

Concerto



Our History

Caffe Concerto was created in Italy in 1920, showcasing artists of the calibre of the great Tenor Tito Schipa and Beniamino Gigli. Maxim Gorky himself would sit at a table in the eighteenth-century Venetian style room and talk with intellectuals from the English colony in Alassio. The delicacies created by Rinaldo Balzola - who had learnt the art from Gustavo Pfatisch in Turin - becoming the head pastry cook for the Royal House of Savoy in 1929, even lured in D'Annunzio and Duse. Finding that their patisseries made Italy that little bit sweeter, the captains of Industry Motta and Alemagna were also famously known to take pause at Caffe Concerto.

Caffé Concerto è nato in Italia, intorno al 1920, esibendo artisti del calibro di Tito Schipa e Beniamino Gigli. Maksim Gor'kij sedeva nella sala veneziana Settecentesca, incontrando le "menti" della colonia inglese di Alassio. Le raffinatezze create da Rinaldo Balzola, che aveva imparato l'arte da Gustavo Pfatisch a Torino ed era divenuto nel 1929 capo-pasticcere della Real Casa Savoia, attirarono persino D'Annunzio e la Duse. Sostavano qui anche i due industriali più dolci d'Italia: Motta e Alemagna.

A discretionary 13.5% service charge will be added to your bill









Full English Breakfast 11.95 Two fried eggs, sausage, bacon, hash brown, baked beans,

mushrooms, grilled tomatoes & toast



Salt Beef Breakfast 13.95

Two fried eggs, salt beef, hash brown, baked beans, mushrooms, grilled tomatoes & toast



Garden Breakfast 13.95

Two fried eggs, toasted rye bread, avocado, halloumi cheese, tomatoes, baked beans, hash brown & rocket



Falmon & Avocado Tartine 14.95

Scottish smoked salmon, soft cream cheese & capers tartine served on toasted rye bread. Sliced avocado, diced tomatoes and beetroot houmous tartine served on toasted rye bread add a poached egg for 1.95



The Full Vegan Breakfast 12.95

Toasted rye bread, oven roasted courgette & vegetable fritter with hash brown, baked beans, crusned avoiding, tomatoes on a bed of beetroot houmous, sautéed mushrooms vegan vegan



Vegan Tartine 12.95 vegan

Avocado mash with marinated chickpeas, marinated cherry tomatoes drizzled with tahini sauce & Homemade beetroot houmous & sliced avocado with marinated tomatoes







All Day Energiser 13.95

Beetroot houmous, avocado & marinated cherry tomatoes. Peanut butter & sliced banana, drizzled with golden syrup

French Toast

- Golden syrup 9.95 - Nutella 10.95

- Banana & golden syrup 12.95

- Strawberry, banana & golden syrup 13.95

- Nutella, strawberry, banana & golden syrup 14.95

- Pistachio paste, strawberry & roasted pistachio 14.95

Continental Breakfast

11.95

A selection of traditional pastries
& homemade granola
with fruit yoghurt served
with a hot beverage or freshly squeezed
orange juice,
& a selection of seasonal fruit





Ferambled Eggs on a toasted bread
PLAIN SCRAMBLED EGGS 9.95
GRILLED BACON 11.95

Eggs Florentine 14.95 and eags on a toasted English muffin, with hollandaise

Poached eggs on a toasted English muffin, with hollandaise sauce, spinach & Scottish smoked salmon

Eggs Benedict

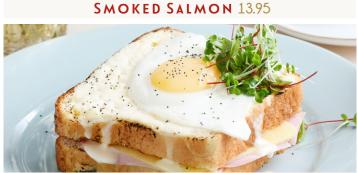
Poached eggs on a toasted English muffin with hollandaise sauce:

GRILLED BACON 13.95

CRUSHED AVOCADO 13.95

SMOKED SALMON 14.95

SALT BEEF 14.95



Croque

CROQUE MADAME 13.95

With ham, melted cheese fondue & tomato, topped with a fried egg

CROQUE MONSIEUR 12.95

With ham, melted cheese fondue & tomatoes

Omelette Served with toast

PLAIN OMELETTE 11.95

MATURE CHEDDAR CHEESE 13.95

CHEESE & TOMATO 13.95

CHEESE & MUSHROOM 13.95

HAM & CHEESE 14.95

SPINACH & CHEESE 14.95

SPINACH, MUSHROOM & CHEESE 15.95







Toasted Ciabatta

HAM & CHEESE 12.95
with tomato, cheddar, rocket leaves & olive oil

- MOZZARELA & TOMATO 13.95 with basil pesto
- PESTO CHICKEN 14.95
 with mayo, basil pesto, rocket leaves & sun-dried tomato
- CORONATION CHICKEN 14.95
 chicken in a creamy curry sauce with raisins, tomato
 & rocket leaves

PARMA HAM & MOZZARELLA 14.95 with tomato, rocket leaves & olive oil

OPENTUNA & CHEESE MELT 14.95 Tuna mayo & cheddar cheese

OPEN SMOKED SALMON 15.95 With soft cheese, fresh dill & capers



Toasted Club Sandwiches

CLASSIC EGG MAYO & CHEESE 12.95

TUNA & AVOCADO 14.95

Tuna mayo, avocado, pesto & tomato

B.L.T 13.95

Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 13.95

CHICKEN MAYO, AVOCADO & LETTUCE 13.95

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

- With crushed avocado, olives tapanade, roasted red pepper & tomato
- CHICKEN ESCALOPE 14.95
 with vine tomatoes, rocket, pickels & concerto sauce
- SALT BEEF 15.95
 with pickles, rocket, tomato & mustard mayo





Pancakes

WITH GOLDEN SYRUP

Served with fresh strawberry, banana & golden syrup

Fit'N'Healthy

GRANOLA 8.95
Fruit yoghurt, strawberry, banana & golden syrup

Strawberries & bananas

VEGAN Porridge 7.95

Almond milk with oat porridge, drizzled with golden syrup, bananas & strawberry







Afternoon Tea

for one 34.95 | for two 64.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
 - Egg mayo-mustard
- Scottish smoked salmon & soft cheese
 - Coronation chicken

Freshly baked plain & raisins scones with Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.

THE TAX MAKERS

VEGETARIAN OPTION AVAILABLE:

Cucumber with cream cheese; Egg mayo-mustard; Beetroot hummus & crushed avocado; Bruschetta tomato & avocado; Cheddar cheese & caramelised onion

Prosecco Afternoon Tea

for one 39.95 | for two 74.95

All the above & a glass of Prosecco

Luxury Cream Tea

For one 29.95 | For two 56.95

Freshly baked plain & raisins scones with Cornish clotted cream & strawberry jam. A rich selection of Afternoon Tea mini cakes & macarons.

A choice of tea from our world selection.

A tea pot per person.

Prosecco Luxury Cream Tea

For one 34.95 | For two 64.95

All the above & a glass of Prosecco





