

MILANO

Good food. Good times.
Since 1995.

A FEW OF OUR FAVOURITES

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 rocket and red onion chutney

NEW Pistorissa & Mozzarella Flatbread 6.95

Our iconic dough baked with Gran Milano cheese, finished with buffalo mozzarella, rocket and pistorissa, a harissa spiced tomato dip

NEW Prawn & Roquito Insalata 7.55

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

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 pistorissa, a harissa spiced tomato dip

Garlic Bread with Mozzarella 5.65

Bruschetta Originale 'Milano' 6.95

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

Lemon & Herb Chicken Wings 7.15

Six chicken wings, marinated in lemon and herbs, served with Frank's RedHot® dipping sauce and fresh parsley

Buffalo Mozzarella & Tomato Salad 7.15

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

Calamari 7.55

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

Classic Italian Antipasto 8.15/15.35

The perfect mix of Italian cured meats, mixed marinated vegetables, and buffalo mozzarella, served with flatbread, garlic butter and pistorissa. Great for one, but even better to share with friends

SIDES

Coleslaw 'Milano' 4.30

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

Mixed Salad 5.30

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

Polenta Chips 5.45

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 pizzas 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 GF 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.

PIZZA

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.

CALABRESE

Calabrese 18.15

Our Iconic Rectangular Pizza

Hot, soft 'nduja sausage and Calabrese sausage with red chilli, Roquito pepper, roasted peppers, mozzarella and tomato, finished with buffalo mozzarella, rocket, pesto and Gran Milano cheese

ROMANA

A bigger, thinner, crispier pizza, inspired by pizza from Rome using more of the toppings you love

NEW Porchetta 17.65

Inspired by the classic, Italian pork roast: pulled, seasoned pork shoulder on a béchamel base, with pancetta, mozzarella, garlic oil and fennel seeds, finished with rocket and shaved Gran Milano cheese

NEW La Festiva 17.65

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 16.95

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 Hot 16.60

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

Diavolo 17.65

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

Vegan Puttanesca 16.95

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

Padana 16.95

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

Pollo ad Astra 16.95

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

Pollo Forza 16.95

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

CLASSIC

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

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

Sloppy Giuseppe 14.55

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

American 13.55

Pepperoni, mozzarella and tomato

Fiorentina 13.30

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

Margherita 11.95

Mozzarella and tomato

La Reine 13.95

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

The price of this pizza includes a discretionary 30c donation to the Tom Flanagan Fund

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

Veneziana 12.55

Pine kernels, red onion, baby capers, black olives, sultanas, mozzarella and tomato

The price of this pizza includes a discretionary 30c donation to the Veneziana Fund

Add a finish of brown anchovies for 2.20

NEW LEGGERA

UNDER 600 CALORIES

Our Leggera pizzas are now served on a classic-sized ring of our new wholemeal, white and spelt dough, with the hole in the middle filled with a fresh, dressed salad. Of course, if you would prefer your Leggera pizza to be served on our traditional dough, just ask!

Leggera Vegan Giardiniera 13.95

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

Leggera Pollo ad Astra 13.95

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

Leggera Padana 13.95

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

Leggera American Hot 13.95

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

Superboost your Leggera pizza with our superfood mix for 2.20

SALADS

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

Niçoise 15.35

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

Pollo 14.95

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

Grand Chicken Caesar 14.95

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

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

Add chicken or white anchovies for 2.55

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 rocket and 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

Cannelloni 14.60

Soft pasta filled with spinach & ricotta, baked with passata, béchamel, mozzarella, garlic oil and Gran Milano cheese

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.

MILANO

WHITE WINE

	175ml	250ml	750ml
Grecanico Chardonnay <i>Sicily, Italy (ABV 13.5%)</i> A fresh, crisp, medium-bodied white with a hint of tropical fruits, herbs and sweet spices	5.95	7.95	22.55
Soave <i>Veneto, Italy (ABV 12%)</i> Typically light and delicate with a soft straw colour and gentle almond notes	6.30	8.45	23.95
Pinot Grigio <i>Veneto, Italy (ABV 12%)</i> A subtle wine: light and lemony with a fruity bouquet and refreshing acidity	6.95	8.95	25.65
Organic Verdicchio <i>Marche, Italy (ABV 13%)</i> Dry and smooth with apple and citrus notes, and a fresh finish	7.35	9.95	27.95
Sauvignon Blanc <i>Marlborough, NZ (ABV 12.5%)</i> From the award-winning Yealands winery, a delicious and elegant wine balanced by a flinty minerality	8.95	10.95	31.55
Gavi di Gavi D.O.C.G <i>Piedmont, Italy (ABV 13%)</i> Light and delicate flavours of pear and apple, with a pale gold colour and a fresh mineral finish			33.95

PROSECCO

Prosecco 'Milano' Prosecco with blackberry syrup and a fresh raspberry			6.65
	125ml	750ml	
Prosecco <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	5.95	30.95	
Prosecco D.O.C.G <i>Veneto, Italy (ABV 11%)</i> Top quality Prosecco with fruity scents of pear and apple combined with aromatic citrus notes			33.95

BEER

Peroni Nastro Azzurro (ABV 5.1%) Made in Italy, a delicate light dry lager	660ml	8.95	330ml	5.40
Gluten-Free Peroni Nastro Azzurro (ABV 5.1%)  The same crisp and light lager, but without gluten			330ml	5.40
Bavaria Non-Alcoholic Lager			330ml	4.95
Fuller's Organic Honey Dew Golden Ale (ABV 5.0%)			500ml	7.75
NEW Peroni Gran Riserva (ABV 6.6%)			500ml	7.95

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RED WINE

	175ml	250ml	750ml
Nero d'Avola Shiraz <i>Sicily, Italy (ABV 13.5%)</i> Soft and medium-bodied with ripe, jammy fruits and juniper berries, soft and smooth	5.95	7.95	22.55
Merlot <i>Sicily, Italy (ABV 13.5%)</i> Big and bold, this full-bodied wine has a plummy fragrance and classic rich spiced flavours	6.30	8.45	23.95
Montepulciano d'Abruzzo <i>Abruzzo, Italy (ABV 12.5%)</i> Soft and well-balanced, with lashings of cherries. An easy-drinking red	6.95	8.95	25.65
Chianti Riserva D.O.C.G <i>Tuscany, Italy (ABV 13%)</i> Smooth ripe fruit flavours with a hint of spice	7.35	9.95	27.95
Malbec <i>Mendoza, Argentina (ABV 14%)</i> Deep red in colour with velvety-smooth black and red berry fruits	8.95	10.95	31.55
Shiraz <i>South Australia, Australia (ABV 14%)</i> Easy drinking medium-bodied Australian favourite with bright berry fruit flavours			30.95
Peperosso <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			33.95

ROSÉ

	175ml	250ml	750ml
Pinot Grigio Blush <i>Veneto, Italy (ABV 12%)</i> A unique wine with a pale copper colour. Delicate, crisp and refreshing	6.95	8.95	25.65

All of our still wines by the glass are also available in 100ml for 90¢ less than the equivalent 175ml price

SOFT DRINKS

Seedlip Garden 108 '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 Refreshingly Light Mediterranean tonic water and fresh mint			7.15
Watermelon Chill A bright and refreshing juice blend of apple, watermelon, strawberry and fresh mint			4.50
NEW Strawberry Sicilian Still Lemonade A strawberry twist on our zesty and refreshing cloudy lemonade, made with real Sicilian lemons			4.50
Sicilian Still Lemonade			3.55
Apple Juice / Orange Juice			3.45
Coca-Cola Classic			3.65
Diet Coke / Coca-Cola Zero Sugar / Fanta / Sprite No Sugar			3.55
San Pellegrino Limonata / Appletiser			3.55
Belvoir Light Pressés - Elderflower, Raspberry Lemonade and Ginger Beer			4.50
Acqua Panna Still Mineral Water	500ml	3.65	1L 5.60
San Pellegrino Sparkling Mineral Water	500ml	3.65	1L 5.60
Schweppes Mixers - Soda Water, Lemonade and Tomato Juice	200ml	2.95	
Fever-Tree Refreshingly Light Mediterranean Tonic Water	200ml	3.20	

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.

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 ABV% on alcoholic drinks are correct at time of printing this menu, however may be subject to change.

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.

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

Head Office: Milano, Hunton House, Highbridge Estate, Oxford Road, Uxbridge, UB8 1LX

MILANO

DESSERTS & GELATO

NEW Golden Gingerbread Cheesecake* 7.55

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

NEW Affogato 6.95

A single shot of coffee served alongside two scoops of vanilla gelato, finished with salted caramel sauce and a Lotus Biscoff biscuit

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

NEW Snowball Dough Balls Doppio 9.50

A double portion of our famous Dough Balls, dusted with cinnamon and icing sugar and served with three dips: salted caramel, fruit coulis, and vanilla cream with a chocolate straw

NEW Lemon Tart & Raspberry Sorbet 7.55

A zesty lemon tart with crispy pastry, topped with a scoop of raspberry sorbet

Sticky Toffee Bundt Cake 7.65

Warm toffee sponge cake with a sticky toffee sauce, baked in our oven and served with salted caramel gelato and icing sugar

Chocolate Fudge Cake* 7.15

Moist, rich chocolate cake with chocolate fudge icing

NEW RECIPE Vanilla Cheesecake* 7.40

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

Tiramisu 7.55

Layers of ladyfingers, mascarpone cream, marsala wine, coffee and cocoa

Chocolate Brownie 7.55

Made using gluten-free flour, served with vanilla gelato and icing sugar

Leggera Sorbet 5.45

UNDER 210 CALORIES Your choice of two scoops of dairy-free, intensely creamy, coconut sorbet or dairy-free raspberry sorbet

Coppa Gelato 5.45

Your choice of two scoops of vanilla, chocolate, strawberry or salted caramel gelato, served with a chocolate straw

Want to add chocolate sauce to your gelato? Just ask!

***Served with your choice of cream, gelato, or mascarpone**

DOLCETTI

Our Dolcetti are perfectly sized mini desserts,
served with a coffee or tea of your choice

NEW Carrot Cake 6.60

A moist and flavoursome dairy-free carrot cake finished with a rich and creamy icing

If you would like your hot drink to be served with soya milk, just ask!

Lotus Biscoff Cheesecake 6.45

A classic biscuit base, layered with smooth Lotus Biscoff spread and creamy cheesecake, finished with a Lotus Biscoff biscuit

Salted Caramel Profiteroles 6.60

Profiteroles with a sweet caramel coating, filled with a delicately salted caramel cream

Chocolate Brownie 6.60

Made using gluten-free flour, topped with fresh strawberry and icing sugar

Caffè Reale 6.45

Figs in a cinnamon and white wine spiced syrup with mascarpone

Lemon Posset Crunch 6.45

A creamy lemon posset on a ginger biscuit base

MILANO

COFFEE

Our triple certified blend of organic, Fairtrade and Rainforest Alliance beans, sourced from Ethiopia, Honduras and Peru, is freshly ground to make the perfect Italian espresso-based coffee.
All of our coffees are available decaffeinated

NEW Praline Latte [Ⓝ] 3.95

A double-shot latte with praline syrup, topped with whipped cream and chocolate sauce

NEW Praline Hot Chocolate [Ⓝ] 3.95

A rich hot chocolate with praline syrup, finished with whipped cream and dusted with chocolate powder

Latte* 2.95

Cappuccino* 2.95

Espresso 2.75

Macchiato* 2.95

Americano* 2.95

Mocha 3.65

Hot Chocolate 3.65

TEA

Made with only the finest whole leaf teas, whole herbs and whole flowers, and served in a unique biodegradable 'tea temple', Teapigs Teas offer all the flavour of a classic, pure leaf tea, but without the hassle

Teapigs* - English Breakfast, Green Tea, Chamomile, Darjeeling Earl Grey, Super Fruit and Peppermint 2.75

Fresh Mint Tea 2.75

***If you would like these drinks to be served with soya milk, just ask!**

*Can we tempt you with something sweet?
See our Desserts and Dolcetti, overleaf*

[Ⓥ] Suitable for vegetarians.

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