



Milano’s offers creative signature dishes made from the finest, fresh ingredients and simple, delicious flavours including beautiful fresh pasta, stone baked pizzas and succulent steaks and fresh fish everyday.

While You Choose

Our Cuppone Giotto pizza oven creates an amazing aroma as well as a touch of theatre, so why not order one of our famous garlic pizza breads whilst you peruse the menu.

Traditional Italian thin crust base, stone baked to perfection

Garlic and rosemary (v)	4.95
Tomato (v)	4.95
Cheese (v)	4.95

To Start

Roast chestnut mushrooms, crisp gnocchi, rocket, garlic and parmesan cream (v)	6.95
King prawn and crab taco, mango, sriracha chilli mayo, coriander	9.95
Milano’s piccolo tomato bruschetta, marinated in extra virgin olive oil and basil, grilled ciabatta, parmesan cheese, balsamic caviar, rocket and cress (v)	6.95
Smooth chicken liver, and smoked pancetta pat�, rosemary butter, selected pickles, sourdough toast, fruit chutney	7.95
Crispy baby squid, piri piri salt, chorizo aioli, rocket leaf, caper and shaved fennel (gf)	7.95
Arrabbiata cream cheese, crostinis	5.95
Mozzarella wrapped in smoked pancetta and lightly grilled, basil pesto, rocket	6.95
Milano’s antipasti, chorizo, Milano salami, mortadella sausage, prosciutto ham, artichokes, olive bread, sun blushed tomatoes, basil pesto	9.95
Arancini Arborio rice ball filled with mozzarella cheese	7.95
Beetroot and caramelised onion tarte tatin, pesto dressing, rocket, sun blushed tomatoes, pickled baby vegetables (v)	6.95

Mains

10oz Andertons dry aged ribeye steak, parmesan crusted semi dried tomato, garlic flat mushroom, wild rocket and skin on fries (gf) Add truffle and parmesan fries for an extra �1.00	22.00
8oz Andertons dry aged fillet of beef, parmesan crusted semi dried tomato, garlic flat mushroom, wild rocket and skin on fries (gf) Add truffle and parmesan fries for an extra �1.00	28.95
Milano’s slow roast shoulder of lamb, cooked with shallots, tomato, red wine, stock, oregano and garlic, market vegetables, butter roast potato, olives, feta cheese and plenty of fresh herbs (gf)	16.95
Open lasagne of chargrilled chicken, mushroom, garlic cream, basil pesto, spring onions, crispy prosciutto ham	14.50
Mediterranean fish ragout, combination of fresh fish and shellfish landed in Fleetwood, gnocchi, garlic crostini, chorizo aioli, tender stem broccoli	16.95
Marinated and chargrilled chicken souvlaki kebab, smoked butter glaze, tzatziki, spiced herby cous cous, pitta bread	14.50



Sides (All gluten free)

Skin on fries / Truffle and parmesan fries / Cajun fries / Feta, rocket, red onion and cherry tomato salad / Peppercorn sauce / Honey glazed carrots	ALL 2.95
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Pizza and Pasta

Spaghetti carbonara, shallots, smoked pancetta, parmesan, egg yolk, roast garlic cream	10.95
Milano's 'Posh Bolognese', tagliatelle, seared beef fillet, boretanne onions, tomatoes, rosemary, red wine jus, torn basil	14.95
Pumpkin and ricotta tortellini, crushed amaretti, brown butter, parmesan, herbs (v)	10.95
Baked penne, roast red pepper, olives, goat's cheese, ciabatta crumbs, Napoli sauce (v)	9.95
Seafood tagliatelle, baby squid, king prawns, mussels, cherry tomato, chilli and garlic, white wine and herb cream	14.95
Gnocchi, garlic cream, chestnut mushroom, wild rocket, truffle oil, mushroom dust (v)	11.95

Fresh Stone Baked Pizza from our Cuppone oven

All our pizzas are made using a traditonal Italian thin crust base and our fantastic recipe Napoli sauce.	
Traditional tomato and mozzarella, torn basil	9.50
Pepperoni, tomato and mozzarella, torn basil	9.95
Smoked chicken, red pepper, wild rocket, basil pesto	10.95
Goat's cheese, mozzarella, feta cheese, spinach, red onion (v)	10.50
Prosciutto ham, olive, sun blushed tomatoes, mushroom, torn basil	10.50

Desserts

Fried churros, cinnamon sugar, chocolate sauce	6.95
Passion fruit crème brûlée, coconut sorbet, banana ginger cake	5.50
Affogato, traditionally made gelato ice cream, shot of espresso coffee, crushed amoretti biscuit	5.95
Eaton mess, strawberries, meringue, strawberry sorbet, white chocolate mousse (gf)	5.50
Baked sour cherry cheesecake, cherry sorbet, white chocolate shards	5.95
Cannoli, tiramisu, fruit compote, chocolate soil, brandy cherries, pistachio ice cream	4.95

Cheese Plate

A selection of the finest cheeses from Lancashire, celery, grapes, fruit chutney, malt loaf and crackers	7.95
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