

Summer Set Menu 19.20

Starter

HALLOUMI BRUSCHETTA 

TRUFFLE WILD MUSHROOM ARANCINI 

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

FRIED CALAMARI

TRUFFLE GNOCCHI WITH CHEESE FONDUE  VEGAN

A rich truffled vegan cheese fondue, spinach, sun-dried tomato & pesto

Main Course

PIZZA MARGHERITA* *Mozzarella, tomatoes & fresh basil (available at selected branches)* 

SPAGHETTI BOLOGNESE *Traditional minced beef ragu* 

RIGATONI CONCERTO *Chicken, mushroom & cherry tomatoes* 
Choose your sauce: Rosé sauce, cream sauce or pomodoro

SAFFRON RISOTTO SEAFOOD

Mixed seafood with tiger king prawns, salmon, fresh basil, chilli, garlic & cherry tomatoes

QUINOA TABBOULEH SALAD WITH FRITTELLE  VEGAN

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing

VEGAN PESTO SPAGHETTI  VEGAN

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

CLASSIC BEEF BURGER 

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

CHICKEN ESCALOPE CAESAR SALAD 

Baby gem, parmesan, anchovies, Caesar dressing & croutons

GRILLED CHICKEN BREAST 

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

SALMON NIÇOISE

Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil

CONCERTO FISH & CHIPS

Battered cod fillet with a classic tartar sauce & lemon

BRAISED LAMB SHANK 

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

Add Gateaux or Patisserie For + 6.95