



Caffè Concerto



Our History

Caffè 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 Caffè Concerto.

Caffè 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 6,5% service charge will be added to your bill

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Brunch

All Day Energiser (600 cal) 14.95

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

Salmon & Avocado Tartine 16.95 (665 cal)

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)

 **PLAIN OMELETTE** (655 cal) 12.95

 **MATURE CHEDDAR CHEESE** (866 cal) 14.95

 **CHEESE & TOMATO** (881 cal) 14.95

 **CHEESE & MUSHROOM** (839 cal) 14.95

 **SPINACH & CHEESE** (832 cal) 16.95

HAM & CHEESE (953 cal) 16.95

 **SPINACH, MUSHROOM & CHEESE** (986 cal) 17.95

Tartine Selection

To share (690 cal) 26.95 | For one (523 cal) 16.95
Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Salt beef with pickles & mustard mayo; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

Vegetarian Tartine Selection

To share (368 cal) 25.95 | For one (374 cal) 14.95
Served with French fries & aioli sauce

Vine tomatoes & parmesan shavings; Olive tapenade; Creamy goat's cheese & caramelised onion; Crushed avocado & diced tomatoes

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Bread & Nibbles

 **ITALIAN BREAD BASKET** (877 cal) 5.95
Focaccia, ciabatta, rye bread, grissini, olive tapenade & olive oil

 **MIXED MARINATED OLIVES** (335 cal) 6.95

 **ITALIAN FLATBREAD** 8.95

Choose from:

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



ITALIAN FLATBREAD



Starters

 **BRUSCHETTA** (275 cal) 7.45
Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

 **CLASSIC CAPRESE** (180 cal) 8.95
Mozzarella di Buffala, vine tomatoes, basil oil & balsamic cream

 **HALLOUMI BRUSCHETTA** (465 cal) 9.95
Chargrilled ciabatta topped with marinated vine cherry tomato, mint parsley & olive oil

 **WILD MUSHROOM ARANCINI** (562 cal) 9.95
A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

MUSSELS ARRABBIATA (769 cal) 9.95
With spicy tomato sauce & a side of garlic bread

 **MOZZARELLA STICKS**
Large (1110 cal) 10.95 | Small (610 cal) 6.95
With rocket & concerto sauce

 **SALT BEEF** (709 cal) 7.45
Sliced salt beef on a rocket leaves, vine cherry tomatoes, mozzarella, figs, olive oil & balsamic cream

 **ITALIAN MEATBALLS** (721 cal) 10.95
Beef meatballs in tomato ragu & garlic ciabatta bread

FRIED CALAMARI
Large (631 cal) 18.95 | Small (280 cal) 10.95
Breaded calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS
Large (904 cal) 18.95 | Small (452 cal) 10.95
Fried king prawns, courgette & carrot ribbon with a sweet chilli

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Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE (1064 cal) 13.95
with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELA & TOMATO** (677 cal) 14.95
with basil pesto

 **PESTO CHICKEN** (1151 cal) 16.95
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN** (1099 cal) 16.95
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1086 cal) 16.95
with tomato, rocket leaves & olive oil

OPEN TUNA & CHEESE MELT (1035 cal) 16.95
Tuna mayo & cheddar cheese

OPEN SMOKED SALMON (851 cal) 17.95
With soft cheese, fresh dill & capers



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE (735 cal) 13.95

TUNA & AVOCADO (1035 cal) 16.95
Tuna mayo, avocado, pesto & tomato

B.L.T (1128 cal) 14.95
Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON (1023 cal) 14.95

CHICKEN MAYO, AVOCADO & LETTUCE 14.95
(1110 cal) 

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (782 cal) 14.95
with crushed avocado, olives tapenade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (772 cal) 16.95
with vine tomatoes, rocket, pickles & concerto sauce

 **SALT BEEF** (1100 cal) 17.95
with pickles, rocket, tomato & mustard mayo



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SHARE



Concerto Misto Tower 32.95 (1250 cal)

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) 26.95 | For one (731 cal) 18.95

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



Fritto Misto Platter 24.95 (652 cal)

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

Rustic Artisano Pizza

-  **MARGHERITA** (1498 cal) 16.95
Mozzarella, tomatoes & fresh basil
-  **WILD MUSHROOM** (1659 cal) 17.95
Mozzarella, mushrooms, tomatoes, truffle oil & olives
-  **VEGETARIAN** (1404 cal) 17.95
Mushrooms, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes
-  **QUATTRO FORMAGGI** (1670 cal) 20.95
Mozzarella, gorgonzola, goat cheese & cheddar cheese
- TUNA PIZZA** (1385 cal) 18.95
Mozzarella, tuna, red onion & olives
- SALAMI PIZZA** (1385 cal) 18.95
Chilli, mozzarella, tomatoes & fresh basil
- CALZONE** (1441 cal) 17.95
Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms
-  **CONTADINA** (1667 cal) 18.95
Mozzarella, tomatoes, roasted chicken, pepper & aubergine
- PARMA HAM & ROCKET** (1806 cal) 19.95
Parma ham, rocket leaves, mozzarella & tomatoes
- CAPRICCIOSA** (1595 cal) 19.95
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms
- TIGER KING PRAWNS** (1607 cal) 20.95
Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil



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Pasta & Risotto

-  **SPAGHETTI ALLA NAPOLITANA** (781 cal) 16.95
With tomato sauce & buffalo mozzarella
-  **SPAGHETTI AL PESTO** (1073 cal) 18.95
Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan. Add chicken for + 4.95
- SPAGHETTI ALLA CARBONARA** (1226 cal) 19.95
Smoked pancetta, parmesan & egg yolk with cream
-  **SPAGHETTI BOLOGNESE** (986 cal) 18.95
Traditional minced beef ragu
- SPAGHETTI SMOKED SALMON** (681 cal) 21.95
With broccoli, cream & dill
- SPAGHETTI KING PRAWNS** (511 cal) 21.95
With sauted king prawns, chilli garlic & shellfish bisque
- SPAGHETTI ALLA PESCATORA** (848 cal) 23.95
Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque
-
-  **PISTACHIO GNOCCHI** (788 cal) 19.95
With pistachio, spinach, pesto & a touch of cream
-  **GNOCCHI FOUR CHEESE & TRUFFLE OIL** (1098 cal) 19.95
-  **GNOCCHI SORRENTINA** (629 cal) 18.95
-
-  **RAVIOLI SPINACH & RICOTTA** (1415 cal) 18.95
Choose your sauce: Pomodoro, rosé sauce or cream sauce
-  **RIGATONI ARRABBIATA** (991 cal) 16.95
With spicy tomato sauce & buffalo mozzarella
-  **RIGATONI SICILIANA** (889 cal) 17.95
Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce
-  **RIGATONI TRUFFLE FONDUE** (1015 cal) 18.95
With mixed wild mushrooms in a rich truffle cheese fondue
-  **RIGATONI MUSHROOM** (998 cal) 19.95
With cream of porcini mushroom & truffle infusions
-  **RIGATONI MEATBALLS** (1105 cal) 21.95
Rich tomato ragu, topped with Parmesan
-  **RIGATONI CONCERTO** (995 cal) 20.95
*Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro*
-  **RIGATONI VEGETARIAN CONCERTO** (774 cal) 19.95
With mushrooms, sun-dried tomato, broccoli, Parmesan & cream sauce
-
-  **RISOTTO WILD MUSHROOM & PARMESAN** (711 cal) 16.95
Sauted mixed wild mushrooms finished with parmesan & a hint of truffle
-  **RISOTTO CHICKEN & WILD MUSHROOM** (998 cal) 18.95
Grilled chicken, sauted mixed wild mushrooms finished with parmesan & a hint of truffle
- RISOTTO KING PRAWNS** (1123 cal) 21.95
Shell-off tiger king prawns in creamy risotto & a shellfish bisque
- RISOTTO SEAFOOD** (1210 cal) 23.95
With tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque



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SHARE



Cicchetti Tower

BEST FOR SHARING 49.95

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

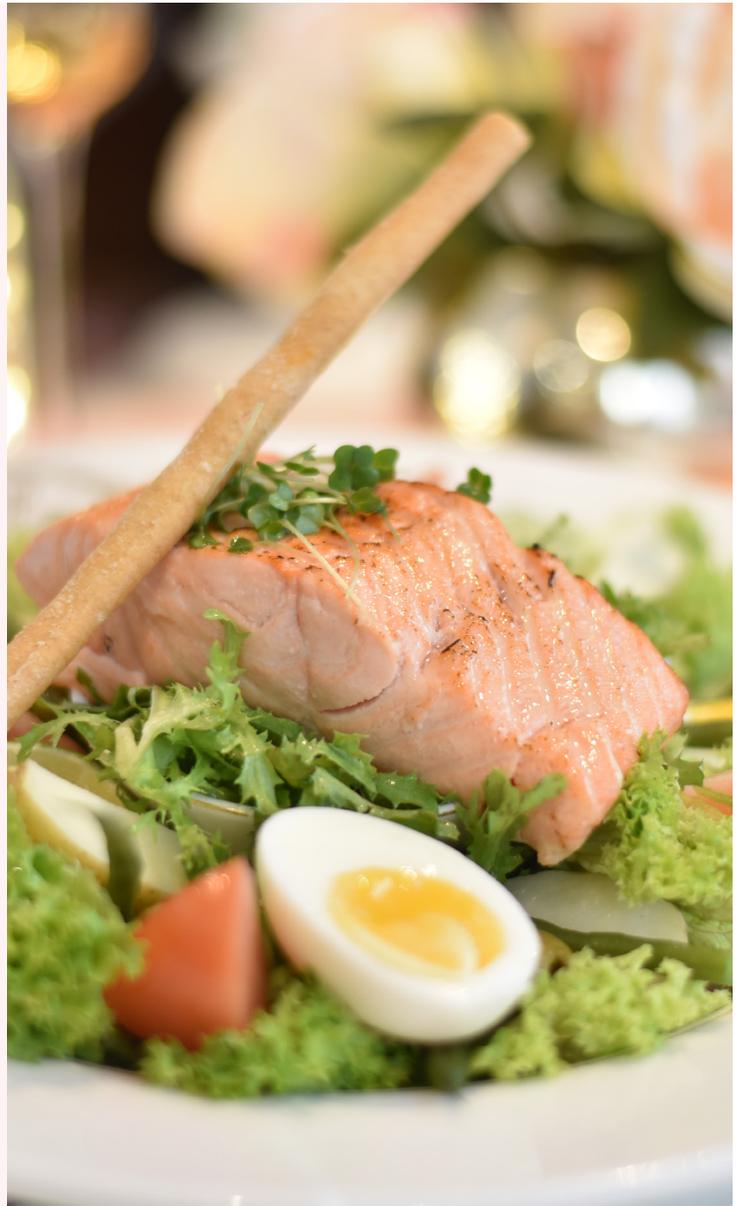
In Italy, it is traditional for Italians to share cicchetti plates; small plates of food served in “bacari” bars.

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Salad

-  **TRICOLORE** (695 cal) 16.95
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic vinegar & olive oil
-  **QUINOA TABBOULEH WITH GRILLED HALLUMI** (735 cal) 17.95
Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, pomegranate, olive oil & lemon dressing
-  **GREEK SALAD** (515 cal) 17.95
Feta cheese with cucumber, red onions, tomatoes, green peppers, red chicory, oregano, mint & olives
-  **GOAT'S CHEESE SALAD** (736 cal) 19.95
Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream
-  **SALT BEEF SALAD** (702 cal) 21.95
Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing
- SEAFOOD SALAD** (547 cal) 22.95
Sauteed 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) 18.95
- **WITH KING PRAWNS** (622 cal) 21.95
- **WITH GRILLED SALMON** (627 cal) 21.95
- SALMON NIÇOISE** (627 cal) 21.95
Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



Burgers

WITH FRENCH FRIES

-  **VEGETARIAN BURGER** (1107 cal) 17.95
A sweet potato & lentil frittello with grilled halloumi, lettuce, tomatoes, rose harissa & avocado spread
-  **CHICKEN BURGER** (1210 cal) 17.95
Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce
-  **CONCERTO BEEF BURGER** (1379 cal) 17.95
100% 8oz beef, lettuce, tomatoes, American cheese, red onions, pickles & concerto sauce

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Plant-Based Vegan Pasta & Risotto

VEGAN CHICKPEA & TOMATO RISOTTO 18.95
With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers (1110 cal)

VEGAN BROCCOLI & SPINACH SPAGHETTI 18.95
Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers (998 cal)

VEGAN RIGATONI WILD MUSHROOM 19.95
With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream (1095 cal)

VEGAN VEGAN PESTO SPAGHETTI 20.95
Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan (1171 cal)

Plant-Based Vegan Salad

VEGAN SUPER FOOD SALAD (125 cal) 18.95
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing

VEGAN FRITTELLE SALAD (195 cal) 19.95
Sweet potato & lentil in a wholesome, flakey fritelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa

VEGAN QUINOA TABBOULEH WITH FRITTELLE 20.95
Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)



Side Order

French Fries (468 cal) | Sautéd Baby Potatoes (170 cal) | Sautéd Spinach (213 cal) | Mixed salad (91 cal) | Tomato & onion salad (115 cal) | Mashed potatoes (220 cal) | Caesar salad (180 cal) 4.95

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Frish

CONCERTO FISH & CHIPS (893 cal) 18.95
Battered cod fillet with a classic tartar sauce & lemon

GRILLED SEA BASS (437 cal) 21.95
Served with baby potatoes, green beans, cherry tomatoes, broccoli, olive & sauce vierge & garnished with root vegetables

GRILLED SALMON STEAK (687 cal) 22.95
With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce



Meat

 **GRILLED MEDITERRANEAN CHICKEN BREAST** 21.95
On a bed of marinated roasted vegetables (575 cal)

 **CHICKEN ESCALOPE** (1081 cal) 21.95
Served with a choice of spaghetti Napolitano or French fries

 **GRILLED CHICKEN BREAST** (930 cal) 22.95
With a creamy mushroom sauce served with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

 **BEEF MEATBALLS** (1295 cal) 22.95
Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto

 **BRAISED LAMB SHANK** (1032 cal) 23.95
Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

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BEST SELLER



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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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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