color, strawberry, vibrant and juicy relishing long taste of ripe red fruit

Primitivo £22.95

This elegant and full bodied red wine, boasts a rich berry and spicy bouquet.

Chianti Riserva £29.95

Ripe plums and tobacco with flavors of forest fruits & cherries overlaid with coffee and leather notes from years of aging.

Amarone £37.90

Full bodied, harmonious taste with a bitter aftertaste.

Barolo £36.80

Known as the royal wine of Italy. Robust and full bodied.

Theatre Menu

Sunday—Friday

Lunch @ £12.95 / **Early Birds** @ £16.95
(12.00—14.00) (17.00—19.00)

Saturday

Theatre times @ £17.95
(12.00—14.00) (17.00—19.00)

Starters

Zuppa del Giorno v
Soup of the day served with bread.

Caprese Salad v
Buffalo mozzarella, tomatoes and basil sauce.

Pomodoro & Basilico v
Bruschetta bread with fresh tomato, basil, garlic and olive oil.

Panne Aglio & Formaggio
Garlic bread topped with cheese

Pate della Casa
Chicken liver pate, served with salad garnish, toasted bread and a sprinkled with olive oil.

Calamari Fritti
Deep fried calamari with garlic and lime mayo.

Coppa di Gamberi
Norwegian prawns on a bed of salad leaves served with Marie Rose sauce.

Mains

Spaghetti Bolognese
Spaghetti and minced beef with red wine in tomato sauce.

Frutti di mare saltati
Scallops, prawns, mussels, calamari pan fried with chilli, garlic, wine sauce. Served with homemade bread

Penne Primavera v
Mixed vegetables, fresh oregano and garlic in a white wine and cream sauce

Pollo Stroganoff
Slices of chicken, mixed peppers, mushrooms, onions, Paprika, red wine and cream, with traditional risotto.

Lasagna
Homemade lasagne sheets in a Bolognese, béchamel and tomato sauce and coated in mozzarella cheese.

Rosotto ai Funghi v
Arborio rice risotto infused with wild mushrooms, asparagus, cream and grated Parmesan