

*Milano*  
BAR RISTORANTE

# PRE THEATRE MENU

## STARTERS

### ARANCINI DI ZUCCA **V**

Crispy risotto balls, butternut squash puree, parmesan

### COCKTAIL DI GAMBERI ROSSI

Baby Atlantic prawns, Marie Rose sauce, lettuce, lemon, paprika

### PANE FINO ALL'AGLIO **V**

Hand stretched garlic breads

*Choose from*

*Rosemary and sea salt / Mozzarella / Tomato and oregano*

### CALAMARI FRITTI

Lightly fried squid with lemon aioli

### BRUSCHETTA AL POMODORO **VE**

Toasted sourdough, tomato, basil, garlic, olive oil

### CARPACCIO DI MANZO

Thinly sliced raw beef, parmesan, rocket, lemon dressing

## MAINS

### PIZZA

#### MARGHERITA **V**

D.O.P San Marzano tomato, fior di latte, basil

#### PRIMAVERA **V**

D.O.P San Marzano tomato, fior di latte, grilled vegetables, pesto

#### POLLO E ROSEMARINO

D.O.P San Marzano tomato, fior di latte, roast chicken, pancetta, mushrooms, rosemary

#### CALABRESE

D.O.P San Marzano tomato, fior di latte, spicy 'nduja sausage, rocket, hot honey

### MEAT & FISH

#### BRANZINO

Pan fried sea bass, rosemary fries

*Choose from garlic butter, truffle butter or salsa verde*

#### MANZO STROGANOFF

Fillet beef, shallots, mushrooms, mustard, brandy with risotto, paprika

#### POLLO SUPREMO

Roast chicken supreme, sauteed potatoes, tarragon sauce, truffle oil

### PASTA

#### PORCINI RISOTTO **V**

Carnaroli rice, porcini mushrooms, rosemary, parmesan, truffle

#### PASTA VERDE **VE**

Linguine, courgette, broccolini, spinach, pesto, pangrattato

#### RIGATONI POLLO PICANTE

Roast chicken, neapolitan sauce, red peppers, chilli, pangrattato, white wine with creamy burrata

#### TAGLIATELLE ALLA BOLOGNESE

Beef ragu, red wine, parmesan

#### LASAGNE AL FORNO

Minced beef, Neapolitan sauce, red wine, bechamel sauce

**Please ask a member of our team for the gluten free options available**

## SIDES

#### ROSEMARY FRIES **VE**

5.50

#### TRUFFLE PARMESAN FRIES **V**

6.50

#### SAUTEED POTATOES

5.50

With rosemary & garlic

#### INSALATA VERDE **VE**

6.00

Mixed leaves, rocket, baby gem lettuce, peashoots, radicchio, tomatoes, lemon dressing

#### GRILLED SEASONAL VEG **VE**

6.00

With pangrattato

#### SPINACHE **VE**

6.00

With chilli, garlic

#### BROCCOLINI **V**

6.00

With chilli, garlic, parmesan, pangrattato

**V** vegetarian   **VE** vegan

Please ask a member of our team for the gluten free options available. Please ask a member of staff for guidance on which dishes can be tailored to suit your dietary needs. We take the utmost care when preparing gluten - free requests, but due to the nature of our kitchen, we cannot guarantee the complete absence of gluten traces.

A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL