



*Caffè Concerto*

# LA DOLCE VITA

*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.*

[WWW.CAFFECONCERTO.CO.UK](http://WWW.CAFFECONCERTO.CO.UK)



XXV.08.18 Amalfi WD Dinner\_+P\_Arabic



GLUTEN-FREE OPTION AVAILABLE.  
PLEASE ASK ONE OF OUR STAFF MEMBERS FOR THE GLUTEN-FREE MENU.

## Brunch

### **All Day Energiser** (769 cal) 18.95

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

### **Salmon & Avocado Tartine** (613 cal) 21.95

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)

#### **CHEESE & TOMATO** (612 cal) 19.95

#### **HAM & CHEESE** (663 cal) 19.95

#### **SPINACH, MUSHROOM & CHEESE** (622 cal) 20.95

## Tartine Selection

To share (1893 cal) 29.95 | For one (987 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

## Shakshuka

### **TRADITIONAL SHAKSHUKA** (689 cal) 18.95

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

### **SHAKSHUKA WITH**

#### **POACHED EGGS & RICOTTA** (724 cal) 19.95

Baked red pepper & lightly spiced tomato ragù with poached eggs, creamy ricotta, fresh herbs & Amalfi lemon zest.  
Served with grilled focaccia.



SHAKSHUKA



SHARE

## Concerto Misto Tower

(1786 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 (1402 cal) 29.95 | For one (832 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

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## Aperitifs *The perfect start to an Italian experience*

**PROSECCO 9.95 | APEROL OR AMALFI SPRITZ 11.95 | CAMPARI (with Prosecco) 11.95**  
**CAPRI COOLER (non-alcoholic) 8.95**

## Bread & Nibbles

**ITALIAN BREAD BASKET (420 cal) 6.95**  
 Focaccia, ciabatta, rye bread, grissini, olive tapenade, ricotta cheese & olive oil

**MIXED MARINATED OLIVES (512 cal) 7.95**

**ITALIAN FLATBREAD 9.95**

Choose from:

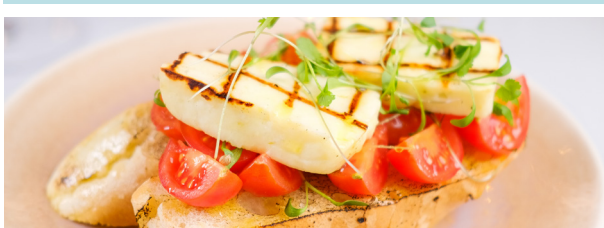
- Roasted garlic & rosemary (763 cal)
- Pomodoro with basil pesto (777 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (1049 cal)



ITALIAN FLATBREAD



CAPRESE AMALFITANA



HALLOUMI BRUSCHETTA



WILD MUSHROOM ARANCINI



MOZZARELLA STICKS

## Starters

**BRUSCHETTA (168 cal) 8.95**  
 Chargrilled ciabatta topped with diced vine tomatoes, garlic, parmesan shavings & drizzled with olive oil

**CAPRESE AMALFITANA (372 cal) 11.95**  
 Mozzarella di buffala, Amalfi lemon zest, tomatoes, basil oil, sea salt & focaccia

**HALLOUMI BRUSCHETTA (481 cal) 11.95**  
 Chargrilled ciabatta topped with marinated vine cherry tomato, mint, parsley & olive oil

**WILD MUSHROOM ARANCINI (789 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 (671 cal) 11.95 | Small (379 cal) 7.95  
 With rocket & concerto sauce

### FRIED CALAMARI

Large (516 cal) 19.95 | Small (262 cal) 12.95  
 Breaded calamari rings, courgette & carrot ribbon with aioli sauce

### FRIED KING PRAWNS

Large (274 cal) 22.95 | Small (185 cal) 14.95  
 Fried king prawns, courgette & carrot ribbon with a sweet chilli

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CORONATION CHICKEN



CLASSIC EGG MAYO & CHEESE

## Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

**HAM & CHEESE** (855 cal) 16.95

with tomato, cheddar, rocket leaves & olive oil

 **MOZZARELA & TOMATO** (1062 cal) 17.95  
with basil pesto

 **PESTO CHICKEN** (1162 cal) 18.95  
with mayo, basil pesto, rocket leaves & sun-dried tomato

 **CORONATION CHICKEN** (917 cal) 18.95  
chicken in a creamy curry sauce with raisins, tomato & rocket leaves

**PARMA HAM & MOZZARELLA** (942 cal) 19.95  
with tomato, rocket leaves & olive oil

**OPEN SMOKED SALMON** (853 cal) 21.95  
With soft cheese, fresh dill & capers

## Toasted Club

## Sandwiches

WITH MIXED SALAD & FRENCH FRIES

**CLASSIC EGG MAYO & CHEESE** (1070 cal) 16.95

**B.L.T** (1010 cal) 17.95  
Crispy bacon, cheese, lettuce, tomato & mayo

**ORIGINAL EGG MAYO & BACON** (898 cal) 16.95

**CHICKEN MAYO, AVOCADO & LETTUCE** 18.95  
(1019 cal) 

## Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

 **GRILLED HALLOUMI** (785 cal) 18.95  
with crushed avocado, olives tapanade, roasted red pepper & tomato

 **CHICKEN ESCALOPE** (630 cal) 19.95  
with vine tomatoes, rocket, pickles & concerto sauce



CHICKEN ESCALOPE

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## Salad



### TRICOLORE (660 cal) 19.95

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



### QUINOA TABBOULEH WITH GRILLED HALLOUMI (822 cal) 22.95

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



### GOAT'S CHEESE SALAD (933 cal) 25.95

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

### SEAFOOD SALAD (670 cal) 27.95

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 (685 cal) 25.95

- WITH KING PRAWNS (534 cal) 27.95

- WITH GRILLED SALMON (792 cal) 27.95

### SALMON NIÇOISE (704 cal) 28.95

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



SALMON NIÇOISE



QUINOA TABBOULEH WITH FRITTELLE

## Vegan Salad



### SUPER FOOD SALAD (259 cal) 23.95

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



### FRITTELLE SALAD (604 cal) 23.95

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 24.95

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

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SCIALATIELLI WITH KING PRAWNS



LEMON RISOTTO WITH COURGETTE



GNOCCHI FOUR CHEESE & TRUFFLE OIL

## Pasta & Risotto

### SPAGHETTI ALLA NAPOLITANA 18.95

With tomato sauce & buffalo mozzarella (846 cal)

### SPAGHETTI AL PESTO 24.95

Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & parmesan

(1493 cal) Add chicken for + 4.95

### SPAGHETTI ALLA CARBONARA 26.95

Smoked pancetta, parmesan & egg yolk with cream (1648 cal)

### SPAGHETTI BOLOGNESE (890 cal) 26.95

Traditional minced beef ragu

### SPAGHETTI SMOKED SALMON 29.95

With broccoli, cream & dill (1529 cal)

### SCIALATIELLI MUSHROOM

### TRUFFLE FONDUE (1469 cal) 26.95

With mixed wild mushrooms in a rich truffle cheese fondue

### LEMON SCIALATIELLI WITH KING PRAWNS (704 cal) 29.95

Traditional Amalfi pasta with Amalfi lemon butter sauce, tiger king prawns, fresh basil & fresh herbs

### SCIALATIELLI WITH MIXED SEAFOOD 29.95

Traditional Amalfi pasta with tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque & lemon zest

(931 cal)

### GNOCCHI SORRENTINA (552 cal) 21.95

With tomato sauce & buffalo mozzarella

### PISTACHIO GNOCCHI (1223 cal) 24.95

With pistachio, spinach, pesto & a touch of cream

### GNOCCHI FOUR CHEESE & TRUFFLE OIL (1432 cal) 25.95

### RAVIOLI SPINACH & RICOTTA (1295 cal) 22.95

Choose your sauce: Pomodoro, rosé sauce or cream sauce

### RIGATONI ARRABBIATA (852 cal) 21.95

With spicy tomato sauce & buffalo mozzarella

### RIGATONI SICILIANA (968 cal) 26.95

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

### RIGATONI CONCERTO (1278 cal) 27.95

Chicken, mushroom & cherry tomatoes

Choose your sauce: Rosé sauce, cream sauce or pomodoro

### RISOTTO WILD MUSHROOM & PARMESAN (678 cal) 19.95

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

### LEMON RISOTTO WITH COURGETTE (608 cal) 24.95

Creamy lemon risotto with courgettes, mint & shaved Parmigiano

### RISOTTO CHICKEN & WILD MUSHROOM (753 cal) 27.95

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

### RISOTTO KING PRAWNS (691 cal) 29.95

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

### RISOTTO SEAFOOD (796 cal) 29.95

With tiger king prawns, squid rings, salmon, fresh basil, chilli, garlic & cherry tomatoes in shellfish bisque

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## Rustic Artisano Pizza

 **MARGHERITA** (1264 cal) 17.95  
Mozzarella, tomatoes & fresh basil

 **WILD MUSHROOM** (1360 cal) 19.95  
Mozzarella, mushrooms, tomatoes, truffle oil & olives

 **VEGETARIAN** (1234 cal) 19.95  
Mushrooms, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

 **QUATTRO FORMAGGI** (1476 cal) 21.95  
Mozzarella, gorgonzola, goat cheese & cheddar cheese

**SALAMI PIZZA** (1329 cal) 21.95  
Chilli, mozzarella, tomatoes & fresh basil

**CALZONE** (1203 cal) 19.95

Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms



**CONTADINA** (1299 cal) 21.95

Mozzarella, tomatoes, roasted chicken, pepper & aubergine

**PARMA HAM & ROCKET** (1292 cal) 22.95

Parma ham, rocket leaves, mozzarella & cherry tomatoes

**CAPRICCIOSA** (1362 cal) 22.95

Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

**TIGER KING PRAWNS** (1278 cal) 25.95

Mozzarella, tomatoes, tiger king prawns, chillies & garlic oil

## Vegan Pasta & Risotto

**CHICKPEA & TOMATO RISOTTO** (805 cal) 24.95  **VEGAN**  
With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers

**BROCCOLI & SPINACH SPAGHETTI** (681 cal) 25.95  **VEGAN**  
Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers

**RIGATONI WILD MUSHROOM** (896 cal) 26.95  **VEGAN**  
With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream

**VEGAN PESTO SPAGHETTI** (1001 cal) 26.95  **VEGAN**  
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 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.*

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GRILLED CHICKEN BREAST WITH LEMON & HERBS

## Meat



### CHICKEN MILANESE (1081 cal) 26.95

Chicken escalope served with a choice of spaghetti Napolitano or French fries



GRILLED CHICKEN BREAST



### GRILLED CHICKEN WITH LEMON & HERBS 28.95

Grilled chicken glazed with Amalfi lemon reduction with roasted potatoes & roasted vegetables (662 cal)



BRAISED LAMB SHANK



### 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) 28.95

Slowly braised lamb shank with creamy mashed potatoes, roasted

## Burgers WITH FRENCH FRIES



### VEGAN BURGER (1107 cal) 19.95

A sweet potato & lentil frittelle, lettuce, tomatoes, rose harissa & avocado spread



### VEGETARIAN BURGER (705 cal) 19.95

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



### CHICKEN BURGER (1009 cal) 22.95

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



### CONCERTO BEEF BURGER (1299 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 (908 cal) 22.95

Battered cod fillet with a classic tartar sauce & lemon

### GRILLED SALMON STEAK (738 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) 39.95

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



MASH POTATOES

## Side Dish

French Fries (242 cal) | Mix salad (252 cal) | Tomato & onion salad (124 cal) 5.95

Sautéed Baby Potatoes (242 cal) | Sautéed Spinach (121 cal) |

Mash potatoes (416 cal) | Caesar salad (435 cal) | Roasted vegetables (280 cal) 6.95

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## Luxury Cream Tea

For one (1076 cal) **29.95** |

For two (2194 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 (1196 cal) **34.95** |

For two (2464 cal) **64.95**

*All the above & a glass of Prosecco*



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# Afternoon Tea



for one (1444 cal) **34.95** |

for two (2831 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 (1564 cal) **39.95** |

for two (3071 cal) **74.95**

All the above & a glass of Prosecco



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### STRAWBERRY GATEAUX

10.95

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



### CHOCOLATE GATEAUX

10.95

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



### BLACK FOREST 10.95

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



### MILLE FEUILLE

10.45

*Delicate filo leaves with creme  
patisserie (597 cal)*



### HONEY CAKE 10.95

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



### PISTACHIO HONEY CAKE

10.95

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



### RED VELVET CAKE 10.45

*Red velvet sponge with  
mascarpone cream (705 cal)*



### TIRAMISU

9.95

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



### OREO CHEESECAKE

9.95

*(685 cal)*

**NEW**



### DUBAI CHOCOLATE

10.95

*(622 cal)*

**NEW**



**GLUTEN-FREE**

### CHOCOLATE & RASPBERRY CAKE 9.95

*(560 cal)*

**VEGAN**



**GLUTEN-FREE**

### LEMON DRIZZLE CAKE 9.95

*Lemon or raspberry (705 cal)*

**VEGAN**

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**BISCOFF  
LOTUS  
CHEESECAKE**  
9.95  
(655 cal)



**LEMON  
CHEESECAKE**  
9.95  
*Traditional recipe cheesecake  
with lemon (689 cal)*



**PASSION  
FRUIT  
CHEESECAKE**  
10.25  
(703 cal)  
**NEW**



**MANGO &  
COCONUT  
MOUSSE**  
10.25  
(698 cal)  
**NEW**



**PISTACHIO  
DOLCE** 10.95  
(453 cal)



**SAFFRON  
MILK CAKE**  
10.95  
(580 cal)



**TARTE** 10.75  
*Strawberries or berries  
(464 cal)*



**AMALFI  
LEMON  
MERINGUE**  
9.25  
(689 cal)



**MACARONS**  
3 pieces 9.95  
(197 cal)



**MACARON  
CAKE** 10.75  
*Pistachio or raspberry  
(477 cal)*



**CHOCOLATE  
ÉCLAIR** 9.25  
(493 cal)



**SCONES**  
8.25  
*A plain and a raisin  
with clotted cream &  
strawberry preserves  
(523 cal)*

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CHOCOLATE FONDANT

## Hot Dessert

### CHERRY FRANGIPANE (680 cal) 14.95

With custard & a scoop of vanilla gelato

### APPLE CRUMBLE FRANGIPANE (632 cal) 14.95

Served with custard & vanilla ice cream

### CHOCOLATE FONDANT (679 cal) 14.95

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

### AMERICAN PANCAKE

- Strawberry & banana, golden syrup (787 cal) 16.95

- Amalfi lemon ricotta, berries & golden syrup (901 cal) 17.95

### CREPES

- Nutella (743 cal) 15.95

- Nutella, strawberry and banana (798 cal) 16.95

- Amalfi lemon ricotta, berries & golden syrup (743 cal) 16.95

Add a scoop of vanilla gelato for + 2.00

### FRENCH TOAST

- Golden syrup (612 cal) 15.95

- Nutella (886 cal) 16.95

- Banana & golden syrup (689 cal) 16.95

- Strawberry, banana & golden syrup (488 cal) 17.95

- Nutella, strawberry, banana & golden syrup (980 cal) 18.95



CREPES



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

**PALMIERS** 4.35

**FRANGIPANE** Cherry or apple almond & cinnamon 6.95

**MUFFIN** Chocolate, berries or caramel 4.95

**NEW YORK ROLL** Pistachio, hazelnut or chocolate 6.95

## NEW



### AMALFI LEMON SORBET (344 cal) 11.95

## Make your own Gelato

**1 SCOOP** 6.95

**2 SCOOPS** 8.95

**3 SCOOPS** 10.95

Chocolate

Vanilla

Strawberry

Mango Sorbet

Lemon Sorbet

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## Hot Drinks

**ESPRESSO** (9/4 cal) Double 6.25 Single 3.75

**ESPRESSO MACCHIATO** (12 cal) Double 6.25 Single 3.95

**CAPPUCCINO** (180/150 cal) Large 6.95 Medium 6.35

**FLAT WHITE** (180/150 cal) Large 6.95 Medium 6.35

**AMERICANO** (15 cal) 6.35

**LATTE** (155 cal) 6.35

**MOCHA** (286 cal) 6.35

**HOT CHOCOLATE** (300 cal) 6.50

**CONCERTO HOT CHOCOLATE** (350 cal) 6.75

With whipping cream

**SPANISH LATTE** (395 cal) 7.25

**BAILEYS HOT CHOCOLATE** 10.95

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

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



**TURKISH COFFEE**  
(6 cal) 7.95

**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

Fresh Mint Tea  

**FLORA TEA** Blossoming Tea

5.50

5.95

5.75

6.75

## 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)

6.50

Latte, honey, vanilla extract

**AUTHENTIC MASALA CHAI LATTE** (190 cal) 6.95

With Honey

**ORGANIC MATCHA LATTE** (135 cal)

7.35

Cocoa-Toffee- Cinnamon

**ORGANIC GOLDEN LATTE** (135 cal)

7.35

Tumeric-Vanilla-Coconut

**RUBY LATTE** (125 cal)

7.35

Latte with beetroot and ginger

**BLUE BUTTERFLY LATTE** (196 cal)

7.35

Latte with butterfly pea flower tea & honey



**ROSE LATTE**

(185 cal) 7.35

Rose syrup, milk & coffee

## Arabic Set Menu

**For one 29.95 | For two 56.95**

Arabic Coffee  
Special Blend  
Selection of Cakes

Baklava, dates, mamoul & mini cake



Arabic Coffee  
Dallah  
Served with  
Dates

**For One 15.95**

**For Two 28.95**

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ICED SPANISH LATTE



ICED STRAWBERRY MATCHA



SMOOTHIES

## Cold Drinks

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

## Frappuccino

<b>ICED CAFFE LATTE (130 cal)</b>	6.50
<b>ICED CAFFE MOCHA (350 cal)</b>	6.50
<b>ICED STRAWBERRY MATCHA (210 cal)</b>	8.35
<b>ICED BLUE MATCHA (190 cal)</b>	8.35
<b>ICED SPANISH LATTE (245 cal)</b>	8.35

### Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.70p

## Juices

<b>ORANGE &amp; PASSION FRUIT (210 cal)</b>	4.95
<b>BEETROOT &amp; GINGER (129 cal)</b>	5.75
<b>CRANBERRY (137 cal)</b>	4.25
<b>APPLE (112.5 cal)</b>	4.95
<b>ORANGE (105 cal)</b>	5.75
<b>PINEAPPLE (132 cal)</b>	4.25

## Smoothies

<b>SUPER GREEN (228 cal)</b> Kale, banana, pineapple, ginger & lime	8.50
<b>PASSION STORM (252 cal)</b> Mango, pineapple & passion fruit	8.50
<b>SUPER BERRY (172 cal)</b> Strawberry, banana, cherry, blueberry, lime & acai berry	8.50
<b>MANGO &amp; DRAGON FRUIT (224 cal)</b> Mango, dragonfruit, pineapple, papaya & lime juice	8.50

## Homemade Lemonade

<b>MINT LEMONADE (59 cal)</b> Fresh mint, lemon juice & lemon slices	8.75
<b>FLAVOURED LEMONADE</b> Strawberry, raspberry, mulberry, passion fruit or pink grapefruit	8.95
<b>GUAPA BONITA LEMONADE (90 cal)</b> Guava & papaya puree, fresh mint, lemon juice & lemon slices	8.95

## Homemade Iced Tea

<b>LEMON BASIL ICED TEA (0 cal)</b> Homemade iced tea with fresh basil & Amalfi lemon juice	9.95
<b>FLAVOURED ICED TEA</b> Amalfi lemon, Strawberry, Peach or Passion Fruit	8.75



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.







BERRY GIN



ESPRESSO MARTINI



PORNSTAR MARTINI

## Cocktail Selection

### GIN & TONIC

Gin, tonic water & lime

11.95

### BLUE HAWAIIAN

Pineapple juice, rum, blue curacao syrup, coconut milk & fresh pineapple

11.95

### MARGARITA

A shake of triple sec, tequila, lemon & salt

12.95

### COSMOPOLITAN

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

12.95

### TEQUILA SUNRISE

Tequila, grenadine, orange juice & orange slice

12.95

### PORNSTAR MARTINI

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

12.95

### DRY MARTINI

Vodka & vermouth with a green olive

12.95

### BERRY GIN

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

13.95

### LOVE CONCERTO PUNCH

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

13.95

### LONG ISLAND

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

13.95

### NEGRONI

Gin, campari, Martini rosso & orange slice

13.95

### PINA COLADA

White rum, coconut cream, pineapple juice & fresh pineapple

13.95

### 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

13.95

### AMARETTO SOUR

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

13.95

## Sip the Season

### CLASSIC MOJITO 13.95

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

### FLAVOURED MOJITO 13.95

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

### GUAPA BONITA MOJITO 13.95

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



## Jug (SERVES 3)

### AMALFI SPRITZ

29.95

### MIDORI SPRITZ

29.95

### PIMM'S

29.95

### PORETTI DRAFT BEER OR SHANDY

20.95



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NADA COLADA



RAINBOW



V.I.P

## Non-Alcoholic Cocktails

### CAPRI COOLER

9.95

Fresh Amalfi lemon juice, basil, soda water, a touch of honey & orange zest

### V.I.P

10.95

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

### RAINBOW

10.95

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

### NADA COLADA

10.95

Pineapple juice, coconut puree, coconut milk & fresh pineapple

### STAR MARTINI

10.95

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

### VIRGIN MOJITO

10.95

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

### VIRGIN RASPBERRY MOJITO

10.95

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

### VIRGIN STRAWBERRY MOJITO

10.95

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

### VIRGIN PASSION FRUIT MOJITO

10.95

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

### VIRGIN BLUE HAWAIIAN

10.95

Pineapple juice, blue curacao syrup & coconut milk

### PINK DREAM

12.95

Lemon juice, watermelon puree, elderflower syrup, mint & watermelon

### VIRGIN LOVE CONCERTO PUNCH

12.95

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

## Sparkling Cocktails

### BELLINI

10.95

Peach with Prosecco

### ROSSINI

10.95

Strawberry puree with Prosecco

### KIR ROYAL

10.95

Creme de cassis with Prosecco

### CHAMBORD ROYAL

11.95

Raspberry liqueur with Prosecco

### CAMPARI

11.95

With Prosecco

### AMALFI SPRITZ

11.95

Limoncello, prosecco, soda, fresh basil & orange peel

### APEROL SPRITZ

11.95

Aperol, prosecco, soda water & orange slice

### MIDORI SPRITZ

11.95

Midori, prosecco, soda water, mint & melon

### HUGO

11.95

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

### RASPBERRY LIMONCELO SPRITZ

13.95

Raspberry puree, limoncello & prosecco



GIN & TONIC



APEROL SPRITZ

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

## Red Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>MERLOT DOC VENEZIA</b>	7.95	9.95	26.95

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.

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

<b>MONTEPULCIANO D'ABRUZZO, SAN ANTINI</b>	9.95	12.95	36.95
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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

<b>CHIANTI CLASSICO DOCG UGGIANO</b>	44.95
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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

<b>CABERNET SAUVIGNON DOC VENEZIA (CAMUL)</b>	48.95
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It ages inside small slavic 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

	175ml Glass	250ml Glass	750ml Bottle
<b>PINOT GRIGIO ROSE SAN ANTINI</b>	8.95	11.95	33.95

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.

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

## Non-Alcoholic Wine

	125ml Glass	175ml Glass	750ml Bottle
<b>PIOPPO NERO 0.0 METICO</b>	8.45	9.45	26.95

Zero alcohol semi-sparkling red

## Champagne



	200ml Bottle	750ml Bottle
<b>MOËT &amp; CHANDON</b>	24.95	79.95

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.

<b>MOËT &amp; CHANDON ROSÉ</b>	26.95	89.95
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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

	175ml Glass	250ml Glass	750ml Bottle
<b>CHARDONNAY VARIETALE</b>	7.95	9.95	26.95

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

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

<b>SAUVIGNON DOC GRAVE DEL FRIULI</b>	9.95	12.95	36.95
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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.

<b>PECORINO TERRE DI CHIETI, TOR DEL COLLE</b>	36.95
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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

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

## Prosecco

	125ml Glass	175ml Glass	750ml Bottle
<b>PROSECCO DOC FRIZZANTE CORDA</b>	9.95	11.95	46.95

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.

<b>BELLUSSI PROSECCO DOC (EXTRA DRY)</b>	59.95
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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.

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

<b>MOSCATO DOLCE BELLUSSI</b>	8.45	9.45	26.95
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Sparkling Wine— NV (Dessert Wine)

## Beers

<b>BOTTLE : PERONI OR STELLA</b>	5.95
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<b>DRAFT: PORETTI OR 1664 BLANC*</b>	half pint 4.95	pint 7.95
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\* (Draft beer available at selected branches)

<b>JUG: PORETTI OR SHANDY</b>	20.95
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<b>AMALFI SHANDY (Lemonata &amp; Beer)</b>	8.95
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<b>APPLE CIDER BOTTLE</b>	6.95
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## Liqueurs

	25ml	50ml
<b>APERITIFS, LIQUEURS &amp; SPIRITS</b>	4.25	6.95

Martini Bianco  
Martini Rosso  
Tia Maria  
Baileys

Campari  
Gin  
Tequila  
Limoncello

Whiskey  
Triple Sec  
Vodka  
Disaronno

Aperol  
Chambord  
Cognac  
Midori

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TASTE THE SEASON  
*Fresh Summer Fruit Cakes*



SCAN THE QR-CODE AND ORDER  
THE PERFECT SUMMER CAKE!

