



Caffè Concerto

LA DOLCE VITA

*A 13.5% discretionary optional charge will be added to your bill,
which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence
Contribution, 100% of both dedicated to supporting our team.*

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XXV.04.01 Amalfi WD Lunch_P

GLUTEN-FREE OPTION AVAILABLE.
PLEASE ASK ONE OF OUR STAFF MEMBERS FOR THE GLUTEN-FREE MENU.

Brunch

VEGAN All Day Energiser (600 cal) 18.95

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

Salmon & Avocado Tartine (665 cal) 21.95

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

Omelette (Served with chips)

CHEESE & TOMATO (881 cal) 19.95

HAM & CHEESE (953 cal) 19.95

SPINACH, MUSHROOM & CHEESE (986 cal) 20.95

Tartine Selection

To share (690 cal) 29.95 | For one (523 cal) 19.95
Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Parma ham & mozzarella; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

Shakshuka

TRADITIONAL SHAKSHUKA (864 cal) 18.95 **NEW**
Confit bell peppers on olive oil, spicy cumin tomato sauce topped with two fried eggs, chives, coriander & served with warm bread

SHAKSHUKA WITH

POACHED EGGS & RICOTTA (510 cal) 18.95 **NEW**
Baked red pepper & lightly spiced tomato ragù with poached eggs, creamy ricotta, fresh herbs & Amalfi lemon zest.
Served with grilled focaccia.



SHAKSHUKA



SHARE

Concerto Misto Tower

(1250 cal) 38.95

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce

Antipasto Misto

To share (950 cal) 29.95 | For one (731 cal) 19.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, gorgonzola, mozzarella, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread



ANTIPASTO MISTO

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.



Bread & Nibbles

ITALIAN BREAD BASKET (877 cal) 6.95

Focaccia, ciabatta, rye bread, grissini, olive tapenade, ricotta cheese & olive oil

MIXED MARINATED OLIVES (335 cal) 7.95

ITALIAN FLATBREAD 9.95

Choose from:

- Roasted garlic & rosemary (771 cal)
- Pomodoro with basil pesto (635 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (872 cal)



ITALIAN FLATBREAD



HALLOUMI BRUSCHETTA



WILD MUSHROOM ARANCINI



MOZZARELLA STICKS



FRIED CALAMARI

Starters

SOUP OF THE DAY 8.95

Served with warm bread

BRUSCHETTA (275 cal) 8.95

Char-grilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

CAPRESE AMALFITANA (421 cal) 11.95 NEW

Mozzarella di buffala, Amalfi lemon zest, tomatoes, basil oil, sea salt & focaccia

HALLOUMI BRUSCHETTA (465 cal) 10.95

Char-grilled ciabatta topped with marinated vine cherry tomato, mint, parsley & olive oil

WILD MUSHROOM ARANCINI (562 cal) 11.95

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

MOZZARELLA STICKS

Large (1110 cal) 11.95 | Small (610 cal) 7.95
With rocket & concerto sauce

ITALIAN MEATBALLS (721 cal) 12.95

Beef meatballs in tomato ragu & garlic ciabatta bread

CALAMARI WITH MINI SEAFOOD SOUP (352 cal) 14.95

Crispy squid & mini seafood soup with Caffè Concerto signature fish bisque served with lemon aioli NEW

FRIED KING PRAWNS

Large (904 cal) 22.95 | Small (452 cal) 14.95

Fried king prawns, courgette & carrot ribbon with a sweet chilli

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CORONATION CHICKEN

Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE (1064 cal) 16.95
with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELLA & TOMATO** (677 cal) 17.95
with basil pesto

 **PESTO CHICKEN** (1151 cal) 18.95
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN** (1099 cal) 18.95
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1086 cal) 19.95
with tomato, rocket leaves & olive oil

OPEN TUNA & CHEESE MELT (1035 cal) 18.95
Tuna mayo & cheddar cheese

OPEN SMOKED SALMON (851 cal) 21.95
With soft cheese, fresh dill & capers



CLASSIC EGG MAYO & CHEESE

Toasted Club

Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE (735 cal) 16.95

TUNA & AVOCADO (1035 cal) 18.95
Tuna mayo, avocado, pesto & tomato

B.L.T (1128 cal) 17.95
Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON (1023 cal) 16.95

CHICKEN MAYO, AVOCADO & LETTUCE 18.95
(1110 cal) 

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (782 cal) 18.95
with crushed avocado, olives tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (772 cal) 19.95
with vine tomatoes, rocket, pickles & concerto sauce

OPEN TUNA FOCACCIA (560 cal) 18.95 **NEW**
with tuna, Amalfi lemon, herbs, capers, rocket & ricotta cheese



CHICKEN ESCALOPE

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Salad

-  **TRICOLORE** (695 cal) 19.95
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil
-  **GREEK SALAD** (405 cal) 22.95 **NEW**
Feta cheese with cucumber, red onions, tomatoes, green peppers, red chicory, oregano, mint, olives & Amalfi lemon dressing
-  **QUINOA TABBOULEH WITH GRILLED HALLOUMI** (735 cal) 22.95
Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, pomegranate, olive oil & lemon dressing
-  **GOAT'S CHEESE SALAD** (736 cal) 25.95
Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream
- SEAFOOD SALAD** (547 cal) 27.95
Sautéed tiger prawns, calamari rings, bread with cream cheese & smoked salmon, avocado, mixed leaves, capers & mango dressing
- CLASSIC CAESAR SALAD**
Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing
-  - **WITH GRILLED CHICKEN** (548 cal) 25.95
- **WITH KING PRAWNS** (622 cal) 27.95
- **WITH GRILLED SALMON** (627 cal) 27.95
- SALMON NIÇOISE** (627 cal) 28.95
Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



SALMON NIÇOISE



QUINOA TABBOULEH WITH FRITELLE

Vegan Salad

-  **SUPER FOOD SALAD** (125 cal) 23.95
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing
-  **FRITELLE SALAD** (195 cal) 23.95
Sweet potato & lentil in a wholesome, flakey fritelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa
-  **QUINOA TABBOULEH WITH FRITELLE** 24.95
Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)

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RIGATONI MEATBALLS



RISOTTO SEAFOOD



GNOCCHI FOUR CHEESE & TRUFFLE OIL

Pasta & Risotto

 **SPAGHETTI ALLA NAPOLITANA** 18.95
With tomato sauce & buffalo mozzarella (781 cal)

 **SPAGHETTI AL PESTO** 21.95
Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan
(1073 cal) Add chicken for + 4.95

SPAGHETTI ALLA CARBONARA 24.95
Smoked pancetta, parmesan & egg yolk with cream (1226 cal)

 **SPAGHETTI BOLOGNESE** (986 cal) 24.95
Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 27.95
With broccoli, cream & dill (681 cal)

 **LEMON SCIALATIELLI WITH KING PRAWNS** (895 cal) 27.95 **NEW**
Traditional Amalfi pasta with Amalfi lemon butter sauce, tiger king prawns, fresh basil & fresh herbs

SCIALATIELLI WITH MIXED SEAFOOD 28.95
Traditional Amalfi pasta with tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque & lemon zest
(1114 cal) **NEW**

 **SCIALATIELLI MUSHROOM TRUFFLE FONDUE** (1300 cal) 24.95 **NEW**
With mixed wild mushrooms in a rich truffle cheese fondue

 **GNOCCHI SORRENTINA** (829 cal) 19.95
With tomato sauce & buffalo mozzarella

 **PISTACHIO GNOCCHI** (788 cal) 24.95
With pistachio, spinach, pesto & a touch of cream

 **GNOCCHI FOUR CHEESE & TRUFFLE OIL** (1098 cal) 24.95

 **RAVIOLI SPINACH & RICOTTA** (1415 cal) 21.95
Choose your sauce: Pomodoro, rosé sauce or cream sauce

 **RIGATONI ARRABBIATA** (991 cal) 19.95
With spicy tomato sauce & buffalo mozzarella

 **RIGATONI SICILIANA** (889 cal) 24.95
Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce

 **RIGATONI MEATBALLS** (1105 cal) 26.95
Rich tomato ragu, topped with Parmesan

RIGATONI CONCERTO (995 cal) 25.95
Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro

 **RISOTTO WILD MUSHROOM & PARMESAN** (1512 cal) 19.95
Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

 **LEMON RISOTTO WITH COURGETTE** (1404 cal) 22.95 **NEW**
Creamy lemon risotto with courgettes, mint & shaved Parmigiano

 **RISOTTO CHICKEN & WILD MUSHROOM** (1575 cal) 24.95
Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO KING PRAWNS (1407 cal) 27.95
Shell-off tiger king prawns in creamy risotto & a shellfish bisque

RISOTTO SEAFOOD (1137 cal) 28.95
With tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

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Vegan Pasta & Risotto

CHICKPEA & TOMATO RISOTTO (1110 cal) 22.95 VEGAN

With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers

BROCCOLI & SPINACH SPAGHETTI (998 cal) 23.95 VEGAN

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

RIGATONI WILD MUSHROOM (1095 cal) 24.95 VEGAN

With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

VEGAN PESTO SPAGHETTI (1171 cal) 24.95 VEGAN

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan



VEGAN PESTO SPAGHETTI

SHARE



Cicchetti Tower

BEST FOR SHARING 66.95

CHOOSE 1 SEAFOOD, 1 MEAT & 1 VEGETARIAN DISH FROM OUR SELECTION OF PASTAS, RISOTTOS & GNOCCHI. VEGETARIAN AND VEGAN OPTIONS AVAILABLE.

In Italy, it is traditional for Italians to share cicchetti plates; small plates of food served in "bacari" bars.

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GRILLED CHICKEN BREAST

Meat



GRILLED CHICKEN WITH LEMON & HERBS 26.95

Grilled chicken glazed with Amalfi lemon reduction with roasted potatoes & roasted vegetables (636 cal) **NEW**



BEEF MEATBALLS



CHICKEN ESCALOPE (1081 cal) 26.95

Served with a choice of spaghetti Napolitano or French fries



GRILLED CHICKEN BREAST (930 cal) 27.95

With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes



BRAISED LAMB SHANK



BEEF MEATBALLS (1295 cal) 26.95

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto



BRAISED LAMB SHANK (1032 cal) 27.95

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

Burgers WITH FRENCH FRIES



VEGETARIAN BURGER (1107 cal) 19.95

A sweet potato & lentil frittelle with grilled halloumi, lettuce, tomatoes, rose harissa & avocado spread



CHICKEN BURGER (1210 cal) 22.95

Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce



CONCERTO BEEF BURGER (1379 cal) 23.95

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce



CONCERTO BEEF BURGER

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Fish

CONCERTO FISH & CHIPS (893 cal) 22.95
Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK (687 cal) 27.95
With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce

GRILLED SEA BASS WITH AMALFI LEMON & HERBS 28.95
Grilled sea bass fillet with lemon herbs, diced tomatoes, olives, onions, served with roasted potatoes & cherry tomatoes (738 cal) **NEW**



FISH AND CHIPS



GRILLED SALMON STEAK

SHARE



Fritto Misto Platter (1884 cal) 32.95

Breaded calamari rings, tiger king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip



MASH POTATOES

Side Dish

French Fries (468 cal) | Mix salad (91 cal) | Tomato & onion salad (115 cal) 5.95

Sautéed Baby Potatoes (170 cal) | Sautéed Spinach (213 cal) | Mash potatoes (220 cal) | Mash sweet potatoes (249 cal) | Caesar salad (180 cal) | Roasted vegetables (168 cal) 6.95

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Luxury Cream Tea

For one (1032 cal) **29.95** |

For two (2020 cal) **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 (1152 cal) **34.95** |

For two (2140 cal) **64.95**

All the above & a glass of Prosecco



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Afternoon Tea



for one (2639 cal) 34.95 |

for two (4904 cal) 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 raisins & plain scones with
Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.

A tea pot per person.



VEGETARIAN OPTION AVAILABLE:

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

Prosecco Afternoon Tea

for one (2759 cal) 39.95 |

for two (5024 cal) 74.95

All the above & a glass of Prosecco



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STRAWBERRY GATEAUX

9.45

A light & delicate vanilla sponge with fresh strawberries & cream (577 cal)



CHOCOLATE GATEAUX

8.95

With chocolate creme & delicate Belgian chocolate swirls (529 cal)



BLACK FOREST 9.25

With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)



MILLE FEUILLE 8.95

Delicate filo leaves with creme patisserie (597 cal)



HONEY CAKE 9.75

Layers of light cream accompanied by rich caramelized honey sponge (633 cal)



PISTACHIO HONEY CAKE 9.75

Layers of light cream accompanied by rich caramelized pistachio honey sponge (656 cal)



RED VELVET CAKE 8.95

Red velvet sponge with mascarpone cream (705 cal)



TIRAMISU 8.95

Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa (495 cal)



GLUTEN-FREE

CHOCOLATE & RASPBERRY CAKE 8.95

(560 cal)

VEGAN



GLUTEN-FREE

PISTACHIO CAKE 9.45

(780 cal)

VEGAN



GLUTEN-FREE

LEMON DRIZZLE CAKE 8.95

Lemon or raspberry (705 cal)

VEGAN



GLUTEN-FREE

VANILLA COFFEE CAKE 8.95

(579 cal)

VEGAN

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**BISCOFF
LOTUS
CHEESECAKE**
8.95
(655 cal)



**LEMON
CHEESECAKE**
8.95
*Traditional recipe cheesecake
with lemon (689 cal)*



**PASSION
FRUIT
CHEESECAKE**
9.25
(703 cal)
NEW



**MANGO
MOUSSE**
9.25
(698 cal)
NEW



**PISTACHIO
DOLCE** 9.95
(453 cal)



**SAFFRON
MILK CAKE**
9.75
(580 cal)



**DUBAI
CHOCOLATE**
9.95
(622 cal)
NEW



**AMALFI
LEMON
MERINGUE**
8.75
(689 cal)
NEW



TARTE 9.75
Strawberries or berries
(464 cal)



**MACARON
CAKE** 9.75
(477 cal)



MACARONS
3 pieces 8.75
(197 cal)



**CHOCOLATE
ÉCLAIR** 7.65
(493 cal)

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Hot Dessert



CHOCOLATE FONDANT

CHERRY FRANGIPANE (876 cal) 12.95

With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE (995 cal) 12.95

Served with custard & vanilla ice cream

CHOCOLATE FONDANT (632 cal) 13.95

With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

AMERICAN PANCAKE

- Amalfi lemon & honey (546 cal) 15.95 **NEW**

- Strawberry & banana, golden syrup (668 cal) 15.95

- Amalfi lemon ricotta, berries & golden syrup (679 cal) 16.95

NEW

CREPES

- Amalfi lemon & honey (841 cal) 16.95 **NEW**

- Nutella (948 cal) 15.95

- Nutella, strawberry and banana (1070 cal) 16.95

- Amalfi lemon ricotta, berries & golden syrup (679 cal) 16.95

Add a scoop of vanilla gelato for + 2.00

NEW

FRENCH TOAST

- Golden syrup (495 cal) 15.95

- Nutella (620 cal) 16.95

- Banana & golden syrup (580 cal) 16.95

- Strawberry, banana & golden syrup (630 cal) 17.95

- Nutella, strawberry, banana & golden syrup (725 cal) 18.95



CREPES



AMERICAN PANCAKE



FRENCH TOAST



SCONES 7.45

A plain and a raisin with clotted cream & strawberry preserves (349 cal)

Danish Pastries

CROISSANT With jam and butter 4.45

ALMOND CROISSANT 4.75

CHOCOLATE CROISSANT 4.75

CHOCOLATE & ALMOND CROISSANT 4.95

PAIN AU RAISIN 4.75

APRICOT DANISH 4.75

CINNAMON BUN 4.75

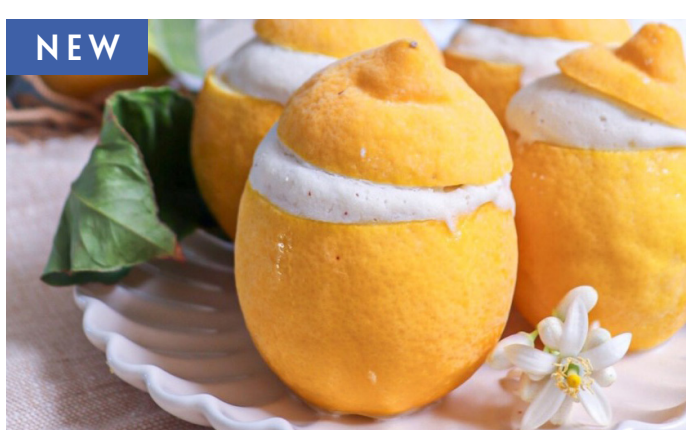
MUFFIN Chocolate, berries or caramel 4.75

PALMIERS 4.35

FRANGIPANE Cherry or apple almond & cinnamon 6.95

NEW YORK ROLL Pistachio, hazelnut or chocolate 6.95

NEW



AMALFI LEMON SORBET (344 cal) 11.95

Make your own Gelato

1 SCOOP	4.95	Chocolate	Mango Sorbet
2 SCOOPS	7.95	Vanilla	Lemon Sorbet
3 SCOOPS	9.95	Strawberry	

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Hot Drinks

ESPRESSO (9/4 cal)	Double 4.75	Single 3.25
ESPRESSO MACCHIATO (12 cal)		3.85
CAPPUCCINO (180/150 cal)	Large 5.55	Medium 4.95
FLAT WHITE (180/150 cal)	Large 5.55	Medium 4.95
AMERICANO (15 cal)		4.85
LATTE (155 cal)		4.95
MOCHA (286 cal)		5.25
HOT CHOCOLATE (300 cal)		5.25
CONCERTO HOT CHOCOLATE (350 cal)		5.50
<i>With whipping cream</i>		
SPANISH LATTE (395 cal)		5.95
BAILEYS HOT CHOCOLATE		8.95

Alternative milk: soya, almond, oat & coconut + 0.50p

Extra syrup: vanilla, caramel, hazelnut & coconut + 0.50p

TEA (2 cal) 3.95

English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea | 4.75

Lemongrass and Ginger | Sencha Green Tea |

Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea 5.75



FLORA TEA



SPANISH LATTE



BLUE BUTTERFLY LATTE

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE (190 cal) 5.95

Latte, honey, vanilla extract

AUTHENTIC MASALA CHAI LATTE (190 cal) 6.50

With Honey

ORGANIC MATCHA LATTE (135 cal) 6.95

Cocoa-Toffee- Cinnamon

ORGANIC GOLDEN LATTE (135 cal) 6.95

Tumeric-Vanilla-Coconut

RUBY LATTE (125 cal) 6.95

Latte with beetroot and ginger

BLUE BUTTERFLY LATTE (196 cal) 6.95

Latte with butterfly pea flower tea & honey



ROSE LATTE

(185 cal) 6.95

Rose syrup, milk & coffee

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ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

Cold Drinks

- STILL WATER *Small 4.65 Large 6.50*
- SPARKLING WATER *Small 4.85 Large 6.65*
- TONIC WATER (34 cal) / SODA WATER 4.45
- COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal) 4.80
- SPRITE (3 cal) 4.80
- SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal)) 4.95
- ROSE LEMONADE (Franklin) (90 cal) 5.25

Frappuccino

- ICED CAFFE LATTE (130 cal) 5.75
- ICED CAFFE MOCHA (350 cal) 5.95
- ICED STRAWBERRY MATCHA (210 cal) 7.95
- ICED BLUE MATCHA (190 cal) 7.95
- ICED SPANISH LATTE (245 cal) 7.95

Add syrup: Vanilla, caramel, hazelnut & coconut + 0.50p

Juices

- ORANGE & PASSION FRUIT (210 cal) 4.95
- BETROOT & GINGER (129 cal) 5.75
- CRANBERRY (137 cal) 4.25
- APPLE (112.5 cal) 4.95
- ORANGE (105 cal) 5.75
- PINEAPPLE (132 cal) 4.25

Smoothies

- SUPER GREEN (228 cal) 7.95
Kale, banana, pineapple, ginger & lime
- PASSION STORM (252 cal) 7.95
Mango, pineapple & passion fruit
- SUPER BERRY (172 cal) 7.95
Strawberry, banana, cherry, blueberry, lime & acai berry
- MANGO & DRAGON FRUIT (224 cal) 7.95
Mango, dragonfruit, pineapple, papaya & lime juice

Homemade Lemonade

- MINT LEMONADE (59 cal) 7.95
Fresh mint, lemon juice & lemon slices
- FLAVOURED LEMONADE 7.95
Strawberry, raspberry, mulberry, passion fruit or pink grapefruit
- GUAPA BONITA LEMONADE (90 cal) **NEW** 7.95
Guava & papaya puree, fresh mint, lemon juice & lemon slices

Homemade Iced Tea

- LEMON BASIL ICED TEA (0 cal) **NEW** 8.95
Homemade iced tea with fresh basil & Amalfi lemon juice
- FLAVOURED ICED TEA 7.45
Amalfi lemon, Strawberry, Peach or Passion Fruit



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





BERRY GIN



ESPRESSO MARTINI



PORNSTAR MARTINI

Cocktail Selection

BLUE HAWAIIAN 11.95
Pineapple juice, rum, blue curacao syrup & coconut milk

MARGARITA 12.95
A shake of cointreau, tequila, lemon & salt

COSMOPOLITAN 12.95
Vodka, cointreau, fresh lime & cranberry juice

TEQUILA SUNRISE 12.95
Tequila, grenadine & orange

PORNSTAR MARTINI 12.95
Passion Fruit, vodka, lime juice & house prosecco

DRY MARTINI 12.95
with a green olive

BERRY GIN 13.95
Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite & curacao

LOVE CONCERTO PUNCH 13.95
Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec

LONG ISLAND 13.95
Vodka, gin, rum, cointreau, tequila & coke

NEGRONI 13.95
Gin, campari & Martini rosso

PINA COLADA 13.95
Bacardi, Malibu, pineapple juice & condensed cream

ESPRESSO MARTINI 13.95
A shake of vodka, Tia Maria, sugar syrup & shot of espresso

LUCID DREAM 13.95
Gin, mulberry puree & lime juice

AMARETTO SOUR 13.95
Disaronno, whiskey, egg white, lemon juice & brown sugar

Sip the Season

CLASSIC MOJITO 13.95
White rum, with fresh mint & lime, sugar syrup, served with crushed ice

FLAVOURED MOJITO 13.95
Choose from: Strawberry, Passion Fruit, Watermelon and Raspberry & Elderflower

GUAPA BONITA MOJITO 13.95 **NEW**
Guava & papaya puree, white rum, with fresh mint & lime, sugar syrup, served with crushed ice



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NADA COLADA



RAINBOW



V.I.P

Non-Alcoholic Cocktails

CAPRI COOLER **NEW**

Fresh Amalfi lemon juice, basil, soda water, a touch of honey & orange zest

8.95

VIRGIN RASPBERRY MOJITO

Fresh mint, sugar, lime, raspberry, served over crushed ice & soda water

9.95

V.I.P

Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine

9.95

VIRGIN STRAWBERRY MOJITO

Fresh mint, sugar, lime, strawberry, served over crushed ice & soda water

9.95

RAINBOW

Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao

9.95

VIRGIN PASSION FRUIT MOJITO

Fresh mint, sugar, lime, passion fruit, served over crushed ice & soda water

9.95

NADA COLADA

Pineapple juice, coconut puree & coconut milk

9.95

VIRGIN BLUE HAWAIIAN

Pineapple juice, blue curacao syrup & coconut milk

9.95

STAR MARTINI

Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine

9.95

PINEAPPLE SUNSET

Pineapple juice, passion fruit puree, lime juice & grenadine

11.95

VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & soda water

9.95

VIRGIN LOVE CONCERTO PUNCH

Passion fruit puree, watermelon puree, rose syrup,

11.95

Sparkling Cocktails

BELLINI

Peach with Prosecco

10.95

AMALFI SPRITZ **NEW**

Limoncello, prosecco, soda, fresh basil & orange peel

11.95

ROSSINI

Strawberry puree with Prosecco

10.95

APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

11.95

KIR ROYAL

Crème de cassis with Prosecco

10.95

GIN & TONIC

11.95

CHAMBORD ROYAL

Raspberry liqueur with Prosecco

11.95

HUGO

Elderflower syrup, gin, prosecco, soda water, mint & lime

11.95

CAMPARI

With Prosecco

11.95

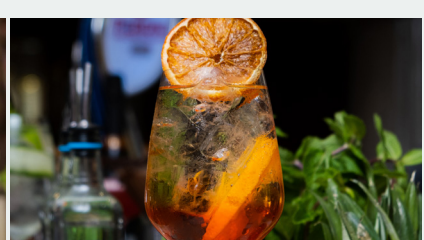
RASPBERRY LIMONCELO SPRITZ

Raspberry puree, limoncello & prosecco

13.95



GIN & TONIC



APEROL SPRITZ

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WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML. VINTAGES ARE SUBJECT TO CHANGE.

Red Wine

	175ml Glass	250ml Glass	750ml Bottle
MERLOT DOC VENEZIA	7.95	9.95	26.95
<i>Deep ruby red color, intense vinous aroma, with hints of raspberry and cinnamon. Good with savory dishes such as risottos and ravioli stuffed with meat.</i>			
CABERNET FRANC DOC VENEZIA	8.95	11.95	33.95
<i>Well-balanced body with herbaceous berry aroma. Perfect with roasted red and white meat, braised meat and game. Also delicious with all aged cheeses.</i>			
MONTEPULCIANO D'ABRUZZO 'DEGA', DOC VIGNAMADRE	9.95	12.95	36.95
<i>Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – 2022 - Organic, Vegan</i>			
PRIMITIVO MERLOT 'QUATTRO VENTI' COLLE AL VENTO, VIGNALESTA			36.95
<i>Intense, ruby red with purple reflections. Aromas of flowers, herbs and cherries. Elegant, fruity and harmonious. - 2022</i>			
CHIANTI CLASSICO SANT' ILARIO, DOCG CHIANTI CLASSICO			44.95
<i>Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – 2021/2 - Vegan</i>			
CABERNET SAUVIGNON DOC VENEZIA (CAMUL)			48.95
<i>It ages inside small slavonian oak barrels for 18 months and it finally refines for 6/8 months in the bottle. It goes well with grilled meat and parmigiano reggiano cheese.</i>			

Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO BLUSH	8.95	11.95	33.95
<i>Aromatic and juicy with ripe strawberry and redcurrant flavours. The palate is rounded and soft with more ripe red fruit flavour and a hint of citrus.</i>			
WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE			69.95
<i>Fresh red berry fruit characteristics with floral nose. Ripe and fleshy feel on the palate. – 2023</i>			

Non-Alcoholic Wine

	125ml Glass	175ml Glass	750ml Bottle
PIOPPO NERO 0.0 METICO	8.45	9.45	26.95
<i>Zero alcohol semi-sparkling red</i>			

Champagne



	200ml Bottle	750ml Bottle
MOËT & CHANDON	24.95	79.95
<i>A perfect blend of Chardonnay, Meunier and Pinot Noir. Moët Impérial has a unique style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.</i>		
MOËT & CHANDON ROSÉ	26.95	89.95
<i>Rosé Impérial is the spontaneous, radiant and glamorous expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. It offers an expressive palate combining intensity and suppleness.</i>		

White Wine

	175ml Glass	250ml Glass	750ml Bottle
CHARDONNAY VARIETALE	7.95	9.95	26.95
<i>Fine flavour, a little acidulous and well balanced body. Good with fish appetizers, fish soups, risotto, shellfish. Pairs well with white meat and soft cheese as well. – Organic</i>			
PINOT GRIGIO DOC VENEZIA	8.95	11.95	33.95
<i>Elegant flavour with a slight acidity, well balanced and full-bodied. Excellent with seafood appetizers, fish soups, risottos and shellfish</i>			
SAUVIGNON DOC GRAVE DEL FRIULI	9.95	12.95	36.95
<i>Its intense aroma acquires delicate notes of mint, pepper and sage. Elegant, well-balanced and full-bodied flavour. Particularly suitable with raw ham appetizers, first courses and fish.</i>			
PECORINO TERRE DI CHIETI 'DEGA', IGT VIGNAMADRE, ABRUZZO			36.95
<i>Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – 2023 - Organic, Vegan</i>			
'3 PASSO' FIANO CHARDONNAY, VINO D'ITALIA			49.95
<i>Full bodied with notes of tropical fruit, crisp acidity and a long finish. – 2022/3 – Organic, Vegan</i>			
GAVI DI GAVI 'LA SORAIA', DOCG GAVI DEL COMUNE DI GAVI			58.95
<i>Aromas of white peach and blossom, leading to flavours of citrus. Rounded and textured with a long, mineral finish. – 2023</i>			

Prosecco

	125ml Glass	175ml Glass	750ml Bottle
PROSECCO DOC FRIZZANTE CORDA	9.95	11.95	46.95
<i>It has a balanced body, a delicate taste and a fresh and dry flavour. It goes well with both appetizers and delicate cuisine, as well as with all fish courses.</i>			
BELLUSSI PROSECCO DOC (EXTRA DRY)			59.95
<i>It is a versatile sparkling wine, an excellent protagonist on all occasions, especially as an aperitif, but its pleasant roundness makes it also suitable for all meals.</i>			
BELCANTO CUVÉE ROSÉ BRUT	11.95	14.95	59.95
<i>Excellent aperitif, it is a whole meal sparkling wine, suitable for the most demanding and refined consumer.</i>			
MOSCATO BELLUSSI	8.45	9.45	26.95
<i>Sparkling Wine – NV (Dessert Wine)</i>			

Beers

BOTTLE : PERONI OR STELLA			5.95
DRAFT: PERONI OR STELLA*	half pint	4.95	pint 7.95
<i>* (Draft beer available at selected branches)</i>			
AMALFI SHANDY (Lemonata & Beer)			8.95
APPLE CIDER BOTTLE: MAGNERS			6.95

Liqueurs

	25ml	50ml
APERITIFS, LIQUEURS & SPIRITS	4.25	6.95
<i>Martini Bianco</i>	<i>Jack Daniels</i>	<i>Tequila</i>
<i>Grappa</i>	<i>Cognac</i>	<i>Limoncello</i>
<i>Tia Maria</i>	<i>Campari</i>	<i>Whiskey</i>
<i>Baileys</i>	<i>Gin</i>	<i>Triple Sec</i>
		<i>Vodka</i>

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TASTE THE SEASON

Fresh Spring Fruit Cakes



SCAN THE QR-CODE AND ORDER
THE PERFECT SPRING CAKE!

