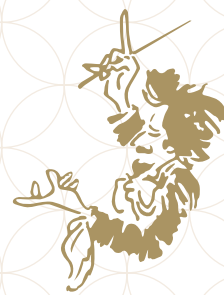


# Caffé Concerto



## Our History

*Caffé Concerto was created in Italy in 1920, showcasing artists of the calibre of the great Tenor Tito Schipa and Beniamino Gigli. Maxim Gorky himself would sit at a table in the eighteenth-century Venetian style room and talk with intellectuals from the English colony in Alassio. The delicacies created by Rinaldo Balzola - who had learnt the art from Gustavo Pfatisch in Turin - becoming the head pastry cook for the Royal House of Savoy in 1929, even lured in D'Annunzio and Duse. Finding that their patisseries made Italy that little bit sweeter, the captains of Industry Motta and Alemagna were also famously known to take pause at Caffé Concerto.*

*Caffé Concerto è nato in Italia, intorno al 1920, esibendo artisti del calibro di Tito Schipa e Beniamino Gigli. Maksim Gor'kij sedeva nella sala veneziana Settecentesca, incontrando le "menti" della colonia inglese di Alassio. Le raffinatezze create da Rinaldo Balzola, che aveva imparato l'arte da Gustavo Pfatisch a Torino ed era divenuto nel 1929 capo-pasticcere della Real Casa Savoia, attirarono persino D'Annunzio e la Duse. Sostavano qui anche i due industriali più dolci d'Italia: Motta e Alemagna.*

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



WWW.CAFFECONCERTO.CO.UK

# Brunch

## Garden Breakfast

**V GARDEN BREAKFAST 12.95**

Two fried eggs, toasted rye bread, avocado, halloumi cheese, tomatoes, baked beans, hash brown & rocket



## Poached eggs

**EGGS FLORENTINE 14.95**

Poached eggs on a toasted English muffin, with hollandaise sauce, spinach & Scottish smoked salmon

## Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce:

**GRILLED BACON 11.95**

**V CRUSHED AVOCADO 12.95**

**SMOKED SALMON 14.95**



## Salmon & Avocado Tartine 13.95

Scottish smoked salmon, soft cream cheese, caper tartine served on toasted rye bread  
&

Sliced avocado, diced tomatoes and soft cheese tartine served on toasted rye bread

add a poached egg for 1.95



## Omelette (Served with chips)

**V PLAIN OMELETTE 10.95**

**V MATURE CHEDDAR CHEESE 13.95**

& tomatoes

**V CHEESE & MUSHROOM 13.95**

**HAM & CHEESE 13.95**

**SPINACH & CHEESE 13.95**



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.



# Aperitifs *The perfect start to an Italian experience*

**PROSECCO** 6.50 | **BELLINI** (Prosecco and Peach) 6.95 | **CAMPARI** (with Prosecco) 6.95

## Bread & Nibbles

✓ **ITALIAN BREAD BASKET** 4.95  
*Focaccia, ciabatta & grissini with olive tapenade*

✓ **BREAD & OLIVES** 5.25  
*Marinated olives served with warm Italian bread*

**ITALIAN FLATBREAD** 5.95  
*Pomodoro with basil pesto*



FLATBREAD POMODORO WITH BASIL PESTO

## Starters

**SOUP OF THE DAY** 5.95  
*Served with warm bread*

✓ **GOLDEN  
MOZZARELLA STICKS**  
Small 5.50 | Large 9.50  
*With rocket & concerto sauce*

✓ **BRUSCHETTA** 5.95  
*Chargrilled ciabatta topped with  
diced vine tomatoes, garlic, parmesan  
shavings & drizzled with olive oil*

✓ **CAPRESE** 6.25  
*Mozzarella de Buffalo, vine tomatoes  
& basil oil*

**FRIED CALAMARI**  
Small 6.50 | Large 12.95  
*Served with a classic tartar sauce*

**WILD MUSHROOM  
ARANCINI** 6.25  
*A wild mushroom fricassee with  
truffle oil, risotto, parmesan & gruyere  
cheese, panko breadcrumbs & aioli  
sauce*

**BREADED KING PRAWNS**  
Small 7.95 | Large 13.95  
*Breaded & butterflied king prawns  
with a sweet chilli dip*



WILD MUSHROOM  
ARANCINI



CAPRESE



FRIED CALAMARI



BREADED KING PRAWNS

## Fritto Misto Tower

To share 16.95 | For one 8.95

Three tiers of elegantly presented Italian delicacies, perfect with a delicate & refreshing wine such as Sauvignon Blanc or La Caplana Gavi-Di-Gavi

*Breaded king prawn | Fried calamari | Arancini ball |  
Mozzarella stick | Tomato basil flat bread | With sweet  
chilli dip & aioli sauce*



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

## Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

✓ **MOZZARELA & TOMATO** 11.95

*with basil & olive oil*

**GRILLED CHICKEN** 13.95

*with mayo, pesto, tomato & lettuce*

**HAM & CHEESE** 12.95

*with rocket salad & olive oil*

**SMOKED SALMON** 13.95

*soft cheese fresh dill*

**CHICKEN ESCALOPE** 13.95

*vine tomatoes, rocket, pickles & concerto sauce*



## Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

**ORIGINAL EGG MAYO** 11.95

*with a touch of mustard & bacon*

**EGG MAYO & CHEESE** 11.95

*with a touch of mustard*

**HAM, CHEESE & TOMATO** 12.95

**CHICKEN AVOCADO & LETTUCE** 13.95

**B.L.T** 12.95

*Bacon, lettuce, tomato & mayonaise*



## Salad

✓ **TRICOLORE** 13.95

*Buffalo mozzarella, vine tomatoes, avocado & fresh basil on a bed of rocket with olive oil*

**SEA FOOD** 15.95

*Tiger prawns, cream cheese & bread, avocado & scottish smoked salmon with mixed leaf salad, dill, capers & a tangy mango chutney dressing*

**CLASSIC CAESAR SALAD**

*Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing*

- **WITH GRILLED CHICKEN** 14.95

- **WITH KING PRAWNS** 15.95

**SALMON NIÇOISE** 15.95

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

✓ **SUPER FOOD SALAD** 13.95

*Lentils, buckwheat, kale, avocado, roasted sweet potatoes, baby spinach, raspberry jus, asparagus, cherry tomato, pomegranate seeds & red amaranth cress*

✓ **FRITTELLE SALAD** 14.95

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



*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.*

## Pasta, Risotto & Gnocchi

### ✓ SPAGHETTI ALLA NAPOLITANA 13.95

With tomato sauce and mozzarella buffalo

 Lamura Grillo

### SPAGHETTI ALLA CARBONARA 15.95

Smoked pancetta, parmesan, egg yolk with cream

 Cabernet


### SPAGHETTI ALLA BOLOGNESE 15.95

Traditional minced beef ragu

 Chianti

### SPAGHETTI SMOKED SALMON 16.95

With broccoli, cream & dill

 Lamura Grillo


### SPAGHETTI KING PRAWNS 16.95

Sauteed king prawns, chilli garlic and shellfish bisque

 Lamura Grillo

### ✓ RIGATONI ARRABBIATA 13.95

With spicy tomato sauce

 Sauvignon Blanc


### ✓ RIGATONI SICILIANA 14.95

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

 Pinot Grigio


### ✓ RIGATONI TRUFFLE FONDUE 15.95

With mixed wild mushrooms in a rich truffle cheese fondue

 Pinot Grigio


### RIGATONI CONCERTO 15.95

Chicken, mushroom and Rosé sauce

 Pinot Grigio

### RAVIOLI SPINACH & RICOTTA 14.95

Rosé sauce, parmesan and baby spinach

 Pinot Grigio

### GNOCCHI SORRENTINA 13.95

With tomato sauce, fresh basil & creamy buffalo mozzarella

 Chianti

### TRUFFLE GNOCCHI WITH CHEESE FONDUE 13.95

Rich creamy cheese fondue sauce with hint of truffle

 Sauvignon Blanc

### ✓ RISOTTO WILD MUSHROOM & PARMESAN 15.95

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

 Pinot Grigio


### RISOTTO CHICKEN & WILD MUSHROOM 16.95

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

 Lamura Grillo


### RISOTTO KING PRAWNS 17.95

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

 Lamura Grillo

### ✓ VEGAN PESTO SPAGHETTI 15.95

Spaghetti with our homemade vegan pesto. Crushed pine nuts, basil, mushroom, sun-dried tomato, spinach & vegan parmesan

 Lamura Grillo

### ✓ VEGAN BROCCOLI & SPINACH SPAGHETTI 15.95

Red chillies, broccoli, sun-dried tomato, chickpeas, spinach & tomato sauce

 Pinot Grigio

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



SPAGHETTI PESTO



RISOTTO WILD MUSHROOM



RIGATONI CONCERTO



TRUFFLE GNOCCHI

## Rustic Artisanso Pizza

### ✓ MARGHERITA 13.95

Mozzarella, tomatoes & fresh basil

 Chardonnay

### ✓ WILD MUSHROOM 14.95

Mushroom, tomatoes, truffle oil & olives

 Chardonnay

### CALZONE 15.95

Mozzarella, tomatoes, prosciutto cotto ham & mushrooms

 Chardonnay

### SMOKED SALMON 15.95

White sauce pizza, smoke salmon and fresh rocket

 Montepulciano

### CONTADINA 14.95

Mozzarella, tomatoes, roasted chicken, pepper & aubergine

 Montepulciano

### CAPRICCIOSA 14.95

Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

 Sauvignon Blanc





## *Cicchetti Tower*

**BEST FOR SHARING 38.50**

*Serves two people*

**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. Made for enjoying variety and flavour & traditionally accompanied by a small glass of white wine known as an “ombre”, or shadow.*

**PINOT GRIGIO  
CHARDONNAY  
ORGANIC LAMURA GRILLO  
SAUVIGNON BLANC**

*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.*



GRILLED SALMON STEAK



CONCERTO FISH & CHIPS

## Fish

### GRILLED SALMON STEAK 18.95

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

Lamura Grillo

### CONCERTO FISH & CHIPS 16.95

Battered cod fillet with a classic tartar sauce & lemon

Chardonnay

## Meat

### BRAISED LAMB SHANK 16.95

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

Chianti

### GRILLED CHICKEN BREAST 17.95

With a creamy mushroom sauce served with sautéed baby potatoes, crushed garlic, green beans & tomatoes

Montepulciano

### CHICKEN ESCALOPE 16.95

Served with a choice of spaghetti Napolitano or French fries

Chardonnay



BRAISED LAMB SHANK



GRILLED CHICKEN BREAST



CLASSIC BEEF BURGER

## Burgers

WITH FRENCH FRIES

### CHICKEN BURGER 15.95

Chargrilled chicken breast, lettuce & tomato

Montepulciano

### CLASSIC BEEF BURGER 15.95

100% 8oz beef, lettuce, tomatoes, mature cheddar cheese, red onions, mayo, pickle & concerto sauce

Chianti

### VEGETARIAN BURGER 14.95

A sweet potato & lentil frittello with lettuce, tomatoes, red onions, halloumi, mayo & harissa

Sauvignon Blanc

## Side Order

French Fries | Sautéed Baby Potatoes | Sautéed Spinach 4.95

Mixed salad | Tomato & onion salad | Mashed potatoes | Caesar salad 4.95

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



## *Afternoon Tea* for one 18.95 | for two 36.95

Selection of finger sandwiches & mini brioche rolls: Cucumber with cream cheese - Egg mayo-mustard.  
Scottish smoked salmon & soft cheese- Chicken mayo & sundried tomato

Freshly baked raisins & plain scones with Cornish clotted cream & strawberry jam

Assortment of mini cakes.

A choice of tea from our world selection.



## **PROSECCO AFTERNOON TEA** for one 24.95 | for two 48.95

All the above & a glass of Prosecco

 Moscato D'Asti

*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.*



# Luxury Cream Tea

For one 13.95 | For two 26.95

Freshly baked raisins & plain scones with Cornish clotted cream & strawberry jam.

A rich selection of Afternoon Tea mini cakes & macaroons.

A choice of tea from our world selection.



## PROSECCO LUXURY CREAM TEA

All the above & a glass of Prosecco

For one 18.95 | For two 36.95

 Moscato D'Asti



## Hot Desserts

ADD A SCOOP OF VANILLA GELATO FOR 2.00

### ALMOND & CINNAMON FRANGIPANE 6.45

With custard & a scoop of vanilla gelato

### CHERRY FRANGIPANE 6.45

With custard & a scoop of vanilla gelato

### APPLE CRUMBLE FRANGIPANE 6.45

Served with custard & vanilla ice cream

### AMERICAN PANCAKE 6.95

Served with fresh strawberry & banana, golden syrup

### BLUEBERRY PANCAKE 6.95

Served with blueberry compot, golden syrup

### CHOCOLATE FONDANT 6.95

With warm pouring chocolate & a scoop of homemade vanilla gelato



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

# Gateaux and Patisserie

ENJOY OUR CAKES WITH A DESSERT WINE FROM OUR SELECTION



## STRAWBERRY GATEAUX 6.25

A light & delicate vanilla sponge with fresh strawberries & cream



## CHOCOLATE MOUSSE 5.95

Belgian chocolate in a creme mousse



## HONEY CAKE 6.35

Layers of light cream accompanied by rich caramelized honey sponge



## ÉCLAIR 5.95

Crème Chantilly, Chocolate Crème, Hazelnut or Pistachio



## BLACK FOREST 6.25

With dark pitted cherries, chocolate sponge & Crème Chantilly



## TARTE 6.45

Strawberry or Mixed Fruits



## CHOCOLATE GATEAUX 5.95

With chocolate cream & delicate Belgian chocolate swirls



## MILLE FEUILLE 6.25

Delicate filo leaves with Crème Patisserie



## TIRAMISU 5.95

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



## MACAROONS 3 pieces 5.95



## CHEESE CAKE 5.95

Traditional recipe cheesecake with lemon or strawberry



## SCONES 3.95

A plain and a raisin with clotted cream & strawberry preserves

## Frosted Cakes



## VEGAN PISTACHIO CAKE 6.25

Pistachio sponge with vanilla cream

VEGAN



## RED VELVET CAKE 6.25

Red velvet sponge with strawberry cream



## VICTORIA CAKE 5.95

Vanilla sponge with buttercream and raspberry jam

## Danish Pastries

CROISSANT With jam and butter	3.20
PISTACHIO CROISSANT	3.65
ALMOND CROISSANT	3.65
CHOCOLATE CROISSANT	3.65
CHOCOLATE & ALMOND CROISSANT	3.65
RASPBERRY CROISSANT	3.65
PAIN AU RAISIN	3.65
APPLE PUFF PASTRY	3.65
APRICOT DANISH	3.65
CINNAMON BUN	3.65
MUFFIN Chocolate, Berries or Caramel	3.45
PALMIERS	3.45
FRANGIPANE Cherry, Almond & Cinnamon	4.65



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.



## Hot Drinks

<b>ESPRESSO</b>	Double 4.35	Single 2.95
<b>ESPRESSO MACCHIATO</b>		3.20
<b>CAPPUCCINO</b>		3.95
<b>AMERICANO</b>		3.95
<b>LATTE</b>		3.95
<b>FLAT WHITE</b>		3.95
<b>HOT CHOCOLATE</b>		3.95
<b>CONCERTO HOT CHOCOLATE</b>		4.50
<i>With whipping cream</i>		
<b>MOCHA</b>		3.95
<b>TEA</b>		3.95
<i>English Breakfast   Organic Earl Grey   Darjeeling   Chamomile Blossoms   Jasmin Green Tea   Lemongrass and Ginger   Sencha Green Tea   Fruity Sensational Bora Bora   Decaf Breakfast</i>		
<b>FLORA TEA Blossoming Tea</b>		4.95



## Alternative Lattes

*Add honey or sugar as preferred*

<b>HONEY-VANILLA LATTE</b>	4.50
<i>(Latte, honey, vanilla extract)</i>	
<b>AUTHENTIC MASALA CHAI LATTE</b>	4.50
<i>(With Honey)</i>	
<b>ORGANIC MATCHA LATTE</b>	4.50
<i>(Cocoa-Toffee- Cinnamon)</i>	
<b>ORGANIC GOLDEN LATTE</b>	4.50
<i>(Turmeric-Vanilla-Coconut)</i>	
<b>RUBY LATTE</b>	4.50
<i>(Latte with beetroot and ginger)</i>	

## Liqueur Coffee

*With a choice of*

<b>WHISKY   BAILEYS   TIA MARIA</b>	5.95
-------------------------------------	------



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



## Cold Drinks

<b>STILL WATER</b>	Small 3.75 Large 5.75
<b>SPARKLING WATER</b>	Small 3.85 Large 5.75
<b>COKE, DIET-COKE, COKE ZERO</b>	3.85
<i>Coca-Cola</i>	
<b>SPRITE, FANTA</b>	3.85
<b>APPLETISER</b>	3.95
<b>TONIC WATER / SODA WATER</b>	2.95
<b>ROSE LEMONADE (Fentimans)</b>	3.95
<b>VIRGIN BELLINIS (Strawberry or peach)</b>	4.50
<b>VIRGIN CAMPARI (Cranberry, lime &amp; mint)</b>	4.50
<b>ICED TEA</b>	4.20

## Juices

<b>ORANGE</b>	4.60
<b>MANGO</b>	3.85
<b>CRANBERRY</b>	3.85

## Frappuccino

<b>ICED CAPPUCCINO</b>	4.95
<b>ICED CAFFÉ LATTE</b>	4.95
<b>ICED CAFFÉ MOCHA</b>	4.95
<b>ICED CAFFÉ CARAMEL</b>	4.95
<b>ICED CAFFÉ VANILLA</b>	4.95

## Smoothies

<b>GREEN REVIVER (Veggie)</b> Kale, banana, mango, lemongrass	5.95
<b>BERRY BURST (Fruit)</b> Blackberry, blueberry, banana, blackcurrant	5.95
<b>ACAI KICK (Fruit)</b> Strawberry, mango, blueberry, acai	5.95



SMOOTHIES



ORANGE JUICE

All wines by the glass are also available in 125ml measures

## Red Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>MERLOT</b> Aroma with a hint of raspberry and cinnamon	5.95	6.95	19.95
<b>MONTEPULCIANO D'ABRUZZO</b> Well-balanced body bursting with red cherry aromas	6.45	7.95	23.95
<b>CABERNET SAUVIGNON IGP</b> A classic Cabernet Sauvignon with rich cassis and eucalyptus aromas followed up with intense blackberry fruit flavours.	6.45	7.95	23.95
<b>SANT'ILARIO CHIANTI DOCG</b> Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape.	7.95	10.95	32.95

## White Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>PINOT GRIGIO</b> 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.	5.95	6.95	19.95
<b>SAUVIGNON BLANC</b> Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate.	6.45	7.95	23.95
<b>CHARDONNAY</b> Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character.	6.45	7.95	23.95
<b>LAMURA GRILLO</b>	6.45	7.95	23.95
<b>LA CAPLANA GAVI-DI-GAVI DOCGV</b> Intense aroma, fruity with floral persistence.			34.95

## Rose Wine

	175ml Glass	250ml Glass	750ml Bottle
<b>PINOT GRIGIO BLUSH</b> Light Rose in colour with a rich nose ranging from pear to Rose	6.25	7.25	22.95

## Dessert Wine

	125ml Glass	175ml Glass	750ml Bottle
<b>CREMANT DOLCE TRATTENENDOSI</b> Sparkling Wine	6.25	7.25	22.95

## Prosecco

	125ml Glass	175ml Glass	750ml Bottle
<b>PROSECCO DOC (HOUSE)</b> Fruity wine, slightly aromatic with scent of honey, flowers and wild apple	6.50	7.50	26.95
<b>PROSECCO (EXTRA DRY) VALDOBBIADENE</b> Superiore Docg Aperitif it goes well with salad or fish dish.			28.95
<b>ROSE PROSECCO BELCANTO</b> Our Pinot Noir vinified in rose grape variety	7.25	8.45	29.95

## Champagne

	200ml Bottle	750ml Bottle
<b>MOËT &amp; CHANDON</b> Brut Impérial, NV	18.95	55.95
<b>MOËT &amp; CHANDON</b> Rosé Impérial, NV	21.95	65.95

## Beers

<b>PERONI OR STELLA</b>	4.95			
<b>ON DRAFT PERONI</b>		PINT 5.95	HALF PINT	4.95
<b>CIDER</b>	5.95			

## Sparkling Cocktails

<b>BELLINI</b> Peach puree with Prosecco	6.95
<b>MIMOSA</b> Orange juice with Prosecco	6.95
<b>ROSSINI</b> Strawberry puree with Prosecco	6.95
<b>CAMPARI</b> With Prosecco	6.95
<b>KIR ROYAL</b> Creme de cassis with Prosecco	6.95
<b>CHAMBORD ROYAL</b> Raspberry liqueur with Prosecco	6.95

## Liqueurs

	25ml	50ml
<b>APERITIFS, LIQUEURS &amp; SPIRITS</b>	3.95	6.95
<b>Martini Bianco</b>		
<b>Grappa</b>		
<b>Tia Maria</b>		
<b>Baileys</b>		
<b>Jack Daniels</b>		
<b>Cognac</b>		
<b>Campari</b>		
<b>Gin</b>		
<b>Jameson Irish Whiskey</b>		



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