



Caffè Concerto



Our History

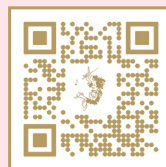
Caffè Concerto was created in Italy in 1920, showcasing artists of the calibre of the great Tenor Tito Schipa and Beniamino Gigli. Maxim Gorky himself would sit at a table in the eighteenth-century Venetian style room and talk with intellectuals from the English colony in Alassio. The delicacies created 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.

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Brunch

VEGAN All Day Energiser (600 cal) 18.95

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

Salmon & Avocado Tartine (665 cal) 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 (655 cal) 14.95

MATURE CHEDDAR CHEESE (866 cal) 18.95

CHEESE & TOMATO (881 cal) 19.95

CHEESE & MUSHROOM (839 cal) 19.95

SPINACH & CHEESE (832 cal) 19.95

HAM & CHEESE (953 cal) 19.95

SPINACH, MUSHROOM & CHEESE (986 cal) 20.95

Tartine Selection

To share (690 cal) 29.95 | For one (523 cal) 19.95
Served with French fries & aioli sauce

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

Vegetarian Tartine Selection

To share (368 cal) 27.95 | For one (374 cal) 17.95
Served with French fries & aioli sauce

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



SALMON & AVOCADO TARTINE



SHARE

Concerto Misto Tower

(1250 cal) 38.95

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) 29.95 | For one (731 cal) 19.95

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



ANTIPASTO MISTO


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.



Bread & Nibbles

 **ITALIAN BREAD BASKET** (877 cal) 6.95
Focaccia, ciabatta, rye bread, grissini, olive tapenade & olive oil

 **MIXED MARINATED OLIVES** (335 cal) 7.95

 **ITALIAN FLATBREAD** 9.95
Choose from:
- Roasted garlic & rosemary (771 cal)
- Pomodoro with basil pesto (635 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (872 cal)



ITALIAN FLATBREAD



HALLOUMI BRUSCHETTA



WILD MUSHROOM ARANCINI



MOZZARELLA STICKS




FRIED CALAMARI

Starters

SOUP OF THE DAY 8.95

Served with warm bread

 **BRUSCHETTA** (275 cal) 8.95
Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

 **CLASSIC CAPRESE** (180 cal) 9.95
Mozzarella di Buffala, vine tomatoes, basil oil & balsamic cream

 **HALLOUMI BRUSCHETTA** (465 cal) 10.95
Chargrilled ciabatta topped with marinated vine cherry tomato, mint parsley & olive oil

 **WILD MUSHROOM ARANCINI** (562 cal) 11.95
A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini

 **MOZZARELLA STICKS**
Large (1110 cal) 11.95 | Small (610 cal) 7.95
With rocket & concerto sauce

 **ITALIAN MEATBALLS** (721 cal) 12.95
Beef meatballs in tomato ragu & garlic ciabatta bread

FRIED CALAMARI
Large (631 cal) 19.95 | Small (280 cal) 13.95
Breaded calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS
Large (904 cal) 22.95 | Small (452 cal) 14.95
Fried king prawns, courgette & carrot ribbon with a sweet chilli

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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 tapenade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (772 cal) 19.95
with vine tomatoes, rocket, pickles & concerto sauce



CHICKEN ESCALOPE

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Salad



TRICOLORE (695 cal) 19.95

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



QUINOA TABBOULEH WITH GRILLED HALLOUMI (735 cal) 21.95

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



GOAT'S CHEESE SALAD (736 cal) 25.95

Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream

SEAFOOD SALAD (547 cal) 26.95

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) 24.95

- WITH KING PRAWNS (622 cal) 26.95

- WITH GRILLED SALMON (627 cal) 26.95

SALMON NIÇOISE (627 cal) 26.95

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



SALMON NIÇOISE



QUINOA TABBOULEH WITH FRITELLE

Vegan Salad



SUPER FOOD SALAD (125 cal) 22.95

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



FRITTELLE SALAD (195 cal) 22.95

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



QUINOA TABBOULEH WITH FRITTELLE 23.95

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (225 cal)

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Pasta & Risotto

-  **SPAGHETTI ALLA NAPOLITANA** (781 cal) 18.95
With tomato sauce & buffalo mozzarella
-  **SPAGHETTI AL PESTO** (1073 cal) 20.95
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) 23.95
Smoked pancetta, parmesan & egg yolk with cream
-  **SPAGHETTI BOLOGNESE** (986 cal) 23.95
Traditional minced beef ragu
- SPAGHETTI SMOKED SALMON** (681 cal) 26.95
With broccoli, cream & dill
- SPAGHETTI KING PRAWNS** (511 cal) 26.95
With sautéed king prawns, chilli garlic & shellfish bisque
- SPAGHETTI ALLA PESCATORA** (848 cal) 27.95
Tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque
-
-  **GNOCCHI SORRENTINA** (829 cal) 19.95
With tomato sauce & buffalo mozzarella
-  **PISTACHIO GNOCCHI** (788 cal) 23.95
With pistachio, spinach, pesto & a touch of cream
-  **GNOCCHI FOUR CHEESE & TRUFFLE OIL** (1098 cal) 23.95
-
-  **RAVIOLI SPINACH & RICOTTA** (1415 cal) 19.95
Choose your sauce: Pomodoro, rosé sauce or cream sauce
-
-  **RIGATONI ARRABBIATA** (991 cal) 19.95
With spicy tomato sauce & buffalo mozzarella
-  **RIGATONI SICILIANA** (889 cal) 23.95
Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce
-  **RIGATONI MUSHROOM TRUFFLE FONDUE** (1015 cal) 24.95
With mixed wild mushrooms in a rich truffle cheese fondue
-  **RIGATONI MEATBALLS** (1105 cal) 26.95
Rich tomato ragu, topped with Parmesan
-  **RIGATONI CONCERTO** (995 cal) 25.95
Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro
-
-  **RISOTTO WILD MUSHROOM & PARMESAN** (711 cal) 19.95
Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle
-  **RISOTTO CHICKEN & WILD MUSHROOM** (998 cal) 23.95
Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle
- RISOTTO KING PRAWNS** (1123 cal) 26.95
Shell-off tiger king prawns in creamy risotto & a shellfish bisque
- RISOTTO SEAFOOD** (1210 cal) 27.95
With tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque



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Vegan Pasta & Risotto

CHICKPEA & TOMATO RISOTTO (1110 cal) 21.95

With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers

BROCCOLI & SPINACH SPAGHETTI (998 cal) 22.95

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

RIGATONI WILD MUSHROOM (1095 cal) 23.95

With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

VEGAN PESTO SPAGHETTI (1171 cal) 23.95

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



VEGAN PESTO SPAGHETTI

SHARE



Cicchetti Tower

BEST FOR SHARING 66.95

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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GRILLED CHICKEN BREAST



BEEF MEATBALLS



BRAISED LAMB SHANK

Meat



GRILLED MEDITERRANEAN CHICKEN BREAST 26.95

On a bed of marinated roasted vegetables (575 cal)



CHICKEN ESCALOPE (1081 cal) 26.95

Served with a choice of spaghetti Napolitano or French fries



GRILLED CHICKEN BREAST (930 cal) 27.95

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



BEEF MEATBALLS (1295 cal) 26.95

Beef meatballs in tomato ragu, roasted peppers on a bed of parmesan risotto



BRAISED LAMB SHANK (1032 cal) 27.95

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

Burgers WITH FRENCH FRIES



VEGETARIAN BURGER (1107 cal) 19.95

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



CHICKEN BURGER (1210 cal) 22.95

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



CONCERTO BEEF BURGER (1379 cal) 23.95

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



CONCERTO BEEF BURGER

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Fish

CONCERTO FISH & CHIPS (893 cal) 22.95
Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK (687 cal) 27.95
With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce



FISH AND CHIPS



GRILLED SALMON STEAK

SHARE



Fritto Misto Platter (1884 cal) 32.95

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



MASH POTATOES

Side Dish

French Fries (468 cal) | Mix salad (91 cal) | Tomato & onion salad (115 cal) 5.95

Sautéed Baby Potatoes (170 cal) | Sautéed Spinach (213 cal) | Mash potatoes (220 cal) |
Mash sweet potatoes (249 cal) | Caesar salad (180 cal) | Roasted vegetables (168 cal) 6.95

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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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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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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 fillo leaves with creme
patisserie (597 cal)*



HONEY CAKE 9.75

*Layers of light cream
accompanied by rich
caramelized honey sponge
(633 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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CHOCOLATE FONDANT



CREPES

Hot Dessert

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 (630 cal) 16.95

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



AMERICAN PANCAKE



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

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

With whipping cream

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

Tumeric-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

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

Frappuccino

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

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Juices

ORANGE & PASSION FRUIT (210 cal)	4.95
BEETROOT & GINGER (129 cal)	5.75
CRANBERRY (137 cal)	4.25
APPLE (112.5 cal)	4.95
ORANGE (105 cal)	5.75
PINEAPPLE (132 cal)	4.25

Smoothies

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

Homemade Lemonade

MINT LEMONADE (59 cal) Fresh mint, lemon juice & lemon slices	7.95
FLAVOURED LEMONADE Strawberry, raspberry, mulberry, passion fruit or pink grapefruit	7.95

Homemade Iced Tea

LEMON ICED TEA (0 cal) Fresh lemon juice & homemade iced tea	7.45
STRAWBERRY ICED TEA (155 cal) Strawberry puree & homemade iced tea	7.45
PEACH ICED TEA (149 cal) Peach puree & homemade iced tea	7.45
PASSION FRUIT ICED TEA (149 cal) Passion fruit puree & homemade iced tea	7.45



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.





LONG ISLAND



ESPRESSO MARTINI



PORNSTAR MARTINI

Cocktail Selection

BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup & coconut milk

11.95

ESPRESSO MARTINI

A shake of vodka, Tia Maria, sugar syrup & shot of espresso

13.95

MARGARITA

A shake of cointreau, tequila, lemon & salt

12.95

LUCID DREAM

Gin, mulberry puree & lime juice

13.95

COSMOPOLITAN

Vodka, cointreau, fresh lime & cranberry juice

12.95

AMARETTO SOUR

Disaronno, whiskey, egg white, lemon juice & brown sugar

13.95

TEQUILA SUNRISE

Tequila, grenadine & orange

12.95

PORNSTAR MARTINI

Passion Fruit, vodka, lime juice & house prosecco

12.95

DRY MARTINI

with a green olive

12.95

LONG ISLAND

Vodka, gin, rum, cointreau, tequila & coke

13.95

NEGRONI

Gin, campari & Martini rosso

13.95

MOJITO

White rum, with fresh mint & lime, sugar syrup, served with crushed ice

13.95

FLAVOURED MOJITO

Choose from: Strawberry, Passion Fruit, Watermelon and Raspberry & Elderflower

13.95

PINA COLADA

Bacardi, Malibu, pineapple juice & condensed cream

13.95



BERRY GIN 13.95

Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite & curacao



LOVE CONCERTO PUNCH 13.95

Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec

A 12.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 6% 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.



NADA COLADA



RAINBOW



V.I.P

Non-Alcoholic Cocktails

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

VIRGIN RASPBERRY MOJITO

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

9.95

VIRGIN STRAWBERRY MOJITO

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

9.95

VIRGIN PASSION FRUIT MOJITO

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

9.95

VIRGIN BLUE HAWAIIAN

Pineapple juice, blue curacao syrup & coconut milk

9.95

PINEAPPLE SUNSET

Pineapple juice, passion fruit puree, lime juice & grenadine

11.95

VIRGIN LOVE CONCERTO PUNCH

Passion fruit puree, watermelon puree, rose syrup, lime, melon & sprite

11.95

Sparkling Cocktails

BELLINI

Peach with Prosecco

10.95

MIMOSA

Orange juice with Prosecco

10.95

ROSSINI

Strawberry puree with Prosecco

10.95

KIR ROYAL

Creme de cassis with Prosecco

10.95

CHAMBORD ROYAL

Raspberry liqueur with Prosecco

11.95

CAMPARI

With Prosecco

11.95

APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

11.95

GIN & TONIC

11.95

HUGO

Elderflower syrup, gin, prosecco, soda water, mint & lime

11.95

RASPBERRY LIMONCELO SPRITZ

Raspberry puree, limoncello & prosecco

13.95



GIN & TONIC



APEROL SPRITZ

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Red Wine

	175ml Glass	250ml Glass	750ml Bottle
MERLOT DOC VENEZIA	7.95	9.95	26.95
<i>Deep ruby red color, intense vinous aroma, with hints of raspberry and cinnamon. Good with savory dishes such as risottos and ravioli stuffed with meat.</i>			

CABERNET FRANC DOC VENEZIA	8.95	11.95	33.95
<i>Well-balanced body with herbaceous berry aroma. Perfect with roasted red and white meat, braised meat and game. Also delicious with all aged cheeses.</i>			

MONTEPULCIANO D'ABRUZZO 'DEGA', DOC VIGNAMADRE	9.95	12.95	36.95
<i>Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – 2022 - Organic, Vegan</i>			

PRIMITIVO MERLOT 'QUATTRO VENTI' COLLE AL VENTO, VIGNALESTA	36.95
<i>Intense, ruby red with purple reflections. Aromas of flowers, herbs and cherries. Elegant, fruity and harmonious. - 2022</i>	

CHIANTI CLASSICO SANT' ILARIO, DOCG CHIANTI CLASSICO	44.95
<i>Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – 2021/2 - Vegan</i>	

CABERNET SAUVIGNON DOC VENEZIA (CAMUL)	48.95
<i>It ages inside small slavonian oak barrels for 18 months and it finally refines for 6/8 months in the bottle. It goes well with grilled meat and parmigiano reggiano cheese.</i>	

Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO BLUSH	8.95	11.95	33.95
<i>Aromatic and juicy with ripe strawberry and redcurrant flavours. The palate is rounded and soft with more ripe red fruit flavour and a hint of citrus.</i>			

WHISPERING ANGEL ROSÉ, CÔTES DE PROVENCE	69.95
<i>Fresh red berry fruit characteristics with floral nose. Ripe and fleshy feel on the palate.— 2023</i>	

Non-Alcoholic Wine

	125ml Glass	175ml Glass	750ml Bottle
PIOPPO NERO 0.0 METICO	8.45	9.45	26.95
<i>Zero alcohol semi-sparkling red</i>			

Champagne



MOËT & CHANDON	24.95	79.95
<i>A perfect blend of Chardonnay, Meunier and Pinot Noir. Moët Impérial has a unique style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.</i>		

MOËT & CHANDON ROSÉ	26.95	89.95
<i>Rosé Impérial is the spontaneous, radiant and glamorous expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. It offers an expressive palate combining intensity and suppleness.</i>		

White Wine

	175ml Glass	250ml Glass	750ml Bottle
CHARDONNAY VARIETALE	7.95	9.95	26.95
<i>Fine flavour, a little acidulous and well balanced body. Good with fish appetizers, fish soups, risotto, shellfish. Pairs well with white meat and soft cheese as well. – Organic</i>			

PINOT GRIGIO DOC VENEZIA	8.95	11.95	33.95
<i>Elegant flavour with a slight acidity, well balanced and full-bodied. Excellent with seafood appetizers, fish soups, risottos and shellfish</i>			

SAUVIGNON DOC GRAVE DEL FRIULI	9.95	12.95	36.95
<i>Its intense aroma acquires delicate notes of mint, pepper and sage. Elegant, well-balanced and full-bodied flavour. Particularly suitable with raw ham appetizers, first courses and fish.</i>			

PECORINO TERRE DI CHIETI 'DEGA', IGT VIGNAMADRE, ABRUZZO	36.95
<i>Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – 2023 - Organic, Vegan</i>	

'3 PASSO' FIANO CHARDONNAY, VINO D'ITALIA	49.95
<i>Full bodied with notes of tropical fruit, crisp acidity and a long finish.</i>	
<i>– 2022/3– Organic, Vegan</i>	

GAVI DI GAVI 'LA SORAIA', DOCG GAVI DEL COMUNE DI GAVI	58.95
<i>Aromas of white peach and blossom, leading to flavours of citrus. Rounded and textured with a long, mineral finish. – 2023</i>	

Prosecco

	125ml Glass	175ml Glass	750ml Bottle
PROSECCO DOC FRIZZANTE CORDA	9.95	11.95	46.95
<i>It has a balanced body, a delicate taste and a fresh and dry flavour. It goes well with both appetizers and delicate cuisine, as well as with all fish courses.</i>			

BELLUSSI PROSECCO DOC (EXTRA DRY)	59.95
<i>It is a versatile sparkling wine, an excellent protagonist on all occasions, especially as an aperitif, but its pleasant roundness makes it also suitable for all meals.</i>	

BELCANTO CUVÉE ROSÉ BRUT	11.95	14.95	59.95
<i>Excellent aperitif, it is a whole meal sparkling wine, suitable for the most demanding and refined consumer.</i>			

MOSCATO BELLUSSI	8.45	9.45	26.95
<i>Sparkling Wine– NV (Dessert Wine)</i>			

Beers

BOTTLE : PERONI OR STELLA	5.95
DRAFT: PERONI OR STELLA*	half pint 4.95 pint 7.95
<i>* (Draft beer available at selected branches)</i>	
APPLE CIDER BOTTLE: MAGNERS	6.95

Liqueurs

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

TREAT YOUR MUM TO SOMETHING SWEET:

*Mother's Day
Cakes She'll Love!*



SCAN THE QR-CODE, PRE-ORDER HER PERFECT
CAKE AND SURPRISE HER ON MOTHER'S DAY!

