

BREAD

- GARLIC & MOZZARELLA FLAT BREAD (V)** 6.95
Flatbread with aromatic rosemary, garlic, sea salt & mozzarella
- GARLIC BREAD (V)** 4.95
Classic toasted ciabatta with garlic butter infused with parsley
- WITH MOZZARELLA** 5.95
- ITALIAN BREAD WITH OLIVES (V)** 5.45
Toasted ciabatta with a blend of marinated green & black olives, served with balsamic vinegar & virgin olive oil

INSALATE

- INSALATA DI POLLO** 10.95
Grilled chicken & crispy pancetta with cherry tomatoes, red onions, romaine lettuce & parmesan, drizzled with olive oil & lemon
- INSALATA DI MARE** 12.95
Mixed seafood with cherry tomatoes, red onions & rocket drizzled with olive oil & lemon

ANTIPASTI

- MINISTRONE SOUP (V)** 6.45
Classic Italian vegetable soup with toasted ciabatta
- CALAMARI FRITTI** 6.95
Deep fried salt & pepper squid served with a tartar chilli sauce & rocket
- INSALATA CAPRESE (V)** 6.95
Buffalo mozzarella, tomato & basil salad drizzled with virgin olive oil
- SALMONE AFFUMICATO** 8.45
Oak smoked salmon, drizzled with olive oil served with toasted ciabatta & rocket
- COPPA DI GAMBERETTI** 8.45
Prawns on a bed of romaine lettuce & drizzled with a Marie Rose sauce

- ARBORELLA FRITTI** 6.95
Deep fried whitebait served with a rocket salad & lemon
- CHICKEN LIVER PATE** 6.45
Classic chicken liver pate, infused with scotch whiskey & served with toasted ciabatta & a red onion chutney
- BRUSCHETTA AL POMODORO (V)** 5.95
Toasted ciabatta with chopped tomatoes, garlic & basil drizzled with olive oil

TO SHARE - MIN 2PPL

ANTIPASTO MILANO PER PERSON £7.45
An authentic Italian start to a meal, our chef will prepare a large Antipasto plate of cured meats, olives, artichokes, cheese & ciabatta representing the regional taste's of Italy

FRITTO MISTO DI MARE PER PERSON £7.45
Deep fried calamari, king prawns & white bait served with a tartar & chilli sauce

PASTA

- SPAGHETTI POMODORO E BASILICO (V)** 9.95
Spaghetti with light tomato sauce, garlic, fresh basil & a hint of chilli.
- SPAGHETTI BOLAGNAISE** 13.95
Original Bologna recipe of rich red wine, tomato & beef sauce with spaghetti
- LINGUINE AL GAMBERONI** 14.95
Tiger prawns & red chillies sautéed with white wine & a cherry tomato sauce & topped with chopped parsley with linguine
- ASPARAGUS & PANCETTA CABONARA** 12.95
Asparagus, cracked black pepper & pancetta in a creamy sauce with spaghetti
- PENNE E POLLO PICANTE** 13.95
Penne pasta with succulent chicken in a roasted pepper, chilli & tomato sauce
- SALMONE RAVIOLI** 13.95
Home made ravioli filled with salmon, served in a creamy lemon, parsley & garlic butter sauce
- RAVIOLI CREMA DI RICOTTA (V)** 12.95
Home made ravioli filled with buffalo ricotta & baby spinach, served in a creamy tomato & pink peppercorn sauce
- SPAGHETTI MARINARA** 15.95
Mixed seafood, cherry tomatoes in a white wine & tomato sauce with chopped parsley & chilli
- PENNE PRIMAVERA (V)** 12.95
Fresh vegetables in a white wine & oregano creamy sauce with grated parmesan
- RISOTTO FRUTTI DI MARE** 15.95
Arborio rice with mixed seafood, served in a light tomato & parsley sauce
- RISOTTI AL FUNGHI (V)** 13.45
Arborio rice risotto infused with wild mushrooms, asparagus, cream & grated parmesan with a touch of truffle oil ADD CHICKEN 1.90
- LASAGNE** 13.95
Egg pasta sheets over ground beef in a rich Bologna sauce topped with béchamel served with a rocket salad

PIZZA

ALL OUR DOUGH IS PREPARED DAILY & HAND STRETCHED TO ORDER

- MARGHERITA (V)** 9.95
Neapolitan pizza made with tomato passata base, mozzarella & basil leaves.
- PROSCIUTTO E FUNGHI WITH TRUFFLE OIL** 13.95
Tomato & mozzarella base, with mushrooms & prosciutto drizzled with truffle oil & fresh rocket
- TARTUFO (V)** 13.45
Melted mozzarella with wild mushrooms & truffle oil
- RUSTICA PICCANTE** 12.95
Spicy Calabrian sausage, red & green chillies, red onions, tomato & mozzarella served with rocket
- POLLO E ROSMARINO** 12.45
Succulent pieces of grilled chicken over a mozzarella & tomato base with mushrooms & fresh rosemary
- MARINARA** 12.95
Anchovies over a tomato base, capers, olives & oregano
- PIZZA PRIMAVERA (V)** 11.95
Vine cherry tomatoes, red onions, olives & wild mushrooms over a mozzarella base
- CALZONE POLLO** 13.45
Folded pizza with chicken, cream, wild mushrooms, prosciutto & melted mozzarella
- EXTRA TOPPING 1.90

CARNE

- SUPREMA DI POLLO PRINCIPESSA** 14.95
Pan fried breast of chicken, in a brandy infused cream sauce, topped with wild mushrooms & served with sea salt rosemary potatoes & seasonal vegetables
- POLLO A'LLA STROGANOFF** 14.45
Strips of chicken pan fried with wild mushrooms & shallots in a white wine cream sauce, served with risotto
- MANZO A'LLA STROGANOFF** 14.95
Sliced beef pan fried with shallots & wild mushrooms in a brandy & dijon mustard cream sauce served with risotto & a hint of paprika
- CARNE DI AGNELLO** 16.45
Succulent grilled Lamb chops with a parsley & garlic marinade. Served with sea salt rosemary potatoes & seasonal vegetables
- VITELLO A'LLA CREMA** 15.45
Escalope of veal, pan fried with shallots & wild mushrooms in white wine cream sauce. Served with seasonal vegetables & sea salt rosemary potatoes
- VITELLO A'LLA MILANESE** 15.45
Escalope of veal, pan fried in breadcrumbs & served on a spicy tomato & olive salsa with fresh lemon, rocket, sea salt potatoes & seasonal vegetables
- POLLO A'LLA ROMANA** 14.95
Succulent chicken in a thyme & oregano white wine sauce with Italian pancetta. Served with rosemary sea salt potatoes & seasonal vegetables
- LITTLE ITALY ANGUS BURGER** 15.95
An Italian twist on the classic gourmet burger, 100% lean beef patty in a toasted brioche bun, topped with melted mozzarella, red caramelised onions & fresh rocket, served with chunky chips & a tomato salsa

STEAK

AGED 28 DAYS

SERVED WITH GRILLED VINE CHERRY TOMATOES & ROSEMARY POTATOES OR CHIPS

RIBEYE 8oz
17.45

FILLET 8oz
22.45

CHOOSE FROM
GARLIC & PARSLEY BUTTER, PEPPERCORN,
OR MUSHROOM SAUCE

FOR OUR BEST SELECTION OF FRESH FISH,
PLEASE SEE OUR SPECIALS MENU

ITALIAN KITCHEN & BAR

MILANO

EST. 2019

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used. (G) = Gluten Free (N) = Nut Free (V) = Vegetarian
Service charge included in the bill.

CONTORNI ALL 2.95

- ZUCCHINE FRITTE •
fried courgettes
- THICK CUT CHIPS •
- ROCKET & PARMESAN SALAD •
- MIXED SALAD •
- CIABATTA BREAD •

GLUTEN FREE MENU AVAILABLE

WHITE WINE

	175ML	250ML	BOTTLE
CARNEVALE VENETO CHARDONNAY This wine has a subtle fruity nose with a pleasant mouth feel. Dry and full bodied on the palate with a mellow finish	5.45	6.95	19.95
PRIMI SOLI SAUVIGNON BLANC A stylish wine that boasts oodles of citrus fruit and elderberry on the finish.	6.25	7.95	20.45
FARFALLA PINOT GRIGIO Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion.	6.25	7.95	21.45
AMATORE BIANCO VERONA A beautiful straw-yellow colour with intense citrus and tropical fruit aromas.			23.45
SOAVE CLASSICO DOC ZENI Fresh and lightly fruity with delicate aromas of acacia and elderflower. The palate is dry and crisp with attractive almond and honey flavours with a long, elegant finish.			24.95
TURTLE BAY SAUVIGNON BLANC This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, with intense depth of flavour and a crisp finish.			26.45
FRASCATI SUPERIORE DOC BOTTER Sourced from the hills surrounding Rome, this dry white wine has a fresh, lemon and floral character with a soft rounded finish.			27.45
GAVI DI GAVI II PORTINO This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish.			27.45

ROSE

CASALETTO ROSATO VINO D'ITALIA Cherries and pomegranate notes are found in this soft pink rosé.	5.45	6.95	19.95
FARFALLA PINOT GRIGIO BLUSH Pale Rose colour with raspberry fruit flavours and a delicate finish.	5.95	7.45	21.45

RED WINE

CARNEVALE VENETO MERLOT IGT A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums.	5.45	6.95	19.95
FARFALLA SANGIOVESE Rich, backed red fruit driven wine with good structure and a long finish.	6.25	7.95	21.45
ILL PARADOSSO NERO D'AVOLA SHIRAZ Ruby-red in colour. The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries. Smooth on the palate with a pleasant sensation of ripe fruit on the finish.	6.95	8.95	26.45
AMATORE ROSSO VERONA Over-ripe fruit flavours with soft tannins and a long, intriguing finish.			23.45
ILLUSION MALBEC Deep and intense red-violet colour, with aromas of red fruits, plums, black cherries and forest berries. Fresh and full, with sweet, juicy and ample tannins and a very elegant finish.			26.45
PRIMITIVO SALENTO IGT Harmonious aromas of ripe red fruit spices on the nose with a pleasant hint of liquorice. Full and warm palate with noble tannins.			26.45
ROSSO SALENTO IGT Deep red hue; rich and complex bouquet with cherry, blackcurrants and liquorice aromas. Well-balanced with very soft tannins, full and rounded taste with a long finish.			24.45
CHIANTI DOCG BOTTER Easy drinking with ripe berry aromas and rich cherry flavours on the palate... stunning!			29.45
COSTALAGO ROSSE VERONESE Zeni winery overlooking Lake Garda produce this stunning wine. Made with dried Corvina, Cabernet Sauvignon and Merlot grapes that results in a floral aroma with notes of ripe fruit and a rich style, it has a soft yet persistent flavour.			31.45

SPARKLING WINE

	FLUTE	BOTTLE
PROSECCO A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity	7.45	26.45
PROSECCO ROSE A lovely rose pink colour, followed by a bright and aromatic nose of petals and fresh strawberries. The palate is clean, crisp and vibrant on the finish.		28.45

CHAMPAGNE

HOUSE CHAMPAGNE Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne makes it a natural temptation anytime, day or night.		35.95
HOUSE CHAMPAGNE ROSE Notes of green apple & strawberry, our non vintage rose Champagne is a favourite.		39.45
MOET & CHANDON BRUT A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.		49.95
CUVEE ROSE LAURENT-PERRIER This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.		94.95

COCKTAILS ALL 9.45

BRAMBLE

Gin, lemon & sugar drizzled with french blackberry liquor chambord

NEGRONI

The ultimate Italian cocktail, invented in Florence, martini rosso, gin & garnished with an orange slice

BELLINI

Originating in Venice, the Bellini is a mixture of prosecco & peach puree

LONG ISLAND ICE TEA

The classic cocktail consisting of vodka, rum, gin & tequila with lemon juice & coca cola

ELDERFLOWER FIZZ

Bombay Sapphire Gin & Fever Tree Elderflower, topped up with Prosecco & served with rosemary, lemon & cucumber

PORN STAR MARTINI

A blend of vanilla vodka & passoa passionfruit liqueur, garnished with a passionfruit & served with a small shot of prosecco

CANDY PANTS

Raspberries & orange slice, crushed ice, raspberry vodka & sours, topped up with soda

ESPRESSO MARTINI

A creamy blend of vodka with coffee liqueur & fresh espresso

FRENCH MARTINI

A sweet blend of vodka & Chambord black raspberry liqueur

APEROL SPRITZ

Classic Italiano Aperitif, prosecco, Aperol & Soda with orange slices

MOJITO

Bacardi rum, fresh lime & mint leaves with a splash of soda. Choose from Classic, Strawberry or Passionfruit

BOMBAY COOLER

Bombay sapphire gin, lemon juice, elderflower cordial & cucumbers with sugar syrup

STRAWBERRY DAIQUIRI

Bacardi rum, with strawberry puree & a hint of lime in a chilled martini glass

OLD FASHIONED

Woodford reserve bourbon whiskey, sugar & bitters with citrus slice

241 COCKTAILS EVERY DAY AFTER 7PM