



Caffé Concerto



Dolce Vita

WWW.CAFFECONCERTO.CO.UK

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.

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Brunch



All Day Energiser (769 cal) 19.95

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

Salmon & Avocado Tartine (613 cal) 23.95

Scottish smoked salmon, soft cream cheese & capers on toasted rye bread. Sliced avocado, diced tomatoes & beetroot houmous on toasted rye bread.
add a poached egg for 1.95

Shakshuka



TRADITIONAL SHAKSHUKA (689 cal) 19.95

Confit bell peppers in olive oil, spicy cumin tomato sauce, red onion, topped with two fried eggs, chives, coriander & served with warm bread

Omelette (Served with French fries)



CHEESE & TOMATO (612 cal) 19.95



SPINACH, MUSHROOM & CHEESE (622 cal) 20.95

HAM & CHEESE (663 cal) 21.95



Tartine Selection

To share (1893 cal) 32.95 | For one (987 cal) 21.95

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



Oven Baked Camembert (1064 cal) 15.95

ADD A GLASS OF WINE (RED OR WHITE)
FOR AN EXTRA 5.95

Slow baked Camembert infused with fresh garlic, rosemary, drizzled with honey and truffle oil. Served with a side of sweet onion chutney, sweet grapes, and a selection of Italian breads for dipping



Cheese Platter

WITH A GLASS OF MERLOT

To share (2565 cal) 32.95

For one (1459 cal) 19.95

Selection of seasonal cheeses with selected crackers to perfectly complement your choice of cheese with juicy grapes, walnuts, figs & raisins.

Ask the waiter for the available cheeses.

Antipasto Misto

To share (1255 cal) 34.95

For one (770 cal) 21.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, smoked gorgonzola, burrata, sun-dried tomato, fig, artichoke & mixed olives on a bed of rocket leaves, served with a selection of bread





Aperitifs *The perfect start to an Italian experience*

PROSECCO 10.95 | APEROL SPRITZ 14.95 | CAMPARI (with Prosecco) 14.95 |
VIRGIN MOJITO (non-alcoholic) 11.95 | CAMPARI PARTY (Jug with 5 glasses) 48.95

SHARING
IS CARING

Concerto Misto Tower NEW

To share (2440 cal) 41.95

For one (1424 cal) 23.95



Fried king prawns, fried calamari rings, cod goujons;
Chicken strips, arancini ball, mozzarella stick; Courgette &
carrots ribbons, music bread & roasted garlic & rosemary
flatbread, served with sweet chilli sauce & aioli sauce

Bread & Nibbles

- 🌿 **ITALIAN BREAD BASKET** (498 cal) 7.95 NEW
Sourdough focaccia, brioche, rye bread, music bread, grissini, olive tapenade, ricotta cheese & olive oil
- 🌿 **MIXED MARINATED OLIVES** (512 cal) 8.95
- 🌿 **ITALIAN FLATBREAD** 13.95
Choose from:
- Roasted garlic & rosemary (763 cal)
- Pomodoro with basil pesto (777 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (1049 cal)

Starters

- 🌿 **BRUSCHETTA** (197 cal) 8.95
Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil
- ADD HALLOUMI (277 cal) 13.95
- ADD BURRATA (285 cal) 14.95
- 🌿 **CAPRESE** (372 cal) 13.95
Mozzarella di bufala, tomatoes, basil oil, sea salt & focaccia
- 🌿 **TRUFFLE WILD MUSHROOM ARANCINI** (789 cal) 13.95
A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused cream of porcini
- CLASSIC PRAWN COCKTAIL** (199 cal) 16.95 NEW
North Atlantic prawns, Marie Rose sauce, baby gem lettuce & lemon
- BUTTERMILK CHICKEN STRIPS** (887 cal) 14.95 NEW
Crispy marinated chicken strips with baby gem, spring slaw, aioli dip & sriracha sauce
- CALAMARI WITH MINI SEAFOOD SOUP** (779 cal) 14.95
Crispy squid & mini seafood soup with Caffè Concerto signature fish bisque served with lemon aioli NEW
- PARMA HAM & MELON** (260 cal) 10.95 NEW
Parma ham, melon, figs & drizzle of olive oil
- COD GOUJONS** (858 cal) 15.95 NEW
Crispy Cod Goujons served with baby gem, spring slaw & aioli dip
- 🌿 **ARTICHOKE & PARMESAN SALAD** (275 cal) 10.95 NEW
Artichokes, rocket, cherry tomato, pomegranate, lemon vinaigrette & parmesan shavings
- 🌿 **BAKED CAULIFLOWER** (465 cal) 10.95 NEW
Oven baked cauliflower with kale, olive oil, smoked paprika, coriander, tahini & vegan cheese sauce
- 🌿 **BURRATA PISTACHIO** (370 cal) 15.95 NEW
On a bed of heritage tomatoes, olive oil, basil & pistachio kernel
- 🌿 **MOZZARELLA STICKS** With rocket & concerto sauce
Large (671 cal) 13.95 | Small (379 cal) 8.95
- FRIED CALAMARI**
Large (516 cal) 24.95 | Small (262 cal) 15.95
Breaded calamari rings, courgette & carrot ribbon with aioli sauce
- FRIED KING PRAWNS**
Large (274 cal) 24.95 | Small (185 cal) 15.95
Fried king prawns, courgette & carrot ribbon with a sweet chilli

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NOURISH
YOUR WAY

Artisan Sandwiches

WITH FRENCH FRIES, BABY GEM & SPRING SLAW

Toasted Ciabatta

HAM & CHEESE (1121 cal) 18.95

With tomato, cheddar, rocket leaves & olive oil

MOZZARELLA & TOMATO (1328 cal) 19.95

With basil pesto

CHICKEN PESTO & ARTICHOKE (1428 cal) 20.95

With mayo, pesto, spinach leaves, parmesan & sun-dried tomato

CORONATION CHICKEN (1183 cal) 20.95

Chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1208 cal) 20.95

With tomato, rocket leaves & olive oil

OPEN SMOKED SALMON (1119 cal) 22.95

With soft cheese, fresh dill & capers

MINUTE STEAK (1420 cal) 24.95 **NEW**

With caramelised onions, melted cheese, pickles & rocket

PRAWNS & AVOCADO (1039 cal) 24.95 **NEW**

With Marie rose sauce & baby gem

Toasted Club Sandwiches

CLASSIC EGG MAYO & CHEESE (1336 cal) 18.95

ORIGINAL EGG MAYO & BACON (1164 cal) 18.95

B.I.T (1276 cal) 19.95

Crispy bacon, cheese, lettuce, tomato & mayo

CHICKEN MAYO, AVOCADO & LETTUCE (1285 cal) 20.95

Toasted Focaccia

GRILLED AUBERGINE (1078 cal) 21.95

With burrata, sun-dried tomato & basil pesto

GRILLED HALLOUMI (1051 cal) 22.95

With crushed avocado, olives tapenade, roasted red pepper & tomato

CHICKEN ESCALOPE (1188 cal) 23.95

With vine tomatoes, rocket, pickles & concerto sauce

BURRATA & PARMA HAM (1126 cal) 24.95 **NEW**

With burrata, parma ham, rocket, sundried tomato & artichoke

CRAB, AVOCADO, MANGO & LIME (1187 cal) 24.95

With fresh crab meat, avocado slices, mango slices, lime mayonnaise, baby gem, coriander & chilli flakes **NEW**



Wholesome Greens

FRESH, NOURISHING INGREDIENTS CRAFTED TO ENERGISE YOUR DAY

NOURISH
YOUR WAY

TRICOLORE (660 cal) 22.95

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

CRAB & AVOCADO SALAD (202 cal) 24.95 **NEW**

Fresh crab meat, avocado, citrus dressing & rocket

BURRATA & TOMATO SALAD (382 cal) 23.95 **NEW**

Creamy burrata, heritage tomatoes & basil oil

GOAT'S CHEESE SALAD (933 cal) 26.95

Grilled goats cheese on a bed of dressed rocket, figs, artichoke, grilled vegetables, beetroot, pesto & a balsamic dressing

SEAFOOD SALAD (670 cal) 28.95

Sauteed tiger prawns, calamari rings, bread with cream cheese & smoked salmon, avocado, mixed leaves, capers & mango dressing

MEDITERRANEAN BEEF SALAD (675 cal) 28.95 **NEW**

Sliced grilled steak, rocket, cherry tomatoes, parmesan shavings, avocado slices, toasted pine nuts, pumpkin seeds, pomegranate & balsamic dressing

CAULIFLOWER SALAD (226 cal) 24.95 **NEW**

Cauliflower with tahini, rocket, cherry tomato, pomegranate, asparagus & coriander

SUPERFOOD SALAD (259 cal) 24.95

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

FRITTELLE SALAD (604 cal) 24.95

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

QUINOA TABBOULEH WITH FRITTELLE 25.95

Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, walnuts, pomegranate & lemon dressing (584 cal)

Build your own salad

MIX, MATCH & NOURISH YOUR WAY **NEW**

Choose your base:

CLASSIC CAESAR SALAD (562 cal)

Baby gem, parmesan, anchovies, Caesar dressing & croutons

QUINOA TABBOULEH (714 cal)

Quinoa, baby gem, chopped parsley, mint, red onion, diced tomatoes, beetroot, fig, walnuts, pomegranate & lemon dressing

NIÇOISE (417 cal)

Mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil

Add your protein:

- **GRILLED CHICKEN** (363 cal) 24.95

- **CHICKEN ESCALOPE** (462 cal) 24.95

- **KING PRAWNS** (94 cal) 28.95

- **GRILLED SALMON** (374 cal) 29.95

- **GRILLED SEA BASS** (223 cal) 29.95

- **FRITTELLE** (234 cal) 25.95



A TASTE
OF
VENICE

Cicchetti Tower

BEST FOR SHARING 69.95

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.*

ADD A GLASS OF WINE OF
MERLOT OR PINOT GRIGIO 7.95



Pasta & Risotto



 **SPAGHETTI ALLA NAPOLETANA** 18.95
With tomato sauce & buffalo mozzarella (846 cal)

 **SPAGHETTI AL PESTO** (1493 cal) 25.95
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 27.95
Smoked pancetta, parmesan & egg yolk with cream (1648 cal)

 **SPAGHETTI BOLOGNESE** (890 cal) 27.95
Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 29.95
With broccoli, cream & dill (1529 cal)

SPAGHETTI ANCHOVIES (846 cal) 25.95 **NEW**
Anchovies, olives, garlic, cherry tomato & capers



 **TAGLIATELLE MUSHROOM TRUFFLE FONDUE** (1469 cal) 27.95
With mixed wild mushrooms in a rich truffle cream sauce

TAGLIATELLE KING PRAWNS (704 cal) 29.95
With tiger king prawns, chilli, garlic, cherry tomatoes, fresh basil & a shellfish bisque

TAGLIATELLE PESCATORE (931 cal) 31.95
Mix seafood with tiger king prawns, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

TAGLIATELLE SALSICCIA (1291 cal) 27.95 **NEW**
Sausage, tomato ragu, basil, olives, chilli, sun-dried tomato & roasted peppers



 **GNOCCI SORRENTINA** (552 cal) 19.95
With tomato sauce & buffalo mozzarella

 **PISTACHIO GNOCCI** (1223 cal) 25.95
With pistachio, spinach, pesto & a touch of cream

 **GNOCCI FOUR CHEESE & TRUFFLE OIL** (1432 cal) 27.95



 **RAVIOLI SPINACH & RICOTTA** (1295 cal) 22.95
Choose your sauce: Pomodoro, rosé sauce or cream sauce



 **RIGATONI ARRABBIATA** (852 cal) 19.95
With spicy tomato sauce & buffalo mozzarella

 **RIGATONI SICILIANA** (968 cal) 27.95
Sun-dried tomato, olives, spinach, aubergine, artichoke, roasted pumpkin, chilli, garlic & buffalo mozzarella with tomato sauce

 **RIGATONI CONCERTO** (1278 cal) 28.95
Chicken, mushroom & cherry tomatoes
Choose your sauce: Rosé sauce, cream sauce or pomodoro

RIGATONI TAHINI CLAMS (1136 cal) 27.95 **NEW**
Clams, tahini, garlic, lemon, capers & parsley



 **RISOTTO WILD MUSHROOM & PARMESAN** (678 cal) 19.95
Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

 **RISOTTO CHICKEN & ASPARAGUS** (753 cal) 28.95
Grilled chicken, sautéed asparagus finished with parmesan

RISOTTO KING PRAWNS (691 cal) 29.95
Shell-off tiger king prawns in creamy risotto & a shellfish bisque

SAFFRON RISOTTO SEAFOOD (796 cal) 31.95
Mix seafood with tiger king prawns, salmon, fresh basil, chilli, garlic & cherry tomatoes

RISOTTO MEATBALLS (1057 cal) 27.95 **NEW**
Rich tomato ragu, roasted pepper, topped with Parmesan

RISOTTO SALSICCIA (1165 cal) 27.95 **NEW**
Sausage, tomato ragu, basil, olives, chilli, sun-dried tomato & roasted pepper

Vegan Pasta & Risotto

 **CHICKPEA & TOMATO RISOTTO** (805 cal) 25.95
With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers

 **HARISSA RISOTTO** (876 cal) 25.95 **NEW**
With broccoli, harissa, green beans, baby potatoes, carrots & pumpkin seeds

 **BROCCOLI & SPINACH SPAGHETTI** (681 cal) 26.95
Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

 **RIGATONI WILD MUSHROOM** (896 cal) 27.95
With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

 **VEGAN PESTO SPAGHETTI** (1001 cal) 27.95
Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan

* For Gluten Free dishes please ask the waiter (the pasta will be replaced with gluten-free Penne)

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SHARING
IS CARING

Pizza Tower

NEW

BEST FOR SHARING 62.95

CHOOSE ANY THREE
FLAVOURS FROM OUR RUSTIC
ARTISAN PIZZAS AND SHARE
THE MOMENT TOGETHER.

PERFECT FOR INDULGING,
MIXING, AND MATCHING
YOUR FAVOURITES.





Rustic Artisan Pizza

Savoury

 **MARGHERITA** (1264 cal) 18.95
Mozzarella, tomatoes & fresh basil

 **WILD MUSHROOM** (1360 cal) 21.95
Mozzarella, mushrooms, tomatoes, truffle oil & olives

 **VEGETARIAN** (1234 cal) 21.95
Mushrooms, aubergine, artichoke, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

 **GOAT CHEESE** (1234 cal) 22.95
Mozzarella, tomatoes, caramelised onion, rocket & figs

 **QUATTRO FORMAGGI** (1476 cal) 23.95
Mozzarella, gorgonzola, goat cheese & cheddar cheese

CALZONE (1203 cal) 23.95
Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

SALAMI PIZZA (1329 cal) 23.95
Chilli, mozzarella, tomatoes & fresh basil

 **CONTADINA** (1299 cal) 24.95
Mozzarella, tomatoes, roasted chicken, pepper & aubergine

PARMA HAM & ROCKET (1292 cal) 23.95
Parma ham, rocket leaves, mozzarella, figs & cherry tomatoes

CAPRICCIOSA (1362 cal) 23.95
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

QUATTRO STAGIONI (1629 cal) 25.95 **NEW**
Mozzarella, tomatoes, olives, sausage, salami, prosciutto cotto ham, ham & cherry tomato

TIGER KING PRAWNS (1278 cal) 27.95
Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil

 **BURRATA** (1408 cal) 25.95 **NEW**
Mozzarella, tomatoes, rocket, burrata & cherry tomato

ANCHOVIES (1219 cal) 23.95 **NEW**
Mozzarella, tomatoes, anchovies & capers

Sweet

 **NUTELLA** (1264 cal) 18.95 **NEW**

 **BANANA & NUTELLA** (1360 cal) 21.95 **NEW**

 **BANANA, STRAWBERRY & NUTELLA** 22.95 **NEW**
(1234 cal)

 **PISTACHIO** (1234 cal) 22.95 **NEW**

 **PISTACHIO & STRAWBERRY** (1476 cal) 23.95 **NEW**



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.



Bangers & Mash



Chicken Kieu



Lamb Shank



Sea Bass



Main Course

CHICKEN KIEV (1297 cal) 29.95 NEW

Chicken breast filled with garlic herb butter, served with mashed potatoes, kale, baby carrot, fennel, coriander & pumpkin seed

CONCERTO CHICKEN ESCALOPE (1406 cal) 28.95

Large crispy chicken escalope on a bed of spaghetti Napoletana, rocket, topped with melted mozzarella NEW

LEMON & HERBS GRILLED CHICKEN (662 cal) 28.95

With roasted potatoes, artichoke, pumpkin, cherry tomato & roasted vegetables

GRILLED CHICKEN BREAST (967 cal) 29.95

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

BRAISED LAMB SHANK (1592 cal) 31.95

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

TRADITIONAL BANGERS & MASH (1088 cal) 28.95 NEW

Pork sausages, creamy mashed potatoes, onion gravy & peas

CONCERTO FISH & CHIPS (908 cal) 24.95

Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK (738 cal) 29.95

With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce

SEA BASS FILLET (882 cal) 29.95 NEW

Grilled sea bass fillet, lemon butter, chopped avocado & tomato mix on a bed of olive risotto



CAULIFLOWER STEAK (533 cal) 28.95 NEW

With roasted sweet potato, kale, chickpeas, tahini, chimichurri, gorgonzola & pine nuts



Fritto Misto Platter

To share (1884 cal) 41.95

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

Burgers

WITH FRENCH FRIES & SPRING SLAW



VEGAN BURGER (1127 cal) 22.95 NEW

Beyond Burger, avocado, caramelised onion, vegan cheese, baby gem & tomatoes



VEGETARIAN BURGER (1301 cal) 22.95

A sweet potato & lentil frittelle with grilled halloumi, baby gem, tomatoes, rose harissa & avocado spread



CHICKEN MILANESE BURGER (1524 cal) 24.95

Breaded chicken breast, baby gem, tomato, american cheese & aioli mayo NEW



CHICKEN BURGER (1275 cal) 24.95

Chargrilled chicken breast, halloumi, baby gem, tomato & concerto sauce



CONCERTO BEEF BURGER (1565 cal) 25.95

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

CRAB BURGER (1125 cal) 24.95 NEW

Fried soft shell crab, avocado, baby gem, pickles, tomato, aioli mayo & sriracha sauce

Extra toppings:

- FRIED EGGS (75 cal) +2
- CARAMELISED ONION (65 cal) +2
- GRILLED HALLOUMI (346 cal) +4

- FRITTELLI (117 cal) +4
- GRILLED CHICKEN (182 cal) +6
- CHICKEN ESCALOPE (462 cal) +6
- BEEF BURGER (561 cal) +6.5
- VEGAN BEYOND BURGER (221 cal) +5

Side Dish

French Fries (242 cal) | Mix Salad (252 cal) | Tomato & Onion Salad (124 cal) 6.45

Sautéed Baby Potatoes (242 cal) | Sautéed Spinach (121 cal) | Mashed Potatoes (416 cal) | Caesar Salad (435 cal) | Roasted Vegetables (280 cal) | Sautéed Asparagus (138 cal) 6.95

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A
LONDON
CLASSIC

Indulge Like Royalty



Afternoon Tea

for one (2639 cal) 36.95

for two (4904 cal) 68.95

A choice of tea from our world selection (a tea pot per person)



Prosecco Afternoon Tea

for one (2759 cal) 42.95

for two (5024 cal) 79.95

Includes a glass of Prosecco (per person)



**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**



**FRESHLY BAKED
PLAIN & RAISIN
SCONES**

Served with Cornish clotted cream & strawberry jam

**FINGER
SANDWICHES &
MINI BRIOCHE
ROLLS**

Cucumber & cream cheese, Egg mayo & mustard, Scottish smoked salmon & soft cheese, Coronation chicken, Prawn & avocado roll, Minute steak, caramelised onion & mustard

Vegetarian option available:

Cucumber with cream cheese, Egg mayo-mustard, Beetroot hummus & crushed avocado, Bruschetta tomato & avocado, Cheddar cheese & caramelised onion, mini fritelli roll.



Luxury Cream Tea

For one (1032 cal) **32.95** | For two (2020 cal) **62.95**

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) **36.95** | For two (2140 cal) **68.95**

All the above & a glass of Prosecco



Hot Dessert

FRANGIPANE 15.95

Cherry (680 cal) or apple crumble (632 cal)
with custard & a scoop of vanilla gelato

CHOCOLATE FONDANT (794 cal) 15.95

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

STICKY TOFFEE PUDDING (674 cal) 15.95 **NEW**

Dates pudding covered with warm pouring caramel sauce & a scoop of
homemade vanilla gelato



Build your own

Choose your base

- **PANCAKES** (113 cal)
- **CREPES** (289 cal)
- **WAFFLES** (306 cal) **NEW**
- **FRENCH TOAST** (206 cal)

Choose your toppings

- **Golden syrup** (190 cal) **16.95**
- **Nutella** (431 cal) **17.95**
- **Banana & golden syrup** (235 cal) **17.95**
- **Strawberry, banana & golden syrup** (224 cal) **18.95**
- **Nutella, strawberry, banana & golden syrup** (676 cal) **19.95**
- **Pistachio paste, strawberry & roasted pistachio** (676 cal) **21.95**

Add a scoop of vanilla gelato for + 2.00

Danish Pastries

CROISSANT With jam & butter (284 cal) 4.95

ALMOND CROISSANT (294 cal) 5.95

CHOCOLATE & ALMOND CROISSANT 5.95 (380 cal)

RASPBERRY CROISSANT (319 cal) 5.95

CHOCOLATE & CUSTARD SLIDE (410 cal) 5.95

PAIN AU CHOCOLAT (293 cal) 5.95

PAIN AU RAISIN (205 cal) 5.95

APRICOT DANISH (384 cal) 5.95

CHERRY DANISH (418 cal) 5.95

CINNAMON ROLL (342 cal) 5.95

APPLE BUN (354 cal) 5.95

PALMIER (357 cal) 4.45

FRANGIPANE 7.95 Cherry (353 cal) or apple almond & cinnamon (321 cal)

MUFFIN 4.95 Chocolate (425 cal), berries (395 cal) or caramel (419 cal)

NEW YORK ROLL 7.95 Pistachio (348 cal), hazelnut (329 cal) or chocolate (396 cal)

SCONES 7.45 A plain and a raisin with clotted cream & strawberry preserves (523 cal)

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Gateaux & Patisserie

AN INVITATION TO SAVOUR LA DOLCE VITA, ONE SLICE AT A TIME

STRAWBERRY GATEAUX 11.95



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

CHOCOLATE GATEAUX 11.45



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

BLACK FOREST 11.95



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

CARROT CAKE 11.45



Carrot sponge with walnut & cream cheese (865 cal)

PISTACHIO HONEY CAKE 11.95



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

HONEY CAKE 11.95



Layers of light cream accompanied by rich caramelised honey sponge (633 cal)

PISTACHIO CAKE 10.95



RED VELVET CAKE 11.45



Red velvet sponge with mascarpone cream (705 cal)

GLUTEN-FREE VEGAN



SAN SEBASTIAN 11.95



Served with chocolate sauce (698 cal)

DUBAI CHOCOLATE 11.95



BISCOFF LOTUS CHEESECAKE 10.95



LEMON CHEESECAKE 10.95



Traditional recipe cheesecake with lemon (689 cal)

OREO CHEESECAKE 10.95



MILLE FEUILLE 11.45



Delicate filo leaves with creme patisserie. Also available in hazelnut or pistachio flavour (597 cal)

PISTACHIO DOLCE 11.95



CHOCOLATE ÉCLAIR 9.95



TIRAMISSU 10.95



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

TARTE 11.75



Strawberries or berries (464 cal)

MACARONS 10.75



3 pieces (197 cal)





Hot Drinks

ESPRESSO (9/4 cal)	Double 5.65 Single 3.85
ESPRESSO MACCHIATO (12 cal)	Double 5.65 Single 3.95
CAPPUCCINO (180/150 cal)	Large 5.95 Medium 5.65
FLAT WHITE (180/150 cal)	Large 5.95 Medium 5.65
AMERICANO (15 cal)	5.25
CAFFÈ LATTE (155 cal)	5.65
SPANISH LATTE (395 cal)	6.95
CAFFÈ MOCHA (286 cal)	5.85
HOT CHOCOLATE (300 cal)	5.85
CONCERTO HOT CHOCOLATE (350 cal) With whipping cream	6.25
BAILEYS HOT CHOCOLATE	9.95
<i>Alternative milk:</i> soya, almond, oat & coconut	+ 0.50
<i>Extra syrup:</i> vanilla, caramel, hazelnut & coconut	+ 0.50
TEA (2 cal)	4.95
English Breakfast Organic Earl Grey Darjeeling	
Chamomile Blossoms Jasmin Green Tea Lemongrass and Ginger Sencha Green Tea Fruity Sensational Bora Bora Decaf Breakfast	5.65
Fresh Mint Tea	5.65
FLORA TEA Blossoming Tea	6.25



CONCERTO TEA
(185 cal) 6.95

Liqueur Coffee

WITH A CHOICE OF

WHISKY | BAILEYS | TIA MARIA 9.95

Alternative Lattes

HONEY-VANILLA LATTE (190 cal) Latte, honey & vanilla extract	6.50
AUTHENTIC MASALA CHAI LATTE (190 cal) With honey	6.95
ORGANIC MATCHA LATTE (135 cal) Cocoa, toffee & cinnamon	7.45
ORGANIC GOLDEN LATTE (135 cal) Turmeric, vanilla & coconut	7.45
RUBY LATTE (125 cal) Latte with beetroot & ginger	7.45
ROSE LATTE (185 cal) Rose syrup, milk & coffee	7.45



**PUMPKIN
SPICE LATTE**
(185 cal) 7.45

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Cold Drinks

STILL WATER	Small 4.95 Large 6.75
SPARKLING WATER	Small 5.25 Large 6.95
TONIC WATER (34 cal) / SODA WATER	4.45
COKE (139 cal), DIET-COKE (1.2 cal),	5.35
COKE ZERO (0.9 cal)	
SPRITE (3 cal)	5.35
SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal))	5.50
ROSE LEMONADE (Franklin) (90 cal)	5.75

Frappuccino

ICED AMERICANO (130 cal)	5.95
ICED CAFFÈ LATTE (130 cal)	6.50
ICED CAFFÈ MOCHA (350 cal)	6.50
ICED STRAWBERRY MATCHA (210 cal)	8.45
ICED SPANISH LATTE (245 cal)	8.45
ICED PUMPKIN SPICE LATTE (245 cal)	8.45

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Juices

CRANBERRY (137 cal)	6.50
PINEAPPLE (132 cal)	6.50
APPLE (112.5 cal)	6.50
CARROT, ORANGE & TURMERIC (210 cal)	6.95
ORANGE & PASSION FRUIT (210 cal)	6.95
BEETROOT & GINGER (129 cal)	6.95
ORANGE (105 cal)	6.75

Smoothies

SUPER GREEN (228 cal) Kale, banana, pineapple, ginger & lime	8.95
PASSION STORM (252 cal) Mango, pineapple & passion fruit	8.95
SUPER BERRY (172 cal) Strawberry, banana, cherry, blueberry, lime & acai berry	8.95
MANGO & DRAGON FRUIT (224 cal) Mango, dragonfruit, pineapple, papaya & lime juice	8.95

Homemade Lemonade

MINT LEMONADE (59 cal) Fresh mint, lemon juice & lemon slices	8.95
FLAVOURED LEMONADE Strawberry, raspberry, mulberry, passion fruit or pink grapefruit	8.95
GUAPA BONITA LEMONADE (90 cal) Guava & papaya puree, fresh mint, lemon juice & lemon slices	8.95

Homemade Iced Tea

AUTUMN ICED TEA Homemade iced tea with spice red berries	8.45
LEMON ICED TEA (0 cal) Homemade iced tea with lemon juice	8.45
FLAVOURED ICED TEA Strawberry, Peach or Passion Fruit	8.95

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.



Cocktail Selection

GIN & TONIC

Gin, tonic water & lime

MARGARITA

A shake of triple sec, tequila, lemon & salt

COSMOPOLITAN

Vodka, triple sec, fresh lime, cranberry juice & orange slice

PORNSTAR MARTINI

Passion fruit puree, pineapple juice, vodka, lime juice, grenadine & house prosecco

DRY MARTINI

Vodka & vermouth with a green olive

BERRY GIN

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

LONG ISLAND

Vodka, gin, rum, triple sec, tequila, coke & dry orange

NEGRONI

Gin, campari, Martini rosso & orange slice

13.95

PINA COLADA

White rum, coconut cream, pineapple juice & fresh pineapple

14.95

ESPRESSO MARTINI

A shake of vodka, coffee liquor, sugar syrup, shot of espresso & coffee beans

13.95

PIMM'S

Pimm's, sprite, mint & mix fruits

14.95

AMARETTO SOUR

Disaronno, whiskey, egg white, lemon juice & maraschino cherry

14.95

CLASSIC MOJITO

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

15.95

FLAVOURED MOJITO

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

15.95

GUAPA BONITA MOJITO

Guava & papaya puree, white rum, with fresh mint & lime, sugar syrup, soda water served with crushed ice

13.95

15.95

15.95

15.95

15.95

14.95

15.95

14.95

Sparkling Cocktails

BELLINI

Peach with Prosecco

ROSSINI

Strawberry puree with Prosecco

KIR ROYAL

Creme de cassis with Prosecco

CHAMBORD ROYAL

Raspberry liqueur with Prosecco

CAMPARI

With Prosecco

13.95

APPLE MIMOSA

Apple juice with Prosecco

13.95

APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

13.95

MIDORI SPRITZ

Midori, prosecco, soda water, mint & melon

14.95

HUGO

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

14.95

RASPBERRY LIMONCELLO SPRITZ

Raspberry puree, limoncello & prosecco

12.95

14.95

14.95

14.95

15.95

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Non-Alcoholic Cocktails

V.I.P

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

11.95

RAINBOW

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

11.95

NADA COLADA

Pineapple juice, coconut puree, coconut milk & fresh pineapple

11.95

STAR MARTINI

Passion Fruit puree, pineapple juice, lime, sprite, grenadine & fresh passion fruit

11.95

VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & sprite

11.95

VIRGIN RASPBERRY MOJITO

Fresh mint, sugar, lime, raspberry, served over crushed ice & sprite

11.95

VIRGIN STRAWBERRY MOJITO

Fresh mint, sugar, lime, strawberry, served over crushed ice & sprite

11.95

VIRGIN PASSION FRUIT MOJITO

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

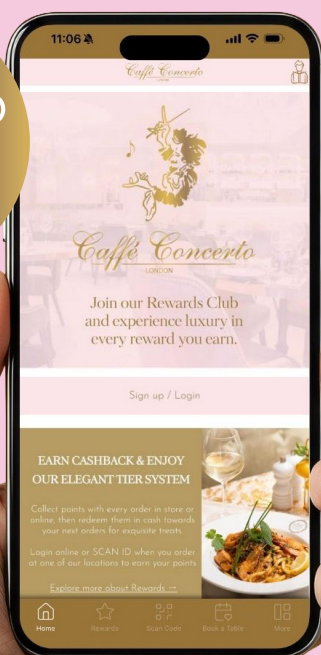
11.95

APPLE FIZZ

Apple juice, ginger syrup, lime, soda water & blue curaçao

11.95

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WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML. VINTAGES ARE SUBJECT TO CHANGE.

Red Wine

MERLOT DOC VENEZIA 175ml Glass 250ml Glass 750ml Bottle
9.95 12.95 36.95
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.

CABERNET FRANC DOC VENEZIA 9.95 12.95 36.95
Well-balanced body with herbaceous berry aroma. Perfect with roasted red and white meat, braised meat and game. Also delicious with all aged cheeses.

MONTEPULCIANO D'ABRUZZO, SAN ANTINI 9.95 12.95 36.95
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

CHIANTI CLASSICO DOCG UGGIANO 44.95
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

CABERNET SAUVIGNON DOC VENEZIA (CAMUL) 48.95
It ages inside small slavian 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.

Rose Wine

PINOT GRIGIO ROSE SAN ANTINI 175ml Glass 250ml Glass 750ml Bottle
9.95 12.95 36.95
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.

WHISPERING ANGEL ROSÉ 69.95
Fresh red berry fruit characteristics with floral nose. Ripe and fleshy feel on the palate. – 2023

Non-Alcoholic Wine

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



Champagne

MOËT & CHANDON 200ml Bottle 750ml Bottle
26.95 89.95
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.

MOËT & CHANDON ROSÉ 29.95 99.95
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.

White Wine

CHARDONNAY VILLA TERESA 175ml Glass 250ml Glass 750ml Bottle
9.95 12.95 36.95
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

PINOT GRIGIO DOC VENEZIA 9.95 12.95 36.95
Elegant flavour with a slight acidity, well balanced and full-bodied. Excellent with seafood appetizers, fish soups, risottos and shellfish

SAUVIGNON DOC GRAVE DEL FRIULI 9.95 12.95 36.95
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.

PECORINO TERRE DI CHIETI, TOR DEL COLLE 36.95
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

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

Prosecco

PROSECCO DOC FRIZZANTE CORDA 125ml Glass 175ml Glass 750ml Bottle
10.95 12.95 48.95
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.

BELLUSSI PROSECCO DOC (EXTRA DRY) 59.95
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.

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

MOSCATO DOLCE BELLUSSI 8.45 9.45 26.95
Sparkling Wine – NV (Dessert Wine)

Beers

BOTTLE : PERONI OR STELLA 6.95
BOTTLE : 1664 BIÈRE 0.0% ALCOHOL 6.95
DRAFT: PORETTI OR 1664 BLANC* half pint 5.95 pint 8.95
* (Draft beer available at selected branches)
JUG: PORETTI OR SHANDY 22.95
AMALFI SHANDY (Lemonata & Beer) 8.95
APPLE CIDER BOTTLE 7.95

Liqueurs

APERITIFS, LIQUEURS & SPIRITS 25ml 50ml
4.85 6.95
Martini Bianco Campari Whiskey Aperol
Martini Rosso Gin Triple Sec Chambord
Tia Maria Tequila Vodka Cognac
Baileys Limoncello Disaronno Midori

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