



Caffé Concerto



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

WWW.CAFFECONCERTO.CO.UK



BRUNCH



All Day Energiser 18.95

Beetroot houmous, 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 17.95**

 **CHEESE & TOMATO 18.95**

 **CHEESE & MUSHROOM 18.95**

 **SPINACH & CHEESE 19.95**

HAM & CHEESE 19.95

 **SPINACH, MUSHROOM & CHEESE 19.95**

SHARE



Tartine Selection **NEW**

To share 29.95 | For one 19.95

Served with French fries & aioli sauce

Creamy goat's cheese & caramelised onions; Salt beef with pickles & mustard mayo; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

Vegetarian Tartine Selection

To share 28.95 | For one 18.95

Served with French fries & aioli sauce

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

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 6.75

Focaccia, ciabatta, rye bread, grissini, olive tapenade & olive oil

MIXED MARINATED OLIVES 7.45

ITALIAN FLATBREAD

Choose from:

- Roasted garlic & rosemary 10.95
- Pomodoro with basil pesto 11.95
- Caramelised onion topped with gorgonzola dolce & rocket 13.95

PIZZETTA FOCACCIA BREAD **NEW**

Topped with pomodoro, extra virgin olive oil & a choice of:

- Feta cheese, pesto, cherry tomato & spinach 11.95
- Parma Ham, cherry tomato, olives, bocconcini cheese & rocket 12.95



PIZZETTA FOCACCIA BREAD



Starters

BRUSCHETTA 7.95

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

CLASSIC CAPRESE 8.95

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

ROASTED PEPPER CAPRESE 9.95 **NEW**

With olive oil, garlic & basil topped with mozzarella di buffalo

HALLOUMI BRUSCHETTA 9.95

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

WILD MUSHROOM ARANCINI 9.95 **NEW**

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

MUSSELS ARRABBIATA 9.95 **NEW**

With spicy tomato sauce, No'duja & a side of garlic bread

MOZZARELLA STICKS Large 11.95 | Small 7.95

With rocket & concerto sauce

SALT BEEF 12.95

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

ITALIAN MEATBALLS 12.95 **NEW**

Beef meatballs in tomato ragu & garlic ciabatta bread

FRIED CALAMARI Large 18.95 | Small 11.95

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

MOZZARELLA & TOMATO 17.95

with basil pesto

PESTO CHICKEN 18.95

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

CORONATION CHICKEN 18.95 NEW

chicken in a creamy curry sauce with raisins & rocket leaves

PARMA HAM & MOZZARELLA 18.95

with tomato, rocket leaves & olive oil



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

CLASSIC EGG MAYO & CHEESE 16.95

TUNA & AVOCADO 16.95 NEW

Tuna mayo, avocado, pesto & tomato

B.L.T 16.95

Crispy bacon, cheese, lettuce, tomato & mayo

ORIGINAL EGG MAYO & BACON 17.95

CHICKEN MAYO, AVOCADO & LETTUCE 17.95



Open Focaccia

WITH MIXED SALAD & FRENCH FRIES

TUNA & CHEESE MELT 18.95 NEW

Tuna mayo & cheddar cheese

SMOKED SALMON 19.95 NEW

With soft cheese, fresh dill & capers

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

GRILLED HALLOUMI 18.95

with crushed avocado, olives tapanade, roasted red pepper & 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 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

 *Chardonnay*



Fritto Misto Platter 29.95

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




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

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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. Add chicken for + 4.95

SPAGHETTI ALLA CARBONARA 21.95 Cabernet Sauvignon

Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI BOLOGNESE 24.95 Chianti

Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 26.95 Pinot Grigio

With broccoli, cream & dill

SPAGHETTI KING PRAWNS 26.95 Pinot Grigio

With sautéed king prawns, chilli garlic & shellfish bisque

SPAGHETTI ALLA PESCATORA 27.95 Pinot Grigio

Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

PISTACHIO GNOCCHI 23.95 Chardonnay

With pistachio, spinach, pesto & a touch of cream

GNOCCHI FOUR CHEESE & TRUFFLE OIL 19.95

GNOCCHI SORRENTINA 19.95 Merlot Chardonnay

RAVIOLI SPINACH & RICOTTA 21.95 Cabernet Sauvignon

Choose your sauce: Pomodoro, rosé sauce or cream sauce

RIGATONI ARRABBIATA 18.95 Malbec

With spicy tomato sauce & buffalo mozzarella

RIGATONI SICILIANA 21.95 Cabernet Sauvignon

Sun-dried tomato, olives, spinach, aubergine, chilli & garlic, buffalo mozzarella with tomato sauce

RIGATONI TRUFFLE FONDUE 24.95 Chardonnay

With mixed wild mushrooms in a rich truffle cheese fondue

RIGATONI MUSHROOM 24.95 **NEW** Pinot Grigio

With cream of porcini mushroom & truffle infusions

RIGATONI MEATBALLS 24.95 **NEW** Chianti

Rich tomato ragu, topped with Parmesan

RIGATONI CONCERTO 24.95 Pinot Grigio

Chicken, mushroom & cherry tomatoes

Choose your sauce: Rosé sauce, cream sauce or pomodoro

RIGATONI VEGETARIAN CONCERTO 24.95 Pinot Grigio

With mushrooms, sun-dried tomato, broccoli, baby mozzarella, Parmesan & cream sauce **NEW**

RISOTTO WILD MUSHROOM & PARMESAN 19.95 Pinot Grigio

Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO CHICKEN & WILD MUSHROOM 24.95 Pinot Grigio

Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO KING PRAWNS 26.95 Pinot Grigio

Shell-off tiger king prawns in creamy risotto & a shellfish bisque

RISOTTO SEAFOOD 27.95 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 64.95

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 19.95 Chardonnay

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

QUINOA TABBOULEH WITH GRILLED HALLUMI 19.95 Sauvignon Blanc

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

GREEK SALAD 19.95 **NEW** Chardonnay

Feta cheese with cucumber, red onions, tomatoes, green peppers, red chicory, oregano, mint & olives

GOAT'S CHEESE SALAD 21.95 Pinot Grigio **NEW**

Grilled goats cheese on a bed of dressed rocket, figs, roasted pepper, beetroot & a balsamic cream

SALT BEEF SALAD 25.95 Merlot

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

SEAFOOD SALAD 25.95 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 20.95  Pinot Grigio 

- WITH KING PRAWNS 24.95  Chardonnay

- WITH GRILLED SALMON 27.95  Chardonnay

SALMON NIÇOISE 27.95 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 19.95 VEGAN

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

 Chardonnay

FRITTELLE SALAD 19.95 VEGAN

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

 Sauvignon Blanc

QUINOA TABBOULEH

WITH FRITTELLE 20.95  VEGAN  Sauvignon Blanc

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

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Plant-Based Vegan Pasta & Risotto

NO'DUJA RIGATONI 18.95   **Malbec**
With No'duja, tomato sauce, grilled vegetables & chilli **NEW**

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 21.95
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 frittella with grilled halloumi, lettuce,
tomatoes, rose harissa & avocado spread

 **Sauvignon Blanc**



CHICKEN BURGER 21.95

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

 **Pinot Grigio**



CONCERTO BEEF BURGER 23.95

100% 8oz beef, lettuce, tomatoes, American cheese,
red onions, mayo, pickles & 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 23.95

Battered cod fillet with a classic tartar sauce & lemon

 Sauvignon Blanc

GRILLED SEA BASS 26.95 **NEW** Pinot Grigio

Served with baby potatoes, green beans, cherry tomatoes, broccoli, olive & sauce vierge & garnished with root vegetables

GRILLED SALMON STEAK 26.95 Chardonnay

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



Meat

GRILLED MEDITERRANEAN **NEW**


CHICKEN BREAST 25.95  Sauvignon Blanc 

On a bed of marinated roasted vegetables

CHICKEN ESCALOPE 25.95  Merlot 

Served with a choice of spaghetti Napolitano or French fries

GRILLED CHICKEN BREAST 26.95  Pinot Grigio

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

BEEF MEATBALLS 26.95 **NEW**  Malbec 

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

BRAISED LAMB SHANK 26.95  Merlot 

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

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BEST SELLER



Afternoon Tea



for one 34.95 | for two 64.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Coronation chicken **NEW**

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 houmous & crushed avocado; Bruschetta tomato & avocado; Cheddar cheese & caramelised onion

Prosecco Afternoon Tea

for one 39.95 | for two 74.95

All the above & a glass of Prosecco



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Luxury Cream Tea

For one 29.95 | For two 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.

Prosecco Luxury Cream Tea

For one 34.95 | For two 64.95



All the above & a glass of Prosecco

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Hot Desserts

CHERRY FRANGIPANE 11.95

With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE 11.95

Served with custard & vanilla ice cream

AMERICAN PANCAKE 12.95

Served with fresh strawberry & banana, golden syrup

CHOCOLATE FONDANT 12.95

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

CREPES with Nutella 13.95

Add a scoop of vanilla gelato for + 2.00

CREPES 14.95

with Nutella, strawberry and banana

Add a scoop of vanilla gelato for + 2.00

FRENCH TOAST

- Golden syrup 13.95

- Nutella 14.95

- Banana & golden syrup 14.95

- Strawberry, banana & golden syrup 15.95

- Nutella, strawberry, banana & golden syrup 16.95

- Pistachio paste & roasted pistachio 16.95 **NEW**



Danish Pastries

CROISSANT *With jam & butter* 3.95

ALMOND CROISSANT 4.65

CHOCOLATE CROISSANT 4.65

CHOCOLATE & ALMOND CROISSANT 4.65

PAIN AU RAISIN 4.65

APRICOT DANISH 4.65

CINNAMON BUN 4.65

MUFFIN *Chocolate, berries or caramel* 4.65

PALMIERS 3.95

FRANGIPANE *Cherry or apple almond & cinnamon* 6.95

NEW YORK ROLL *Pistachio, hazelnut or chocolate* 7.95 **NEW**




Gluten-Free Cake

CARROT CAKE 7.45 

Carrot sponge with vanilla cream

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Gateaux & Patisserie



FERRERO NOCCIOLA CAKE 8.75 🌿



BISCOFF LOTUS CHEESECAKE 8.75



BLACK FOREST 8.45 🌿
With dark pitted cherries, chocolate sponge & creme chantilly



CHOCOLATE GATEAUX 8.45 🌿
With chocolate creme & delicate Belgian chocolate swirls



STRAWBERRY GATEAUX 8.75 🌿
A light & delicate vanilla sponge with fresh strawberries & cream



MILLE FEUILLE 8.45 🌿
Delicate filo leaves with creme patisserie



HONEY CAKE 8.95 🌿
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 8.95 🌿


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RED VELVET CAKE 8.75 
Red velvet sponge with mascarpone cream



VEGAN PISTACHIO CAKE 8.75 



LEMON MERINGUE 8.45 



SALTED CARAMEL CAKE 8.75



LEMON CHEESECAKE 8.45
Traditional recipe cheesecake with lemon



TIRAMISU 8.45
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



CHOCOLATE ÉCLAIR 6.95 



TARTE 8.95
Strawberries or berries



MACARONS 3 pieces 7.95 



SCONES 6.95
A plain and a raisin with clotted cream & strawberry preserves




LOVE CONCERTO MOUSSE 8.95
Rose & raspberry mousse



SAFFRON MILK CAKE 8.95

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Hot Drinks

ESPRESSO	Double 4.95	Single 3.20
ESPRESSO MACCHIATO		3.75
CAPPUCCINO	Large 5.65	Medium 4.99
AMERICANO		4.99
LATTE		4.99
FLAT WHITE	Large 5.65	Medium 4.99
HOT CHOCOLATE		4.99
CONCERTO HOT CHOCOLATE		5.75
<i>With whipping cream</i>		
BAILEYS HOT CHOCOLATE		8.95



PINK HOT CHOCOLATE 7.95

Strawberry, milk, whipping cream, mini marshmallows & sprinkles

NEW

MOCHA	4.99
SPANISH LATTE	6.95
ROSE SPANISH LATTE	6.95
PISTACHIO GOURMET	6.95
CARAMEL GOURMET	6.95

NEW

NEW

NEW

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

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

TEA 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



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 6.95

Latte, honey & vanilla extract

AUTHENTIC MASALA CHAI LATTE 7.50

With Honey

ORGANIC MATCHA LATTE 7.95

Cocoa-Toffee- Cinnamon



NEW

ROSE LATTE 7.95

Rose syrup, milk & coffee

ORGANIC GOLDEN LATTE 7.95

Tumeric, vanilla & coconut

RUBY LATTE 7.95

Latte with beetroot and ginger

BLUE BUTTERFLY LATTE 7.95

Latte with butterfly pea flower tea & honey



SPANISH LATTE



BLUE BUTTERFLY LATTE

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ICED SPANISH LATTE



ICED BLUE MATCHA



SMOOTHIES

Cold Drinks

STILL WATER	Small 4.85 Large 6.65
SPARKLING WATER	Small 4.95 Large 6.95
COKE, DIET-COKE, COKE ZERO	4.95
SPRITE, FANTA	4.95
APPLETISER	4.95
TONIC WATER / SODA WATER	4.45
ROSE LEMONADE (Franklin)	5.65

Frappuccino

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

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Smoothies

SUPER GREEN NEW	8.95
Kale, banana, pineapple, ginger & lime	
PASSION STORM NEW	8.95
Mango, pineapple & passion fruit	
SUPER BERRY NEW	8.95
Strawberry, banana, cherry, blueberry, lime & acai berry	
MANGO & DRAGON FRUIT NEW	8.95
Mango, dragonfruit, pineapple, papaya & lime juice	

Homemade Lemonade

MINT LEMONADE	8.95
Fresh mint, lemon juice & lemon slices	
STRAWBERRY LEMONADE	8.95
Strawberry puree, fresh lemon juice, strawberries & mint	
RASPBERRY LEMONADE	8.95
Raspberry puree, fresh lemon juice, raspberries & mint	
BLUEBERRY LEMONADE NEW	8.95
Blueberry puree, fresh lemon juice & mint	
PASSION FRUIT LEMONADE	8.95
Passion fruit puree, fresh lemon juice & mint	
PINK GRAPEFRUIT LEMONADE NEW	8.95
Pink grapefruit puree, fresh lemon juice & mint	

Homemade Iced Tea

LEMON ICED TEA	8.95
Fresh lemon juice & homemade iced tea	
STRAWBERRY ICED TEA	8.95
Strawberry puree & homemade iced tea	
PEACH ICED TEA	8.95
Peach puree & homemade iced tea	
PASSION FRUIT ICED TEA	8.95
Passion fruit puree & homemade iced tea	

Juices

CRANBERRY	4.95
APPLE	5.95
ORANGE	5.95
PINEAPPLE	4.95



RASPBERRY LEMONADE



PASSION FRUIT LEMONADE



STRAWBERRY ICED TEA

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PINEAPPLE SUNSET



AMARETTO SOUR



BERRY GIN

Cocktail Selection

LONG ISLAND

Vodka, gin, rum, cointreau, tequila & coke

13.95

MOJITO

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

13.95

STRAWBERRY MOJITO

White rum, lime mint, strawberry & sugar syrup, crushed ice

13.95

PASSION FRUIT MOJITO

White rum, lime mint, passion fruit & sugar syrup, crushed ice

13.95

WATERMELON MOJITO NEW

White rum, lime mint, watermelon & sugar syrup, crushed ice

13.95

RASPEBERRY & ELDERFLOWER MOJITO

White rum, lime mint, strawberry & sugar syrup, crushed ice

13.95

NEW

MARGARITA

A shake of cointreau, tequila, lemon & salt

12.95

PINA COLADA

Bacardi, Malibu, pineapple juice & condensed cream

13.95

COSMOPOLITAN

Vodka, cointreau, fresh lime & cranberry juice

12.95

TEQUILA SUNRISE

Tequila, grenadine & orange

12.95

ESPRESSO MARTINI

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

13.95

PORNSTAR MARTINI

Passion Fruit, vodka, lime juice & house prosecco

12.95

DRY MARTINI

with a green olive

12.95

BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup & coconut milk

11.95

SGOPPINO NEW

Lemon sorbet, limoncello & prosecco

13.95

SUMMER KISS NEW

Watermelon syrup/puree, grenadine, rum & sprite

13.95

BERRY GIN NEW

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

13.95

LOVE CONCERTO PUNCH NEW

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

13.95

LUCID DREAM NEW

Gin, blackberry puree & lime juice

13.95

PINEAPPLE SUNSET NEW

Pineapple juice, passion fruit puree, lime juice & grenadine

13.95

AMARETTO SOUR NEW

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

13.95



SUMMER KISS



SCOPPINO



LUCID DREAM

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Mocktail Selection

V.I.P

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

10.95

RAINBOW

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

10.95

NADA COLADA

Pineapple juice, coconut puree & coconut milk

10.95

STAR MARTINI

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

10.95

VIRGIN BERRY DREAMS NEW

Mulberry puree, raspberry puree, strawberry puree, sprite & curaçao

14.95

VIRGIN MOJITO

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

10.95

FLAVOURED VIRGIN MOJITO

Choose from: Raspberry; Strawberry; or Passion Fruit

10.95

VIRGIN BLUE HAWAIIAN

Pineapple juice, blue curaçao syrup & coconut milk

10.95



NEW

VIRGIN LOVE CONCERTO PUNCH 14.95

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

*Alcoholic option available

Sparkling Cocktails

APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

12.95

GIN & TONIC

12.95

HUGO NEW

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

14.95

RASPBERRY LIMONCELO SPRITZ

Raspberry puree, limoncello & prosecco NEW

14.95

BELLINI

Peach with Prosecco

11.95

MIMOSA

Orange juice with Prosecco

11.95

ROSSINI

Strawberry puree with Prosecco

11.95

CAMPARI

With Prosecco

12.95

KIR ROYAL

Crème de cassis with Prosecco

11.95

CHAMBORD ROYAL

Raspberry liqueur with Prosecco

12.95



HUGO



APEROL SPRITZ

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
Aroma with a hint of raspberry and cinnamon			

MONTEPULCIANO D'ABRUZZO	9.95	11.95	33.95
Well-balanced body bursting with red cherry aromas			

CABERNET SAUVIGNON IGP	9.95	11.95	33.95
Deep ruby red colour with a violet nuances, vinous and spicy scent			

SANT'ILARIO CHIANTI DOCG	9.95	11.95	33.95
Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape			

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>	

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
Light Rose in colour with a rich nose ranging from pear to Rose			

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 CUVEE (HOUSE)	9.95	11.95	49.95
Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes			

PROSECCO (EXTRA DRY) VALDOBBIADENE <i>Superiore Docg</i>	59.95
<i>Aperitif it goes well with salad or fish dish</i>	

ROSE PROSECCO BELCANTO	11.95	14.95	59.95
Our Pinot Noir vinified in rose grape variety			



	200ml Bottle	750ml Bottle
HOUSE CHAMPAGNE	-	69.95
MOËT & CHANDON Brut 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
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			

SAUVIGNON BLANC	9.95	11.95	33.95
Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate			

CHARDONNAY	9.95	11.95	33.95
Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character			

LA CAPLANA GAVI-DI-GAVI DOCGV.	9.95	11.95	33.95
Intense aroma, fruity with floral persistence			

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>	

Dessert Wine

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

Beers

PERONI OR STELLA	5.95
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CIDER	6.95
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Liqueurs

	25ml	50ml
APERITIFS, LIQUEURS & SPIRITS	4.25	6.95

Martini Bianco
Grappa
Tia Maria
Baileys

Jack Daniels
Cognac
Campari
Gin

Tequila
Limoncello
Whiskey
Triple Sec

Vodka

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.

