



Intros

New Premium Olives Nocellara Del Belice ①	€4.00
Large green Sicilian olives (with stones)	
New Marcona Almonds ① ②	€3.50
'Queen of the Almonds', tossed in sea salt	
Olives Marinate ①	€2.90
Mixed pitted olives	
Roasted Tomatoes ①	€2.90

Italian Starters

New Polpette Meatballs	€6.85
Beef meatballs baked in a spiced bolognese sauce, finished with parsley and served with toasted pagnotta bread	
New Bruschetta Italia ①	€6.35
Toasted pagnotta bread with tomatoes, fresh basil, garlic, ricotta salata	

Dough Balls "Milano" ①	€4.05
Garlic Bread ①	€4.05
Garlic Bread with Mozzarella ①	€4.85
Bruschetta Originale "Milano" ① ②	€6.50
Red onions, tomatoes, garlic, pesto	
Bruschetta Con Funghi ①	€6.95
Portobello & closed cup mushrooms, cream, béchamel sauce, red onions, chopped parsley, balsamic vinegar	
New Bruschetta Roquito ①	€6.30
Our dough, oven baked with fontal, roquito peppers and ricotta salata	
Mozzarella & Tomato Salad ① ②	€6.90
Served with fresh basil, pesto and extra virgin olive oil	
New Rosemary Pizza Bread ①	€7.15
Large thin pizza base with rosemary, garlic, extra virgin olive oil, chilli flakes, rock salt	

Starters for Sharing

New Classic Italian Antipasto	€13.75
Cured Italian meats with large green Sicilian olives, roasted tomatoes, baby mozzarella, sweet peppadew peppers and rocket with warm tomato & oregano bread	
New Chargrilled Vegetable Antipasto ①	€13.75
Chargrilled Italian aubergine and red & yellow peppers, with large green Sicilian olives, roasted tomatoes, baby mozzarella, sweet peppadew peppers and rocket with warm tomato & oregano bread	

Sides

Rocket & Grana Padano Salad	€4.70
Rocket, shaved grana padano, balsamic syrup	
Mixed Salad ①	€5.05
Mixed leaves, tomatoes, cucumber, house dressing	
Caesar Salad	€6.95
Cos lettuce, grana padano, anchovies, croutons, Caesar dressing	

Pasta al Forno

Piccante	€13.60
Hot spiced beef, pepperoni, chilli flakes, red onions, green peppers, mozzarella, mushrooms, béchamel & tomato sauce, grana padano, rocket	
Pollo Pesto ②	€13.80
Chicken, mushrooms, red onions, mozzarella, gruyère, parmesan & pesto sauce, grana padano	
Cannelloni*	€13.80
Ricotta & spinach pasta, béchamel & tomato sauce, grana padano	
Melanzane Parmigiana*	€13.15
Aubergine, béchamel sauce, mozzarella and tomato, breadcrumbs, grana padano (no pasta)	
Lasagna Classica	€13.80
Bolognese sauce, mushrooms, tomatoes, béchamel sauce, grana padano	

* For a ① option, please order without grana padano

Romana Pizza New Recipes

If you, like the Italians, want to enjoy the flavour of each ingredient on your pizza, try our **thin and crispy Romana**. The Romana lets the topping be the hero of the pizza and inspired our pizzaiolos to create a bigger range of delicious ingredient combinations for you to try

New Pomodoro Pesto ① ②	€13.80
Marinated santos tomatoes, fresh basil, pesto, baby mozzarella, garlic oil	
Etna	€14.75
Hot soft n'duja sausage, roquito peppers, speck ham, grana padano	
American Hot	€14.50
Pepperoni, mozzarella, tomato, with your choice of hot green, roquito or jalapeño peppers	
Padana ①	€14.50
Goats cheese, mozzarella, spinach, red & caramelised onions, garlic oil	
Funghi Di Bosco ①	€12.90
Portobello mushrooms, garlic oil, parsley	
Rustichella	€15.35
Crispy pancetta, roasted tomatoes, rocket, grana padano, Caesar dressing	
Pollo ad Astra	€14.50
Chicken, sweet peppadew peppers, cajun spices, garlic oil, red onions	
Diavolo	€15.05
Hot spiced beef, pepperoni, red onions, Tabasco, hot green, jalapeño or roquito peppers	
Sweetly Nutty ①	€14.75
Goats cheese, mozzarella, walnuts, rocket, crispy pancetta and finished with a drizzle of maple syrup The winner of our Create Your Pizza competition, Eavan McGovern from Dublin	
Irelandese	€14.75
Smoked salmon marinated in lemon juice, béchamel, baby mozzarella, red onions, capers and parsley	
New Alba	€15.55
Spicy Calabrese sausage D.O.P, mascarpone, fennel seeds, parsley, grana padano	
Soho	€13.60
Olives, rocket, grana padano, garlic oil	
Il Padrino ②	€15.45
Chicken, roasted tomatoes, chargrilled vegetables, tomato & pesto base	
New Meatball Bolognese	€15.25
Spiced Bolognese sauce, beef meatballs, fiery roquito peppers, mozzarella, rocket and grana padano	

Salads

New Warm Vegetable & Goats Cheese Salad ①	€13.50
Chargrilled Italian vegetable salad of warm aubergine, red & yellow peppers, santos tomatoes and marinated artichoke with soft goats cheese, roasted tomatoes, cucumber, Italian lentils, mint and basil. Finished with extra virgin olive oil & red wine vinegar, served with warm dough sticks	
<i>Add chicken for €2</i>	
New Pollo Pancetta Salad	€13.50
Chicken and crispy pancetta salad with sweet peppadew peppers, sweet baby onions, tomatoes, cucumber, peppers, basil and mint. Finished with extra virgin olive oil & red wine vinegar and shaved ricotta salata, served with warm dough sticks	
<i>Add goats cheese for €2</i>	
New Nicoise	€12.50
Our original 1995 recipe. Tuna, anchovies, capers, olives, free range egg, mixed leaves, tomatoes, cucumber, house dressing, warm dough sticks	
Grand Chicken Caesar	€12.50
Chicken, anchovies, grana padano, cos lettuce, croutons, Caesar dressing, warm dough sticks	
Bosco ①	€13.50
Warm garlic mushrooms, baby mozzarella, avocado, roasted tomatoes, spinach, rocket, balsamic syrup, honey & mustard dressing, warm dough sticks	

Francesco Mazzei Calabrese ②

A pizza created for us by our award winning guest chef. The Calabrese, our hottest pizza, is inspired by the food from Francesco's home town in Calabria

Spicy Calabrese sausage D.O.P, hot soft n'duja sausage, green chillies, roquito peppers, red & yellow peppers, mozzarella, rocket, pesto, oregano, grana padano **€15.65**

New Leggera® Pizza More toppings, Lighter base

Our pizzaiolos wanted to give you even more flavour in our light pizzas. So the new Leggera is a ring of our **thinner, crispier Romana** dough, topped with the ingredients you love, but **still for under 500 calories** each. The hole in the middle is now filled with a delicious rocket, herb & shaved ricotta salata salad, dressed with balsamic syrup

Pomodoro Pesto Leggera ① ②	€11.95
Light mozzarella, marinated santos tomatoes, fresh basil, pesto, garlic oil	
Gustosa Leggera	€12.45
Prosciutto cotto ham, light mozzarella, portobello mushrooms, red peppers	
Padana Leggera ①	€12.50
Goats cheese, spinach, red & caramelised onions, garlic oil	
Pollo ad Astra Leggera	€12.60
Chicken, light mozzarella, sweet peppadew peppers, cajun spices, garlic oil, red onions	
American Leggera	€12.45
Pepperoni, light mozzarella, tomato. Or make it an American Hot with your choice of hot green, roquito or jalapeño peppers	

If you would prefer our light house dressing with your salad, just ask

Classic Pizza

The Classic pizza is our original recipe and it hasn't changed since 1995

Margherita ①	€10.55
Mozzarella, tomato	
American	€12.40
An original on our menus since 1995. Pepperoni, mozzarella, tomato	
American Hot	€12.75
Pepperoni, mozzarella, tomato, with your choice of hot green, roquito or jalapeño peppers	
Sloppy Giuseppe	€12.30
Hot spiced beef, red onions, green peppers	
La Reine	€12.15
Prosciutto cotto ham, olives, mushrooms This price includes a discretionary 30c which we will donate on your behalf to the Tom Flanagan Fund, established in loving memory of our late Milano Director	
Fiorentina	€11.35
Spinach, grana padano, free range egg, garlic oil, black olives	
Giardiniera ① ②	€12.75
Artichokes, mushrooms, red peppers, santos tomatoes, courgettes, olives, garlic oil, tomato & pesto base	
Veneziana ① ②	€10.60
Red onions, capers, olives, sultanas, pine kernels This price includes a discretionary 30c which we will donate on your behalf to the Veneziana Fund	
Quattro Formaggi	€11.15
Mozzarella, goats cheese, grana padano, fontal	
Four Seasons	€12.75
Four different quarters: mushrooms, pepperoni, anchovies and capers, mozzarella. Finished with olives	

Any of our Classic pizzas can also be made as a Romana pizza for an extra €1.75

Personalise your Pizza

Try from our favourites of chicken, goats cheese, pancetta, pepperoni, Sloppy Giuseppe mix or chargrilled vegetables. Add any ingredient for €2



Desserts

Toffee Fudge Glory ①	€6.85
Vanilla Gelato, toffee sauce, fudge chunks, wafer	
Chocolate Glory ①	€6.85
Vanilla Gelato, chocolate sauce, chunks of chocolate fudge cake, chocolate straw	
Banoffee Glory ①	€6.85
Vanilla Gelato, chunks of banoffee pie, chocolate sauce, chocolate straw	
Chocolate Fudge Cake ①	€6.60
Our famous pudding	
Banoffee Pie ①	€6.20
Banana, toffee, cream, crumbly biscuit	
Cheesecake ①	€6.20
Cream cheese, cream, crumbly biscuit, fruit coulis	
Tiramisu ①	€6.55
Coffee, cocoa, cream, mascarpone, marsala wine, sponge fingers	
Dough Balls with Nutella ②	€6.20
Nutella and lots of warm dough balls to share	
Sotto Zero Leggera ①	€4.85
Low fat frozen yoghurt, blackcurrants in syrup, chocolate straw	
Coppa Gelato ①	€4.75
Two scoops. Vanilla, chocolate, strawberry, lemon, coffee	

Dolcetti

Mini puddings that come with coffee. When you can't manage a whole dessert but still want something sweet

Mini Chocolate Fudge Cake	€5.05
Our famous pudding in a cupcake	
Caffè Reale ①	€5.05
Figs, cinnamon and white wine spiced syrup, mascarpone	
Lemon Meringue Torta	€5.05
Lemon pastry tart with meringue	
Tartufo al Cioccolato ①	€5.05
Chocolate truffle ice cream	
Semi Freddo Reale ① ②	€5.05
Gelato dessert with nougat, praline, marsala wine	
Caffè Gelato ①	€4.75
Coffee Gelato, chocolate straw, coffee bean	
Dough Balls with Nutella ②	€5.05
A small version of our dough balls with Nutella	

White Wine

Grillo Chardonnay, Sicily, Italy	75cl €21.20
Soft and fruity	
175ml €6.35 250ml €8.00	
Pinot Grigio	75cl €26.70
Dry, light and refreshing	
175ml €7.45 250ml €9.40	
New Soave, Veneto, Italy	75cl €26.30
Fresh, zesty and clean	
175ml €7.20 250ml €9.40	
New Reserva Viognier, Rafel Valley, Chile	75cl €28.10
From an award-winning winery, this wine is soft and full with a crisp finish	
175ml €7.55 250ml €10.00	
Sauvignon Blanc, Marlborough, New Zealand	75cl €26.75
Aromatic, dry and full flavoured with a typically gooseberry finish	
175ml €7.45 250ml €9.40	
New Fiano, Puglia, Italy	75cl €31.20
One of Southern Italy's most famous wines, medium bodied, crisp and full of fruit	
175ml €8.00 250ml €10.70	

Rosé Wine

Pinot Grigio Blush Frizzante, Veneto, Italy	75cl €25.90
Lightly sparkling wine with raspberry and pear flavours	
Pinot Grigio Blush, Veneto, Italy	75cl €26.70
Full of summer fruits with a soft finish	
175ml €7.45 250ml €9.40	
Merlot Rosé, Veneto, Italy	75cl €25.60
A delicate tasting wine with flavours of blackcurrants	
175ml €7.30 250ml €8.80	

Red Wine

Nero d'Avola Syrah, Sicily, Italy	75cl €21.20
Rich and smooth	
175ml €6.35 250ml €8.00	
Montepulciano	75cl €25.60
A lighter red with a silky smooth finish	
175ml €7.00 250ml €8.80	
Barbera d'Alba, Piemonte, Italy	75cl €27.55
Fruity and intense with a fuller flavour	
175ml €7.80 250ml €9.60	
New Rosso Riserva DOC, Molise, Italy	75cl €29.30
Full bodied and velvety with lots of rich fruit	
175ml €7.85 250ml €10.20	
Primitivo, Puglia, Italy	75cl €27.55
From the heart of Puglia, in southern Italy, this medium bodied wine is dark, elegant and spicy	
175ml €7.80 250ml €9.60	
New Billi Billi Shiraz, Victoria, Australia	75cl €31.70
A big, full flavoured wine with blackberry and raspberry fruit. An iconic Australian shiraz	
175ml €8.30 250ml €11.00	
Wine by the glass is also available in 125ml.	

For Special Occasions

Amarone della Valpolicella Classico D.O.C.G., Veneto	75cl €53.00
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Sparkling

Chardonnay Frizzante, Venezia, Italy	75cl €27.95
Prosecco	75cl €32.00
Pinot Nero Rosé	75cl €32.20
Champagne	75cl €55.00

Beer

Peroni Nastro Azzurro	330ml €5.30
Peroni Nastro Azzurro	660ml €9.65
Peroni Gran Riserva	330ml €6.40
Low Alcohol Lager	275ml €3.55

Soft Drinks

Orange Juice / Apple Juice	€3.35
(unpasteurised)	
Raspberry Lemonade	€4.35
Elderflower Pressé	€4.35
Peach Iced Tea	€3.95
Tomato Juice	€3.30
Milk	€1.70
Cranberry Light	€3.35
Fanta / Sprite	€3.35
7Up Free	€3.35
Appletiser	€3.35
Coca-Cola / Diet Coke	€3.35
Acqua Panna Mineral Water	500ml €3.55
	1L €5.40
San Pellegrino Mineral Water	500ml €3.55
	1L €5.40

① Contains nuts or nut oils. Although dishes without this symbol are made without nuts, there's a possibility that traces of nuts may still be found in them. Please also watch out for stray olive stones.

② Suitable for vegetarians. *Grana padano is not suitable for vegetarians.

Beef is produced in the EU but not in the UK, Northern Ireland, Portugal or Switzerland.

Calories Information If you'd like to know how many calories are in each dish, please just ask your waiter for a calorie crib sheet.

Gratuities and VAT All our prices include VAT but no service. However, we will ask for a discretionary 12.5% gratuity for parties of 7 or more adults. Whether you include it or not is entirely up to you. Bills for tables of 7 or more cannot be split. We no longer accept cheques.

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.

D.O.P. certification (denominazione d'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.

Tom Flanagan Fund The 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.

Milano Gift Vouchers Denominations of €10 and €20 are available for all types of special occasions. We'd love to hear your thoughts, so why not send us an email to customerservices@milano.ie. www.milano.ie