



# 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](http://WWW.CAFFECONCERTO.CO.UK)

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



## Full English Breakfast 14.95

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



## Garden Breakfast 17.95

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



## 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 (665 cal)

add a poached egg for 1.95



## The Full Vegan Breakfast 18.95

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 18.95



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* 18.95

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



## *French Toast*

- Golden syrup (495 cal) 14.95

- Nutella (620 cal) 15.95

- Banana & golden syrup (580 cal) 15.95

- Strawberry, banana & golden syrup (630 cal) 16.95

- Nutella, strawberry, banana & golden syrup (725 cal) 17.95

## *Continental Breakfast*

(925 cal) 13.95

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



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EGGS FLORENTINE

### Eggs Florentine (517 cal) 19.95

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) 17.95

CRUSHED AVOCADO (311 cal) 18.95

SMOKED SALMON (321 cal) 19.95

### Omelette

SERVED WITH TOAST

PLAIN OMELETTE (655 cal) 14.95

MATURE CHEDDAR CHEESE (866 cal) 18.95

CHEESE & TOMATO (881 cal) 19.95

CHEESE & MUSHROOM (839 cal) 19.95

HAM & CHEESE (953 cal) 19.95

SPINACH & CHEESE (832 cal) 19.95

SPINACH, MUSHROOM & CHEESE (986 cal) 20.95



SMOKED SALMON SCRAMBLED EGGS

### Scrambled Eggs on a toasted bread

PLAIN SCRAMBLED EGGS (210 cal) 11.95

GRILLED BACON (380 cal) 17.95

SMOKED SALMON (310 cal) 18.95



CROQUE MADAME

### Croque

CROQUE MADAME (1000 cal) 17.95

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

CROQUE MONSIEUR (987 cal) 17.95

With ham, melted cheese fondue & tomatoes



CHEESE & TOMATO OMELETTE

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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

 **MOZZARELA & 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



CHICKEN ESCALOPE

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AMERICAN PANCAKE

## Pancakes

WITH GOLDEN SYRUP

- AMERICAN PANCAKE (622 cal) 15.95  
*Served with fresh strawberry, banana & golden syrup*

## Fit 'N' Healthy

- GRANOLA (762 cal) 9.95  
*Fruit yoghurt, strawberry, banana & golden syrup*
- FRUIT CUP (596 cal) 5.95  
*Strawberries & bananas*

## Crepes

- CREPES with Nutella (275 cal) 15.95  
*Add a scoop of vanilla gelato for + 2.00*
- CREPES (320 cal) 16.95  
*with Nutella, strawberry and banana*  
*Add a scoop of vanilla gelato for + 2.00*



## Porridge 8.95

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

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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 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



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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 (653 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)



### CHOCOLATE & RASPBERRY CAKE

8.95

(560 cal)



### PISTACHIO CAKE

9.45

(780 cal)



### LEMON DRIZZLE CAKE

8.95

Lemon or raspberry (705 cal)



### VANILLA COFFEE CAKE

8.95

(579 cal)



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



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



**LOVE  
CONCERTO  
MOUSSE 9.75**  
*Rose & raspberry mousse  
(191 cal)*



**CHOCOLATE  
ÉCLAIR 7.65**  
(493 cal)



**PISTACHIO  
DOLCE 9.75**  
(453 cal)



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



**LEMON  
MERINGUE  
8.75**  
(689 cal)



**TARTE 9.75**  
*Strawberries or berries  
(464 cal)*



**MACARON  
CAKE 9.75**  
(477 cal)



**MACARONS**  
3 pieces 8.75  
(197 cal)



**THE CUBE  
7.95**  
*Blueberry or raspberry  
(315 cal)*



**SCONES**  
7.45  
*A plain and a raisin with  
clotted cream & strawberry  
preserves (349 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** (151 cal) 13.95 🍃

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

**AMERICAN PANCAKE** (622 cal) 15.95 🍃

*Served with fresh strawberry & banana, golden syrup*

**CREPES with Nutella** (275 cal) 15.95 🍃

*Add a scoop of vanilla gelato for + 2.00*

**CREPES** (320 cal) 16.95 🍃

*with Nutella, strawberry and banana*

*Add a scoop of vanilla gelato for + 2.00*

**FRENCH TOAST** 🍃

- Golden syrup (495 cal) 14.95

- Nutella (620 cal) 15.95

- Banana & golden syrup (580 cal) 15.95

- Strawberry, banana & golden syrup (650 cal) 16.95

- Nutella, strawberry, banana & golden syrup (725 cal) 17.95



AMERICAN PANCAKE



CREPES



FRENCH TOAST

## 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



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## Hot Drinks

<b>ESPRESSO</b> (9/4 cal)	Double 4.75	Single 3.25
<b>ESPRESSO MACCHIATO</b> (12 cal)	3.85	
<b>CAPPUCCINO</b> (180/150 cal)	Large 5.55	Medium 4.95
<b>FLAT WHITE</b> (180/150 cal)	Large 5.55	Medium 4.95
<b>AMERICANO</b> (15 cal)	4.85	
<b>LATTE</b> (155 cal)	4.95	
<b>MOCHA</b> (286 cal)	5.25	
<b>HOT CHOCOLATE</b> (300 cal)	5.25	
<b>CONCERTO HOT CHOCOLATE</b> (350 cal)	5.50	

With whipping cream

<b>SPANISH LATTE</b> (395 cal)	5.95	
<b>MAPLE HAZEL LATTE</b> (345 cal)	5.95	
<b>PUMPKIN SPICE HOT CHOCOLATE</b> (398 cal)	5.95	
<b>PINK HOT CHOCOLATE</b> (385 cal)	5.95	
<b>BAILEYS HOT CHOCOLATE</b>	8.95	

**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



5.75



### CONCERTO WINTER TEA (2 cal) 5.95

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

## 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  
Turmeric-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



FLORA TEA



SPANISH LATTE



BLUE BUTTERFLY LATTE

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ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

## Cold Drinks

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

## Frappuccino

<b>ICED CAFFE LATTE (130 cal)</b>	5.75
<b>ICED CAFFE MOCHA (350 cal)</b>	5.95
<b>ICED STRAWBERRY MATCHA (210 cal)</b>	7.95
<b>ICED BLUE MATCHA (190 cal)</b>	7.95
<b>ICED SPANISH LATTE (245 cal)</b>	7.95

### Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

## Juices

<b>ORANGE &amp; PASSION FRUIT (210 cal)</b>	4.95
<b>BEETROOT &amp; GINGER (129 cal)</b>	5.75
<b>CRANBERRY (137 cal)</b>	4.25
<b>APPLE (112.5 cal)</b>	4.95
<b>ORANGE (105 cal)</b>	5.75
<b>PINEAPPLE (132 cal)</b>	4.25

## Smoothies

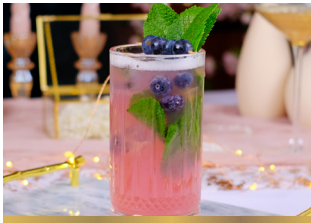
<b>SUPER GREEN (228 cal)</b>	7.95
<i>Kale, banana, pineapple, ginger &amp; lime</i>	
<b>PASSION STORM (252 cal)</b>	7.95
<i>Mango, pineapple &amp; passion fruit</i>	
<b>SUPER BERRY (172 cal)</b>	7.95
<i>Strawberry, banana, cherry, blueberry, lime &amp; acai berry</i>	
<b>MANGO &amp; DRAGON FRUIT (224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

## Homemade Lemonade

<b>MINT LEMONADE (59 cal)</b>	7.95
<i>Fresh mint, lemon juice &amp; lemon slices</i>	
<b>FLAVOURED LEMONADE</b>	7.95
<i>Strawberry, raspberry, mulberry, passion fruit or pink grapefruit</i>	

## Homemade Iced Tea

<b>LEMON ICED TEA (0 cal)</b>	7.45
<i>Fresh lemon juice &amp; homemade iced tea</i>	
<b>STRAWBERRY ICED TEA (155 cal)</b>	7.45
<i>Strawberry puree &amp; homemade iced tea</i>	
<b>PEACH ICED TEA (149 cal)</b>	7.45
<i>Peach puree &amp; homemade iced tea</i>	
<b>PASSION FRUIT ICED TEA (149 cal)</b>	7.45
<i>Passion fruit puree &amp; homemade iced tea</i>	



MULBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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