



Caffé Concerto



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A discretionary 12.5% service charge will be added to your bill

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All Day Energiser 16.95 **VEGAN**

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



Salmon & Avocado Tartine 19.95

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)

-  **PLAIN OMELETTE 14.95**
-  **MATURE CHEDDAR CHEESE 16.95**
-  **CHEESE & TOMATO 17.95**
-  **CHEESE & MUSHROOM 17.95**
-  **SPINACH & CHEESE 18.95**
- HAM & CHEESE 18.95**
-  **SPINACH, MUSHROOM & CHEESE 19.95**

SHARE



Tartine Selection

To share 29.95 | For one 18.95
Served with French fries & aioli sauce

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

Vegetarian Tartine Selection

To share 27.95 | For one 17.95
Served with French fries & aioli sauce

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

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Bread & Nibbles

ITALIAN BREAD BASKET 6.25
Focaccia, ciabatta, rye bread, olive tapenade & olive oil

MIXED MARINATED OLIVES 6.95

ITALIAN FLATBREAD

Choose from:

- Roasted garlic & rosemary 9.95
- Pomodoro with basil pesto 10.95
- Caramelised onion topped with gorgonzola dolce & rocket 12.95



Starters

SOUP OF THE DAY 6.75

Served with warm bread

BRUSCHETTA 7.45

Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

CAPRESE 8.95

Mozzarella di Buffalo, vine tomatoes, basil oil & balsamic cream

HALLOUMI BRUSCHETTA 9.95

Chargrilled ciabatta topped with marinated vine cherry tomato, mint, parsley & olive oil

WILD MUSHROOM ARANCINI 9.95

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

GOLDEN MOZZARELLA STICKS

Large 10.95 | Small 7.45

With rocket & concerto sauce

SALT BEEF 12.95

Sliced salt beef on a rocket leaves, vine cherry tomatoes, mozzarella, figs, olive oil & balsamic cream

FRIED CALAMARI

Large 17.95 | Small 10.95

Breaded calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS

Large 22.95 | Small 13.95

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

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Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

HAM & CHEESE 16.95

with tomato, cheddar, rocket leaves & olive oil

MOZZARELA & TOMATO 17.95

with basil pesto

GRILLED CHICKEN 18.95

with mayo, basil pesto, rocket leaves & sun-dried tomato

PARMA HAM & MOZZARELLA 18.95

with tomato, rocket leaves & olive oil

SMOKED SALMON 19.95

on a open ciabatta served with soft cheese, fresh dill & capers



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE 16.95

HAM, CHEESE & TOMATO 16.95

B.L.T 16.95

Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 17.95

CHICKEN MAYO, AVOCADO & LETTUCE 17.95



Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

GRILLED HALLOUMI 18.95

with crushed avocado, olives tapanade, roasted red pepper & tomato

GRILLED CHICKEN WITH TRUFFLE MAYO 18.95

with cheddar cheese & tomato

CHICKEN ESCALOPE 19.95

with vine tomatoes, rocket, pickles & concerto sauce

SALT BEEF 21.95

with pickles, rocket, tomato & mustard mayo



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SHARE



Concerto Misto Tower 36.95

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



Antipasto Misto 🍷 *Malbec*

To share 29.95 | For one 19.95

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 28.95

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

Rustic Artisanso Pizza

MARGHERITA 15.95 🌿 🍷 *Chianti*
Mozzarella, tomatoes & fresh basil

WILD MUSHROOM 18.95 🌿 🍷 *Malbec*
Mozzarella, mushroom, tomatoes, truffle oil & olives

VEGETARIAN 18.95 🌿 🍷 *Malbec*
Mushroom, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

QUATTRO FORMAGGI 18.95 🌿 🍷 *Chianti*
Mozzarella, gorgonzola, goat cheese & cheddar cheese

SALAMI PIZZA 18.95 🍷 *Montepulciano*
Chilli, mozzarella, tomatoes & fresh basil

CALZONE 18.95 🍷 *Chianti*
Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

CONTADINA 19.95 🍷 *Malbec* 🏆
Mozzarella, tomatoes, roasted chicken, pepper & aubergine

PARMA HAM & ROCKET 19.95 🍷 *Malbec*
Parma ham, rocket leaves, mozzarella & tomatoes

CAPRICCIOSA 19.95 🍷 *Chianti*
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

TIGER KING PRAWNS 22.95 🍷 *Pinot Grigio*
Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil



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Pasta & Risotto

SPAGHETTI ALLA NAPOLITANA 18.95 🌿🍷 *Chianti*
With tomato sauce & buffalo mozzarella

SPAGHETTI AL PESTO 19.95 🌿🍷 *Chardonnay*
Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan

SPAGHETTI ALLA CARBONARA 20.95 🍷 *Cabernet Sauvignon*
Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI ALLA BOLOGNESE 20.95 🍷 *Chianti* 
Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 25.95 🍷 *Pinot Grigio*
With broccoli, cream & dill

SPAGHETTI KING PRAWNS 25.95 🍷 *Pinot Grigio*
With sauted king prawns, chilli garlic & shellfish bisque

SPAGHETTI ALLA PESCATORA 26.95 🍷 *Pinot Grigio*
Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

PISTACHIO GNOCCHI 22.95 🌿🍷 *Chardonnay*
With pistachio, spinach, pesto & a touch of cream

GNOCCHI FOUR CHEESE & TRUFFLE OIL 18.95 🌿🍷 *Chardonnay*

GNOCCHI SORRENTINA 19.95 🌿🍷 *Merlot*

RAVIOLI SPINACH & RICOTTA 20.95 🌿🍷 *Cabernet Sauvignon*
Choose your sauce: Pomodoro, rosé sauce or cream sauce

RIGATONI ARRABBIATA 18.95 🌿🍷 *Malbec*
With spicy tomato sauce & buffalo mozzarella

RIGATONI SICILIANA 20.95 🌿🍷 *Cabernet Sauvignon*
Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce

RIGATONI TRUFFLE FONDUE 23.95 🌿🍷 *Chardonnay*
With mixed wild mushrooms in a rich truffle cheese fondue

RIGATONI CONCERTO 23.95 🍷 *Pinot Grigio* 
Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro

RISOTTO WILD MUSHROOM & PARMESAN 19.95 🍷 *Pinot Grigio*
Sauteed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO CHICKEN & WILD MUSHROOM 23.95 🍷 *Pinot Grigio* 
Grilled chicken, sauteed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO KING PRAWNS 25.95 🍷 *Pinot Grigio*
Shell-off tiger king prawns in creamy risotto & a shellfish bisque

RISOTTO SEAFOOD 26.95 🍷 *Pinot Grigio*
With tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque



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Cicchetti Tower

BEST FOR SHARING 62.95

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.

WINE SUGGESTIONS:


 *Pinot Grigio*

 *Chardonnay*

 *Sauvignon Blanc*

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Salad

TRICOLORE 18.95 Chardonnay

Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, balsamic & olive oil

QUINOA TABBOULEH WITH GRILLED HALLUMI 18.95 Sauvignon Blanc

Quinoa, chopped parsley, mint, onion, tomatoes, beetroot, chicory, walnuts, pomegranate, olive oil & lemon dressing

SALT BEEF SALAD 24.95 Merlot


Rocket, fresh figs, mozzarella, cherry tomatoes, beetroot & balsamic dressing


SEAFOOD SALAD 24.95 Chardonnay

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 19.95  Pinot Grigio 

- WITH KING PRAWNS 23.95  Chardonnay

- WITH GRILLED SALMON 26.95  Chardonnay

SALMON NIÇOISE 26.95 Chardonnay

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




Plant-Based Vegan Salad

SUPER FOOD SALAD 18.95 VEGAN

Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing

 Chardonnay

FRITTELLE SALAD 18.95 VEGAN

Sweet potato & lentil in a wholesome, flakey frittelle patty served with firey rocket, avocado, olive oil, balsamic cream, sprinkled with pomegranate & rose harissa  Sauvignon Blanc

QUINOA TABBOULEH

WITH FRITTELLE 18.95  VEGAN  Sauvignon Blanc

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

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Plant-Based Vegan Pasta & Risotto

SPICY RIGATONI 18.95   **Malbec**
With tomato sauce, grilled vegetables & chilli

CHICKPEA & TOMATO RISOTTO 19.95
With tomato sauce, mixed peppers, chickpeas, broad beans,
sun-dried tomatoes & fried capers   **Chianti**

BROCCOLI & SPINACH SPAGHETTI 19.95
Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato
sauce, broad beans & capers   **Chardonnay**

RIGATONI WILD MUSHROOM 20.95
With spinach, sun-dried tomato, pesto, crushed pine nuts
& vegan cream   **Pinot Grigio**

VEGAN PESTO SPAGHETTI 22.95
Spaghetti with our homemade vegan pesto. Crushed pine
nuts, basil, mushroom, cherry tomato, spinach & vegan
parmesan   **Chardonnay**



Burgers

WITH FRENCH FRIES


VEGETARIAN BURGER 19.95

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

 **Sauvignon Blanc**

CHICKEN BURGER 19.95

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

 **Pinot Grigio**

CONCERTO BEEF BURGER 22.95

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

 **Cabernet Sauvignon**


Side Order

French Fries | Sautéd Baby Potatoes | Sautéd Spinach 5.95

Mixed salad | Tomato & onion salad | Mashed potatoes | Caesar salad 5.95

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Fish


CONCERTO FISH & CHIPS 22.95

Battered cod fillet with a classic tartar sauce & lemon

 Sauvignon Blanc

GRILLED SALMON STEAK 25.95

With sautéed baby potatoes, spinach, broccoli, dill, capers

& lemon butter sauce  Chardonnay



Meat

GRILLED MEDITERRANEAN

CHICKEN BREAST 24.95  Sauvignon Blanc 

With wild mushroom & parmesan risotto

CHICKEN ESCALOPE 24.95  Merlot 

Served with a choice of spaghetti Napolitano or French fries

GRILLED CHICKEN BREAST 25.95  Pinot Grigio 

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

BRAISED LAMB SHANK 25.95  Merlot

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

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BEST SELLER



Afternoon Tea



for one 32.95 | for two 62.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Chicken mayo & sun-dried tomato
- Salt beef with pickles & mustard mayo

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

Assortment of mini cakes.

A choice of tea from our world selection.



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 38.95 | for two 72.95

All the above & a glass of Prosecco



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Luxury Cream Tea

For one 28.95 | For two 54.95

*Freshly baked raisins & plain scones with
Cornish clotted cream & strawberry jam.
A rich selection of Afternoon Tea mini cakes
& macarons.
A choice of tea from our world selection.*



Prosecco Luxury Cream Tea

For one 32.95 | For two 62.95

All the above & a glass of Prosecco



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Hot Desserts

CHERRY FRANGIPANE 10.95

With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE 10.95

Served with custard & vanilla ice cream

AMERICAN PANCAKE 11.95

Served with fresh strawberry & banana, golden syrup

CHOCOLATE FONDANT 11.95

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

CREPES with Nutella 12.95

Add a scoop of vanilla gelato for + 2.00

CREPES 13.95

*with Nutella, strawberry and banana
Add a scoop of vanilla gelato for + 2.00*

FRENCH TOAST

- Golden syrup 12.95

- Nutella 13.95

- Banana & golden syrup 13.95

- Strawberry, banana & golden syrup 14.95

- Nutella, strawberry, banana & golden syrup 15.95

Danish Pastries

CROISSANT *With jam and butter* 3.75

ALMOND CROISSANT 4.25

CHOCOLATE CROISSANT 4.25

CHOCOLATE & ALMOND CROISSANT 4.25

PAIN AU RAISIN 4.25

APRICOT DANISH 4.25

CINNAMON BUN 4.25

MUFFIN *Chocolate, Berries or Caramel* 4.25

PALMIERS 3.95

FRANGIPANE *Cherry or Apple Almond & cinnamon* 6.45




Gluten-Free Cake

CARROT CAKE 6.95 

Carrot sponge with vanilla cream

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Gateaux & Patisserie



FERRERO NOCCIOLA CAKE 8.20 



BISCOFF LOTUS CHEESECAKE 8.20 



BLACK FOREST 7.95 
With dark pitted cherries, chocolate sponge & creme chantilly



CHOCOLATE GATEAUX 7.95 
With chocolate creme & delicate Belgian chocolate swirls



STRAWBERRY GATEAUX 8.20 
A light & delicate vanilla sponge with fresh strawberries & cream



MILLE FEUILLE 7.95 
Delicate filo leaves with creme patisserie



HONEY CAKE 8.75 
Layers of light cream accompanied by rich caramelized honey sponge



PISTACHIO HONEY CAKE 8.95 
Layers of light cream accompanied by rich caramelized pistachio honey sponge



PISTACHIO DOLCE 8.95 



MACARON CAKE 8.50 

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Gateaux & Patisserie



RED VELVET CAKE 8.45  *Cremant Dolce*
Red velvet sponge with mascarpone cream



VEGAN PISTACHIO CAKE 7.95  *Cremant Dolce*  **VEGAN**



LEMON MERINGUE 7.95 



SALTED CARAMEL CAKE 8.20  *Cremant Dolce*



LEMON CHEESECAKE 7.95  *Cremant Dolce*
Traditional recipe cheesecake with lemon



TIRAMISU 7.95  *Cremant Dolce*
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



ÉCLAIR 6.95  *Cremant Dolce* 
Crème Chantilly, Chocolate Crème, Hazelnut or Pistachio



TARTE 8.20  *Prosecco*
Strawberry, Berries or Mixed Fruits




MACARONS 3 pieces 7.45  *Prosecco* 



SCONES 6.45
A plain and a raisin with clotted cream & strawberry preserves

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Hot Drinks

ESPRESSO	Double 4.65	Single 2.95
ESPRESSO MACCHIATO		3.65
CAPPUCCINO	Large 5.35	Medium 4.95
AMERICANO		4.95
LATTE		4.95
FLAT WHITE	Large 5.35	Medium 4.95
HOT CHOCOLATE		4.95
CONCERTO HOT CHOCOLATE		5.50
<i>With whipping cream</i>		
BAILEYS HOT CHOCOLATE		8.95



GINGERBREAD HOT CHOCOLATE 7.95

Gingerbread syrup, chocolate powder, milk & whipped cream

PUMPKIN SPICE HOT CHOCOLATE	6.95
MOCHA	4.95
SPANISH LATTE	5.95

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

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

TEA 4.75

English Breakfast | Organic Earl Grey | Darjeeling | Chamomile Blossoms | Jasmin Green Tea | Lemongrass and Ginger | Sencha Green Tea | Fruity Sensational Bora Bora | Decaf Breakfast



CONCERTO WINTER TEA 5.95

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

FLORA TEA Blossoming Tea



6.95

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE 5.95
Latte, honey, vanilla extract



PUMPKIN SPICE LATTE 5.95

Pumpkin spice syrup & cinnamon

AUTHENTIC MASALA CHAI LATTE 6.50
With Honey

ORGANIC MATCHA LATTE 6.95
Cocoa-Toffee- Cinnamon

ORGANIC GOLDEN LATTE 6.95
Tumeric-Vanilla-Coconut

RUBY LATTE 6.95
Latte with beetroot and ginger

BLUE BUTTERFLY LATTE 6.95
Latte with butterfly pea flower tea & honey



FLORA TEA



SPANISH LATTE



BLUE BUTTERFLY LATTE

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ICED SPANISH LATTE



ICED BLUE MATCHA



SMOOTHIES

Cold Drinks

STILL WATER	Small 4.65 Large 6.50
SPARKLING WATER	Small 4.85 Large 6.65
COKE, DIET-COKE, COKE ZERO	4.80
<i>Coca-Cola</i>	
SPRITE, FANTA	4.80
APPLETISER	4.95
TONIC WATER / SODA WATER	4.45
ROSE LEMONADE (Franklin)	5.25

Frappuccino

ICED CAFFE LATTE	5.75
ICED CAFFE MOCHA	5.95
ICED BLUE MATCHA	7.95
ICED SPANISH LATTE	7.95

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Juices

APPLE	4.95
ORANGE	5.75
PINEAPPLE	5.75
CRANBERRY	4.25

Smoothies

GREEN REVIVER (veggie)	7.95
<i>Kale, banana, mango & lemongrass</i>	
PASSION STORM (fruit)	7.95
<i>Peach, pineapple, papaya, passion fruit juice & guava puree</i>	
ACAI KICK (fruit)	7.95
<i>Strawberry, mango, blueberry & acai</i>	

Homemade Lemonade

MINT LEMONADE	7.95
<i>Fresh mint, lemon juice & lemon slices</i>	
STRAWBERRY LEMONADE	7.95
<i>Strawberry puree, fresh lemon juice, strawberries & mint</i>	
RASPBERRY LEMONADE	7.95
<i>Raspberry puree, fresh lemon juice, raspberries & mint</i>	
PASSION FRUIT LEMONADE	7.95
<i>Passion fruit puree, fresh lemon juice, passion fruit & mint</i>	

Homemade Iced Tea

LEMON ICED TEA	7.95
<i>Fresh lemon juice & homemade iced tea</i>	
STRAWBERRY ICED TEA	7.95
<i>Strawberry puree & homemade iced tea</i>	



RASPBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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LONG ISLAND



ESPRESSO MARTINI



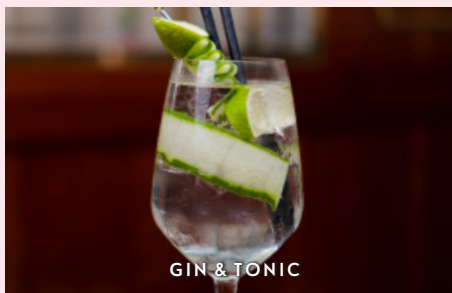
PORNSTAR MARTINI

Cocktail Selection

LONG ISLAND <i>Vodka, gin, rum, cointreau, tequila & coke</i>	13.95	BLOODY MARY <i>Vodka, tomato juice, Worcestershire sauce, salt & pepper</i>	13.95
OLD 75 <i>Gin, lemon juice, brown sugar & house prosecco</i>	12.95	TEQUILA SUNRISE <i>Tequila, grenadine & orange</i>	12.95
MOJITO <i>White rum, with fresh mint & lime, sugar syrup, served with crushed ice</i>	13.95	ESPRESSO MARTINI <i>A shake of vodka, Tia Maria, sugar syrup & shot of espresso</i>	13.95
AMERICANO <i>Sweet vermouth, Campari & soda water</i>	12.95	PORNSTAR MARTINI <i>Passion Fruit, vodka, lime juice & house prosecco</i>	12.95
STRAWBERRY MOJITO <i>White rum, lime mint, strawberry & sugar syrup, crushed ice</i>	13.95	DRY MARTINI <i>with a green olive</i>	12.95
MARGARITA <i>A shake of cointreau, tequila, lemon & salt</i>	12.95	FRENCH MARTINI <i>Vodka, Chambord & pineapple juice</i>	12.95
PINA COLADA <i>Bacardi, Malibu, pineapple juice & condensed cream</i>	13.95	BLUE HAWAIIAN <i>Pineapple juice, rum, blue curacao syrup & coconut milk</i>	11.95
COSMOPOLITAN <i>Vodka, cointreau, fresh lime & cranberry juice</i>	12.95	GREEN HAWAIIAN <i>Orange juice, rum, blue curacao syrup & 7UP</i>	11.95

Sparkling Cocktails

APEROL SPRITZ <i>Aperol, prosecco, soda water & orange slice</i>	11.95	ROSSINI <i>Strawberry puree with Prosecco</i>	10.95
GIN & TONIC	11.95	CAMPARI <i>With Prosecco</i>	11.95
BELLINI <i>Peach with Prosecco</i>	10.95	KIR ROYAL <i>Creme de cassis with Prosecco</i>	10.95
MIMOSA <i>Orange juice with Prosecco</i>	10.95	CHAMBORD ROYAL <i>Raspberry liqueur with Prosecco</i>	11.95



GIN & TONIC



APEROL SPRITZ

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Mocktail Selection

GREEN APPLE

Apple juice, lime, brown sugar & blue curaçao

9.95

V.I.P

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

9.95

RAINBOW

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

9.95

NADA COLADA

Pineapple juice, coconut puree & coconut milk

9.95

STAR MARTINI

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

9.95

VIRGIN MOJITO

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

9.95

FLAVOURED VIRGIN MOJITO

Choose from: Raspberry; Strawberry; or Passion Fruit

9.95

VIRGIN MARY

Tomato juice, celery, salt, Worcestershire sauce & peppers

9.95

VIRGIN BELLINIS

(Strawberry or peach)

9.95

VIRGIN BLUE HAWAIIAN

Pineapple juice, blue curacao syrup & coconut milk

9.95

VIRGIN GREEN HAWAIIAN

Orange juice, blue curacao syrup & 7UP

9.95



Share your visit with us

Take a beautiful picture at any Caffè Concerto and tag us on Instagram @caffeconcertouk using the hashtags #caffeconcerto #loveconcerto #liveladolcevita to be in with a chance to win a free meal for two every month.

A discretionary 12.5% service charge will be added to your bill.

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

Wine recommendation: The recommended wine is not included in the product price.

Red Wine

	175ml Glass	250ml Glass	750ml Bottle
MERLOT	8.95	9.95	28.95
<i>Aroma with a hint of raspberry and cinnamon</i>			
MONTEPULCIANO D'ABRUZZO	9.95	11.95	33.95
<i>Well-balanced body bursting with red cherry aromas</i>			
CABERNET SAUVIGNON IGP	9.95	11.95	33.95
<i>Deep ruby red colour with a violet nuances, vinous and spicy scent</i>			
SANT'ILARIO CHIANTI DOCG	9.95	11.95	33.95
<i>Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape</i>			
LUIGI BOSCA FINCA LA LINDA MALBEC			49.95
<i>Marked intense red colour. Aromas of Morello cherries and spices. Velvety, well structured, refined and delicious. Great with red meat!</i>			
CHATEAU CISSAC CRU BOURGEOIS HAUT MEDOC			58.95
<i>Lovely family owned property making Cabernet Sauvignon dominant wines, full of spicy red fruit with nuances of leather, earth and wood.</i>			
PRIMITIVO DI MANDURIA, D'ADDARIO VIGNALESTA			79.95
<i>The aroma offers notes of prune, berries, cinnamon, liquorice, vanilla and dried figs. Full-bodied, opulent and velvety. A long finish with notes of coffee and chocolate.</i>			
BRUNELLO DI MONTALCINO			89.95
<i>A very easy style of wine with a soft, refreshing burst of summer red fruits.</i>			



Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO BLUSH	8.95	9.95	28.95
<i>Light Rose in colour with a rich nose ranging from pear to Rose</i>			
PINK WHISPERING ANGEL			59.95
<i>Fresh, crisp rosé from the award-winning Château d'Esclans.</i>			



Prosecco & Champagne

	125ml Glass	175ml Glass	750ml Bottle
PROSECCO GRANDE CUVÉE (HOUSE)	9.95	11.95	49.95
<i>Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes</i>			
PROSECCO (EXTRA DRY) VALDOBBIADENE Superiore Docg			59.95
<i>Aperitif it goes well with salad or fish dish</i>			
ROSE PROSECCO BELCANTO	11.95	14.95	59.95
<i>Our Pinot Noir vinified in rose grape variety</i>			



	200ml Bottle	750ml Bottle
HOUSE CHAMPAGNE MOËT & CHANDON Brut Impérial, NV	-	69.95
MOËT & CHANDON Rosé Impérial, NV	24.95	79.95
MOËT & CHANDON Rosé Impérial, NV	26.95	89.95

White Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO	8.95	9.95	28.95
<i>A crisp dry white with citrus fruits on the nose and a refreshing palate of zesty green apple and fresh pear. Ideal on its own but also a perfect accompaniment with food</i>			
SAUVIGNON BLANC	9.95	11.95	33.95
<i>Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate</i>			
CHARDONNAY	9.95	11.95	33.95
<i>Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character</i>			
LA CAPLANA GAVI-DI-GAVI DOCGV.	9.95	11.95	33.95
<i>Intense aroma, fruity with floral persistence</i>			
BOLNEY ESTATE PINOT GRIS			46.95
<i>Elegant, refreshing and soft with medium body. Delicate but with lots of concentrated stone fruit character, with pear and apricot and a touch of orange blossom and honey.</i>			
J MOREAU ET FILS CHABLIS			57.95
<i>Light gold colour with green hues. Fresh, lively and mineral. with intense aromas of fruits, flowers, and subtle spice. Dry with a perfect finish.</i>			
CLOUDY BAY SAUVIGNON BLANC			84.95
<i>The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.</i>			



Dessert Wine

	125ml Glass	175ml Glass	750ml Bottle
CREMANT DOLCE TRATTENENDOSI Sparkling Wine	8.45	9.45	26.95



Beers

PERONI OR STELLA	5.95
CIDER	6.95



Liqueurs

APERITIFS, LIQUEURS & SPIRITS			25ml	50ml
Martini Bianco	Baileys	Campari	4.25	6.95
Grappa	Jack Daniels	Gin		
Tia Maria	Cognac	Tequila		

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