Aperitif —

PROSECCO DOC FAMIGLIA BOTTER, ITALY (glass 125ml) An aromatic nose of wild apple with hints of honey and floral notes. Light bodied and well balanced, this is a perfect apertif.	8.45
ROSE PROSECCO BELCANTO (glass 125ml) Our Pinot Noir vinified in rose grape variety.	11.95
MOËT & CHANDON Brut Impérial, NV (botttle 200ml)	24.95
MOËT & CHANDON Rosé Impérial, NV (bottle 200ml)	26.95
BELLINI Peach with Prosecco	10.95
APEROL SPRITZ Aperol, prosecco, soda water & orange slice	11.95
HUGO Elderflower syrup, gin, prosecco, soda water, mint & lime	13.95
NEGRONI Gin, campari & Martini rosso	13.95
PASSION FRUIT MOJITO	13.95

White rum, lime mint, passion fruit & sugar syrup, crushed ice	10.75
Festive Aperitifs ***	× [
MISTLETOE MARGARITA Tequila, cointreau, cranberry juice, lime & simple syrup	14.9
GINGERBREAD COCKTAIL Baileys, vodka, gingerebread syrup, vanilla syrup & cream	14.9
CHRISTMAS MOJITO White rum, coconut rum, coconut milk, soda water, lime juice & mint	14.9

Book your party with us

Celebrate in lavish style at Caffè



Concerto. Our bespoke service is tailored to meet your every request, including the delivery of your celebration cake directly to your table when you order with us. Simply scan the QR code to book your table and order your cake, and we'll ensure your party is truly unforgettable.

www.

Gift Vouchers

Scan the QR code or visit caffeconcerto.co.uk/shop/gift-vouchers to explore our selection of gift vouchers and experiences

BRUSCHETTA 8.95 Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings &drizzled with olive oil

ITALIAN FLATBREAD 9.95 Roasted garlic & rosemary

dressina

SPAGHETTI ALLA

CARBONARA 22.95

Smoked pancetta, parmesan & egg yolk

with cream

SPAGHETTI BOLOGNESE 22.95

Traditional minced beef raqu

CLASSIC CAPRESE 9.95 Mozzarella di Buffala, vine tomatoes, basil oil & balsamic cream

Concerto Caffé Concerto con

HALLOUMI BRUSCHETTA 10.95 Chargrilled ciabatta topped with marinated vine cherry tomato, mint, parsley & olive oil

WILD MUSHROOM ARANCINI 10.95 A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, aioli sauce & truffle infused

cream of porcini

Starters_____

ITALIAN MEATBALLS 11.95 Beef meatballs in tomato raqu & garlic ciabatta bread

GOAT'S CHEESE

SALAD 23.95

Grilled goats cheese on a bed of dressed

rocket, figs, grilled Mediterranean

vegetables, beetroot & a balsamic cream

Salad _____

FRIED CALAMARI 12.95 Breaded calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS 13.95 Fried king prawns, courgette & carrot ribbon with a sweet chilli

SALMON NIÇOISE 24.95

Grilled salmon fillet, mixed leaf salad, fresh

green beans, boiled egg, baby potatoes,

olives, tomatoes & extra virgin olive oil



SALAD 21.95 Grilled chicken, crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing

Pasta & Risotto

SPAGHETTI AL PESTO 19.95 SPAGHETTI ALLA PESCATORA 25.95 Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes mushroom, sun-dried tomato, spinach \mathcal{E} parmesan. Add chicken for + 4.95 in shellfish bisque

> **GNOCCHI FOUR CHEESE** & TRUFFLE OIL 22.95

RAVIOLI SPINACH & RICOTTA 20.95 Choose your sauce: Pomodoro, rosé sauce or cream sauce

RIGATONI ARRABBIATA 18.95 With spicy tomato sauce & buffalo mozzarella

RIGATONI CONCERTO 23.95 Chicken, mushroom & cherry tomatoes. Choose your sauce: Rosé sauce, cream sauce or pomodoro

MEATBALLS 24.95 Rich tomato ragu, topped with Parmesan

FRITTO MISTO PLATTER 26.95

Breaded calamari rings, tiger king prawns,

cod fillets, courgette & carrots ribbons, aioli

& sweet chilli dip

GRILLED CHICKEN

BREAST 25.95

With a creamy mushroom sauce served

RISOTTO WILD MUSHROOM & PARMESAN 18.95 Sauted mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO CHICKEN & WILD MUSHROOM 21.95 Grilled chicken, sauted mixed wild mushrooms finished with parmesan \mathcal{E} a hint of truffle

RISOTTO KING PRAWNS 24.95 Shell-off tiger king prawns in creamy risotto & a shellfish bisque

CHICKEN BURGER 19.95 Chargrilled chicken breast, halloumi, lettuce, tomato & concerto sauce

CONCERTO BEEF BURGER 20.95 100% 8oz beef, lettuce, tomatoes, American cheese, red onions, mayo, pickles & concerto sauce

CONCERTO **FISH & CHIPS** 19.95 Battered cod fillet with a classic tartar sauce & lemon

BEEF MEATBALLS 25.95 Beef meatballs in tomato raqu, roasted peppers on a bed of parmesan risotto

0-2 Sides

French Fries | Sautéd Baby Potatoes | Sautéd Spinach | Mix salad | Tomato & onion salad | Mash potatoes | Mash sweet potatoes | Caesar salad | Roasted vegetables 5.95

with sautéed baby potatoes, green beans & roasted vine cherry tomatoes

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RIGATONI

GRILLED SALMON STEAK 25.95 With sautéed baby potatoes, spinach, broccoli, dill, capers & lemon butter sauce

BRAISED LAMB SHANK 26.95 Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy



Christmas Specials of the Month

CHICKEN LIVER PATE 9.45 with a cranberry sauce, pickles & toast

> **RAVIOLI LOBSTER** Large 24.95 | Small 12.95 In a fish bisque

ROASTED TURKEY BREAST 24.95

With roasted potato, brussel sprout, yorkshire pudding & gravy sauce

CONFIT DUCK 25.95

Sweet potato mash, roasted vegetables, broad beans & mix berry gravy

<u>, avenue</u>



BEST FOR SHARING 64.95

Choose one seafood, one meat & one vegetarian dish from our selection of pastas, risotto & gnocchi

Sommelier's Wine Selection

Elevate your meal further with a handpicked wine from our sommelier's selection, designed to complement and heighten your dining experience. Simply enquire with our staff, and they'll happily present you with our wine list and guide you to make the perfect choice.



Vegetarian and vegan menu available on request

Scan for alleray & nutritional information

Please always inform your server of any alleraies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot avarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A 9.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 3% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.