

Bar Open Everyday

12.00 – 23.00

Last orders called 30 mins before closing time

Red Wine

175 mL, 250 mL, Bottle

Terre Forti Sangiovese, Italy, 12%	5.95, 7.25, 23.0
Lorosco Reserve Merlot, Chile, 13%	5.50, 6.95, 24.0
First Fleet Shiraz, Australia, 12.5%	5.95, 7.95, 25.0
Tilia Malbec, Argentina, 12.5%	28.0
Rioja Conde Valdemar Tempranillo, Spain, 12.5%	29.0
Villa dei Fiori Primitivo, Italy, 13.5%	30.0

White Wine

Statua Pinot Grigio, Italy, 12.5%	6.00, 8.00, 23.0
Lorosco Reserve Sauv Blanc, Chile, 12%	6.25, 8.30, 24.0
Paddock Chardonnay, Aus, 13%	6.50, 8.60, 25.0
Mamaku Sauvignon Blanc, New Zealand, 12.5%	28.0
Cap Cete Picpoul de Pinet, France, 13%	29.0

Rosé Wine

Wandering Bear Rosé, South Africa, 12%	6.00, 8.00, 23.0
Statua Pinot Grigio Rosé, Italy, 12%	6.50, 8.60, 25.0

Sparkling Wine

125 mL, Bottle

House Prosecco 11.0%	6.80, 34.00
House Brut Champagne 12.0%	9.00, 49.00

Local Favourites – Cholderton, Wiltshire

Bluestone Vineyard Classic Cuvee	7.00, 35.00
Bluestone Vineyard Rose Classic	8.00, 40.00

DRINKS

Gin

Beefeater 40%	4.30
Bombay Sapphire 40%	4.60
Botanist 46%	5.20
Hendricks 41.4%	4.90
W.E. Rhubarb 40%	5.40
Silent Pool 43%	5.40
Sipsmith Sloe 29%	4.80
Tanqueray 43.1%	4.90
Williams Chase 40%	5.40
Spire Gin 37.5%	4.50
Test Valley 37.5%	4.50
Summer Solstice 37.5%	4.50

Draught Beers & Cider

San Miguel 5.0%	5.00
Shed Head Pale Ale 4.6%	5.70
Bad Apple 5.1%	5.60

Local Ales

Hopback Brewery

Crop Circle 4.2% 500ml	5.60
Summer Lightning 5.0% 500ml	5.60

Draught available by the ½ or pint

Spirits listed as 25 mL measures

Wine by the glass also available as 125 mL

About our Local Gins from Wessex Spirits, Andover

SPIRE GIN

Inspired by Salisbury's beautiful Cathedral spire, this gin is handcrafted in small batches just a few miles outside the city. £1 from each bottle is donated to the Spire Smiles charity. Flavours: A light and citrusy gin infused with lemon verbena. Perfect Serve: Fever Tree Indian Tonic lots of ice and a slice of orange.

£28 per bottle to take home

TEST VALLEY GIN

Each bottle is handcrafted in tiny batches, bottled and labelled by hand in Andover using locally sourced natural ingredients and no sugar. Flavours: A fresh and savoury gin infused with basil and thyme. Perfect Serve: Fever Tree Indian Tonic and a sprig of thyme.

£33 per bottle to take home

SUMMER SOLSTICE GIN

A naturally pink gin infused with earthy hibiscus and slight sweetness of summer berries. No added sugar or syrups; this gin tastes like gin! Flavours: Hibiscus and summer fruits. Perfect Serve: Fever Tree Indian Tonic and lots of ice

£28 per bottle to take home

Bottles

Corona 4.5% 330ml	4.70
Peroni 5.1% 330ml	4.70
Bulmers Original 4.5% 500ml	4.95
Rekorderlig 4.0% 500ml	5.65
San Miguel '0' 0% 330ml	3.50

Kitchen Open Mon - Thurs 17.00 - 21.00

Fri & Sat 12.00 - 21.00

Sun 12.00 - 20.00

MILANO

ITALIAN RESTAURANT

206 Castle St, SP1 3TE Tel: 01722 417 411

Email: info@milanoitalian.co.uk

Web: www.milanoitalian.co.uk

Nibbles

Olives (DF/GF/V) 4.0

Deep Fried Olives (V) 5.0

Flatbreads, Breads, Oil, Balsamic, Aioli 6.0

Starters

Squid Ink Cured Chalk Stream Trout, pickled radish, crispy samphire, aioli 9.0

Deep Fried Bocconcini, spicy tomato & oregano chutney (V) 8.0

Garlic, Caramelised Onion & Goats Cheese Flatbread (V) 6.0

Ham Hock & Parsley Terrine, focaccia thins, gherkins, onion chutney (DF) 8.0

Bruschetta, cherry tomatoes, basil, goats' cheese (V) 8.0

Grilled Peach & Panzanella salad, buffalo mozzarella (V) 8.0

Fritto Misto, squid, king prawns, whitebait, aioli 9.0

Honey Baked Fig, prosciutto, gorgonzola (GF/V) 8.0

Pizza, all 12", 15.0

Gorgonzola, Mushroom, Sage, gremolata (V)

Nduja Sausage, goats' cheese, spring onion

Pulled Chicken, roasted red peppers, red onion

Margarita (V)

Mains

Pan Seared Lamb Rump, caponata, madeira jus, charred tenderstem broccoli 18.0

Spicy Pork & Fennel Meatballs, dijon mustard cream sauce, spaghetti 15.0

Roasted Chalk Stream Trout, broad beans, peas, jersey royals, dill cream 18.0

Tagliata di Manzo - Chargrilled & Sliced Rib Eye Steak, cherry tomatoes, rocket, gremolata, balsamic roasted potatoes (GF) 18.0

Italian Flag Burger, vine tomatoes, mozzarella, basil, baby gem, gherkin, brioche bun, fries 15.0

Porcini Ravioli, wild mushroom, courgette & pesto sauce, parmesan (V) 13.0

Green Risotto, spinach, peas, pesto, parmesan, pea shoots (GF/V) 13.0

From the Oven

Roasted Lemon & Thyme Chicken Supreme, parmesan gratin, caper butter 16.0

Mediterranean Vegetable Skewers, gremolata (DF/GF) 15.0

Whole Roasted Sea Bream Acqua Pazza, tomatoes, olives, fennel, vodka, & herbs (DF/GF) 18.0

All served with balsamic roasted potatoes & green salad

Salads

Caesar Salad 12.0 Add Chicken + 3.0

Caprese Salad, Rocket (GF/V) 12.0

Sides

Balsamic Roasted Potatoes (DF/GF/V) 4.0

Fries (DF/GF/V) 4.0

Charred Tenderstem Broccoli (DF/GF/V) 4.0

Green Salad (DF/GF/V) 4.0

Green Beans, almonds, lemon, & garlic (GF/V) 4.0

Aioli (GF/V) 3.0

Desserts

Hazelnut Affogato, vanilla ice cream (V/GF) 8.0

Cannoli, lemon, mascarpone & pistachio, white chocolate (V) 8.0

Selection of Continental Cheeses, Crackers, Grapes, Chutney (V) 12.0

Tiramisu, café curls, fruits 8.0

Nutella, Hazelnut & Marshmallow Pizza (V) 10.0

Please let your server know if you have an allergy or intolerance to any food. We use a wide range of ingredients in our kitchen therefore we cannot guarantee the absence of allergens in our food due to the risk of cross contamination. We have a guidance document available upon request with a comprehensive list of dishes/foods and drinks available throughout the hotel which highlights 14 key allergens if present.