

Caffè Concerto

LONDON

Aperitif

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

Festive Aperitifs

- MISTLETOE MARGARITA** 14.95
Tequila, cointreau, cranberry juice, lime & simple syrup
- GINGERBREAD COCKTAIL** 14.95
Baileys, vodka, gingerbread syrup, vanilla syrup & cream
- CHRISTMAS MOJITO** 14.95
White rum, coconut rum, coconut milk, soda water, lime juice & mint

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.

Gift Vouchers



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

Starters

- BRUSCHETTA** 8.95
Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil
- ITALIAN FLATBREAD** 9.95
Roasted garlic & rosemary
- CLASSIC CAPRESE** 9.95
Mozzarella di Buffalo, vine tomatoes, basil oil & balsamic cream
- 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
- ITALIAN MEATBALLS** 11.95
Beef meatballs in tomato ragu & garlic ciabatta bread
- 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

Salad

- SUPER FOOD SALAD** 21.95
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, asparagus, cherry tomatoes & raspberry dressing
- CHICKEN CAESAR SALAD** 21.95
Grilled chicken, crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing
- GOAT'S CHEESE SALAD** 23.95
Grilled goats cheese on a bed of dressed rocket, figs, grilled Mediterranean vegetables, beetroot & a balsamic cream
- SALMON NIÇOISE** 24.95
Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil

Pasta & Risotto

- SPAGHETTI AL PESTO** 19.95
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** 22.95
Smoked pancetta, parmesan & egg yolk with cream
- SPAGHETTI ALLA PESCATORA** 25.95
Tiger king prawns, squid rings, mussels, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque
- RIGATONI ARRABBIATA** 18.95
With spicy tomato sauce & buffalo mozzarella
- RISOTTO WILD MUSHROOM & PARMESAN** 18.95
Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle
- RIGATONI CONCERTO** 23.95
Chicken, mushroom & cherry tomatoes. Choose your sauce: Rosé sauce, cream sauce or pomodoro
- RISOTTO CHICKEN & WILD MUSHROOM** 21.95
Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle
- GNOCCHI FOUR CHEESE & TRUFFLE OIL** 22.95
- RIGATONI MEATBALLS** 24.95
Rich tomato ragu, topped with Parmesan
- RISOTTO KING PRAWNS** 24.95
Shell-off tiger king prawns in creamy risotto & a shellfish bisque
- SPAGHETTI BOLOGNESE** 22.95
Traditional minced beef ragu
- RAVIOLI SPINACH & RICOTTA** 20.95
Choose your sauce: Pomodoro, rosé sauce or cream sauce

Pizza

- MARGHERITA** 17.95
Mozzarella, tomatoes & fresh basil
- VEGETARIAN** 19.95
Mushrooms, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes
- SALAMI PIZZA** 20.95
Chilli, mozzarella, tomatoes & fresh basil
- CONTADINA** 20.95
Mozzarella, tomatoes, roasted chicken, pepper & aubergine

Main

- 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 ragu, roasted peppers on a bed of parmesan risotto
- 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 with sautéed baby potatoes, green beans & roasted vine cherry tomatoes
- 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

Sides

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

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

Festive Cicchetti Tower

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.



Scan for allergy & nutritional information

Vegetarian and vegan menu available on request.

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee 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.