



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 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.

Follow us



WWW.CAFFECONCERTO.CO.UK



Full English Breakfast 11.95

Two fried eggs, sausage, bacon, hash brown, baked beans, mushrooms, grilled tomatoes & toast (1178 cal)



Garden Breakfast 13.95

Two fried eggs, toasted rye bread, avocado, halloumi cheese, tomatoes, baked beans, hash brown & rocket (1074 cal)



Salmon & Avocado Tartine 13.95

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 (665 cal)

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, crushed avocado, cherry tomatoes on a bed of beetroot houmous, sautéed mushrooms & grilled tomato (813 cal)



Vegan Tartine 12.95



Avocado mash with marinated chickpeas, marinated cherry tomatoes drizzled with tahini sauce & Homemade beetroot houmous & sliced avocado with marinated tomatoes (210 cal)

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.





All Day Energiser 12.95

Beetroot houmous, avocado & marinated cherry tomatoes. Peanut butter & sliced banana, drizzled with golden syrup (600 cal)



French Toast

- Golden syrup (495 cal) 9.95

- Nutella (620 cal) 10.95

- Banana & golden syrup (580 cal) 12.95

- Strawberry, banana & golden syrup (630 cal) 13.95

- Nutella, strawberry, banana & golden syrup (725 cal) 14.95

Continental Breakfast

(925 cal) 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



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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



EGGS FLORENTINE

Eggs Florentine (517 cal) 14.95

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 (328 cal) 13.95

CRUSHED AVOCADO (311 cal) 13.95

SMOKED SALMON (321 cal) 14.95

SALT BEEF (375 cal) 14.95

Omelette

SERVED WITH TOAST

PLAIN OMELETTE (655 cal) 10.95

MATURE CHEDDAR CHEESE (866 cal) 12.95

CHEESE & TOMATO (881 cal) 12.95

CHEESE & MUSHROOM (839 cal) 12.95

HAM & CHEESE (953 cal) 13.95

SPINACH & CHEESE (832 cal) 13.95

SPINACH, MUSHROOM & CHEESE 14.95
(986 cal)



SMOKED SALMON SCRAMBLED EGGS

Scrambled Eggs on a toasted bread

PLAIN SCRAMBLED EGGS (210 cal) 9.95

GRILLED BACON (380 cal) 11.95

SMOKED SALMON (310 cal) 13.95



CROQUE MADAME

Croque

CROQUE MADAME (1000 cal) 13.95

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

CROQUE MONSIEUR (987 cal) 12.95

With ham, melted cheese fondue & tomatoes



CHEESE & TOMATO OMELETTE

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.





CORONATION CHICKEN

Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE (1064 cal) 11.95
with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELA & TOMATO** (677 cal) 12.95
with basil pesto

 **PESTO CHICKEN** (1151 cal) 13.95
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN** (1099 cal) 13.95
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1086 cal) 13.95
with tomato, rocket leaves & olive oil

OPEN TUNA & CHEESE MELT (1035 cal) 13.95
Tuna mayo & cheddar cheese

OPEN SMOKED SALMON (851 cal) 14.95
With soft cheese, fresh dill & capers



CLASSIC EGG MAYO & CHEESE

Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE (735 cal) 11.95

TUNA & AVOCADO (1035 cal) 13.95
Tuna mayo, avocado, pesto & tomato

B.L.T (1128 cal) 12.95
Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON (1023 cal) 12.95

CHICKEN MAYO, AVOCADO & LETTUCE 12.95
(1110 cal) 

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (782 cal) 12.95
with crushed avocado, olives tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (772 cal) 13.95
with vine tomatoes, rocket, pickles & concerto sauce



CHICKEN ESCALOPE

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.





AMERICAN PANCAKE

Pancakes

WITH GOLDEN SYRUP

-  **AMERICAN PANCAKE** (622 cal) 11.95
Served with fresh strawberry, banana & golden syrup

Fit 'N' Healthy

-  **GRANOLA** (762 cal) 8.95
Fruit yoghurt, strawberry, banana & golden syrup
-  **FRUIT CUP** (596 cal) 4.95
Strawberries & bananas

Crepes

-  **CREPES** with Nutella (275 cal) 12.95
Add a scoop of vanilla gelato for + 2.00
-  **CREPES** (320 cal) 13.95
*with Nutella, strawberry and banana
Add a scoop of vanilla gelato for + 2.00*



Porridge 7.95

*Almond milk with oat porridge, drizzled
with golden syrup, bananas & strawberry*
(322 cal)

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.



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 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.



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 (2759 cal) 39.95 | for two (5024 cal) 74.95

All the above & a glass of Prosecco



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



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.
Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



STRAWBERRY GATEAUX

7.95

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



CHOCOLATE GATEAUX

7.75

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



BLACK FOREST

7.95

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



MILLE FEUILLE

7.75

Delicate filo leaves with cream patisserie (597 cal)



HONEY CAKE

7.95

Layers of light cream accompanied by rich caramelized honey sponge (631 cal)



PISTACHIO HONEY CAKE

7.95

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



FERRERO NOCCIOLA CAKE

7.45

(579 cal)



SALTED CARAMEL CAKE

7.45

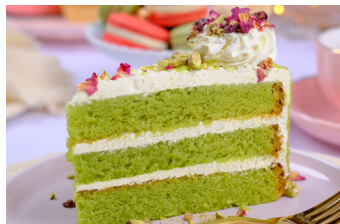
(560 cal)



RED VELVET CAKE

7.45

Red velvet sponge with mascarpone cream (705 cal)



VEGAN PISTACHIO CAKE

7.45

(780 cal)



FROSTING CAKE

7.25

Lemon or raspberry (705 cal)



TIRAMISU

7.25

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

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.





**BISCOFF
LOTUS
CHEESECAKE**
7.45
(655 cal)



**LEMON
CHEESECAKE**
7.45
*Traditional recipe cheesecake
with lemon (689 cal)*



**LOVE
CONCERTO
MOUSSE** 7.75
*Rose & raspberry mousse
(191 cal)*



**CHOCOLATE
ÉCLAIR** 6.45
(493 cal)



**PISTACHIO
DOLCE** 7.95
(453 cal)



**SAFFRON
MILK CAKE**
7.95
(580 cal)



**LEMON
MERINGUE**
7.45
(689 cal)



TARTE 7.95
*Strawberries or berries
(464 cal)*



**MACARON
CAKE** 7.95
(477 cal)



MACARONS
3 pieces 6.95
(197 cal)



THE CUBE
5.95
*Blueberry or raspberry
(315 cal)*



SCONES
4.95
*A plain and a raisin with
clotted cream & strawberry
preserves (349 cal)*

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

Hot Dessert



CHOCOLATE FONDANT


CHERRY FRANGIPANE (876 cal) 9.95 
With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE (995 cal) 9.95 
Served with custard & vanilla ice cream

CHOCOLATE FONDANT (151 cal) 9.95 
With warm pouring Nutella sauce & a scoop of homemade vanilla gelato

AMERICAN PANCAKE (622 cal) 11.95 
Served with fresh strawberry & banana, golden syrup

CREPES with Nutella (275 cal) 12.95 
Add a scoop of vanilla gelato for + 2.00

CREPES (320 cal) 13.95 
with Nutella, strawberry and banana
Add a scoop of vanilla gelato for + 2.00

FRENCH TOAST 
- Golden syrup (495 cal) 9.95
- Nutella (620 cal) 10.95
- Banana & golden syrup (580 cal) 12.95
- Strawberry, banana & golden syrup (630 cal) 13.95
- Nutella, strawberry, banana & golden syrup (725 cal) 14.95



AMERICAN PANCAKE



CREPES



FRENCH TOAST

Danish Pastries

CROISSANT With jam and butter 3.45
ALMOND CROISSANT 3.95
CHOCOLATE CROISSANT 3.95
CHOCOLATE & ALMOND CROISSANT 3.95
PAIN AU RAISIN 3.95
APRICOT DANISH 3.95
CINNAMON BUN 3.95
MUFFIN Chocolate, berries or caramel 3.95
PALMIERS 3.95
FRANGIPANE Cherry or apple almond & cinnamon 5.95
NEW YORK ROLL Pistachio, hazelnut or chocolate 5.95



Gluten-Free Cake

CARROT CAKE 5.95 
Carrot sponge with vanilla cream

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.



Hot Drinks

ESPRESSO (9/4 cal)	Double 3.75	Single 2.95
ESPRESSO MACCHIATO (12 cal)		3.25
CAPPUCCINO (180/150 cal)	Large 4.45	Medium 3.95
FLAT WHITE (180/150 cal)	Large 4.45	Medium 3.95
AMERICANO (15 cal)		3.75
LATTE (155 cal)		3.95
MOCHA (286 cal)		4.25
HOT CHOCOLATE (300 cal)		4.45
CONCERTO HOT CHOCOLATE (350 cal)		4.65

With whipping cream

SPANISH LATTE (395 cal)		4.95
MAPLE HAZEL LATTE (345 cal)		4.95
PUMPKIN SPICE HOT CHOCOLATE (398 cal)		4.95
PINK HOT CHOCOLATE (385 cal)		5.95
BAILEYS HOT CHOCOLATE		7.95

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

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

TEA (2 cal)

English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea |
Lemongrass and Ginger | Sencha Green Tea |
Fruity Sensational Bora Bora | Decaf Breakfast

FLORA TEA Blossoming Tea



4.75

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 6.95

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE (190 cal) 4.95

Latte, honey, vanilla extract

AUTHENTIC MASALA CHAI LATTE (190 cal) 5.50

With Honey

ORGANIC MATCHA LATTE (135 cal) 5.95

Cocoa-Toffee- Cinnamon

ORGANIC GOLDEN LATTE (135 cal) 5.95

Tumeric-Vanilla-Coconut

RUBY LATTE (125 cal) 5.95

Latte with beetroot and ginger

BLUE BUTTERFLY LATTE (196 cal) 5.95

Latte with butterfly pea flower tea & honey



CONCERTO WINTER TEA (2 cal) 3.95

Apple slices, orange slices, masala chai syrup, raspberry puree, cloves & lime wedge



ROSE LATTE (185 cal) 4.95

Rose syrup, milk & coffee



FLORA TEA



SPANISH LATTE



BLUE BUTTERFLY LATTE

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. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

Cold Drinks

- STILL WATER** Small 3.25 Large 4.65
- SPARKLING WATER** Small 3.35 Large 4.75
- TONIC WATER (34 cal) / SODA WATER** 2.95
- COKE (139 cal), DIET-COKE (1.2 cal), COKE ZERO (0.9 cal)** 3.95
- SPRITE (3 cal)** 3.95
- SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))** 4.45
- ROSE LEMONADE (Franklin) (90 cal)** 4.45

Frappuccino

- ICED CAFFE LATTE (130 cal)** 4.75
- ICED CAFFE MOCHA (350 cal)** 4.95
- ICED STRAWBERRY MATCHA (210 cal)** 5.95
- ICED BLUE MATCHA (190 cal)** 5.95
- ICED SPANISH LATTE (245 cal)** 5.95

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Juices

- ORANGE & PASSION FRUIT (210 cal)** 4.95
- BETROOT & GINGER (129 cal)** 4.95
- CRANBERRY (137 cal)** 3.95
- APPLE (112.5 cal)** 4.95
- ORANGE (105 cal)** 4.95
- PINEAPPLE (132 cal)** 3.95

Smoothies

- SUPER GREEN (228 cal)** 5.95
Kale, banana, pineapple, ginger & lime
- PASSION STORM (252 cal)** 5.95
Mango, pineapple & passion fruit
- SUPER BERRY (172 cal)** 5.95
Strawberry, banana, cherry, blueberry, lime & acai berry
- MANGO & DRAGON FRUIT (224 cal)** 5.95
Mango, dragonfruit, pineapple, papaya & lime juice

Homemade Lemonade

- MINT LEMONADE (59 cal)** 5.95
Fresh mint, lemon juice & lemon slices
- FLAVOURED LEMONADE** 5.95
Strawberry, raspberry, mulberry, passion fruit or pink grapefruit

Homemade Iced Tea

- LEMON ICED TEA (0 cal)** 5.45
Fresh lemon juice & homemade iced tea
- STRAWBERRY ICED TEA (155 cal)** 5.45
Strawberry puree & homemade iced tea
- PEACH ICED TEA (149 cal)** 5.45
Peach puree & homemade iced tea
- PASSION FRUIT ICED TEA (149 cal)** 5.45
Passion fruit puree & homemade iced tea



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.

