

NEW MENU FROM TUSCANY



WWW.CAFFECONCERTO.CO.UK



NEW MENU FROM TUSCANY



NEW

All Day Energiser 16.95 **VEGAN**

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



Salmon & Avocado Tartine 17.95

Scottish smoked salmon, soft cream cheese & capers 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)

-  **PLAIN OMELETTE 14.95**
-  **MATURE CHEDDAR CHEESE 16.95**
-  **CHEESE & TOMATO 17.95**
-  **CHEESE & MUSHROOM 17.95**
- HAM & CHEESE 17.95**
-  **SPINACH & CHEESE 17.95**
-  **SPINACH, MUSHROOM & CHEESE 18.95**



SHARE

Tartine Selection

To share 26.95 | For one 15.95
Served with French fries & aioli sauce

Creamy goat cheese & caramelised onions; Parma ham & mozzarella; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese

Vegetarian Tartine Selection

To share 24.95 | For one 14.95
Served with French fries & aioli sauce

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

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NEW MENU FROM TUSCANY



Bread & Nibbles

ITALIAN BREAD BASKET 5.95

Focaccia, ciabatta & grissini with ricotta cheese & olive tapenade

MIXED MARINATED OLIVES 5.95

ITALIAN FLATBREAD

Choose from:

- Pomodoro with basil pesto 9.95
- Caramelised onion topped with gorgonzola dolce & rocket 10.95
- Roasted garlic & rosemary 8.95



Starters

SOUP OF THE DAY 6.95

Served with warm bread

BRUSCHETTA 7.45

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

HALLOUMI BRUSCHETTA 7.95 **NEW**

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

CAPRESE 7.95

Mozzarella de Buffalo, vine tomatoes, basil oil & balsamic cream

BURRATA 9.95 **NEW**

Sliced vine tomatoes, basil leaves & olive oil

GOLDEN MOZZARELLA STICKS

Large 9.95 | Small 6.25

With rocket & concerto sauce

WILD MUSHROOM ARANCINI 9.95

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

FRIED CALAMARI

Large 16.95 | Small 9.95

Fried calamari rings, courgette & carrot ribbon with aioli sauce

FRIED KING PRAWNS

Large 19.95 | Small 10.95

Fried king prawns, courgette & carrot ribbon with a sweet chilli

SALT BEEF 11.95 **NEW**

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

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NEW MENU FROM TUSCANY



Toasted Ciabatta

WITH MIXED SALAD & FRENCH FRIES

MOZZARELA & TOMATO 16.95 
with basil pesto

HAM & CHEESE 15.95
with tomato, cheddar, rocket leaves & olive oil

GRILLED CHICKEN 16.95
with mayo, basil pesto, rocket leaves & sun-dried tomato

PARMA HAM & MOZZARELLA 16.95
with tomato, rocket leaves & olive oil

SMOKED SALMON 18.95
on a open ciabatta served with soft cheese, fresh dill & capers



Toasted Club Sandwiches

WITH MIXED SALAD & FRENCH FRIES

ORIGINAL EGG MAYO & BACON 16.95

CHICKEN MAYO, AVOCADO & LETTUCE 16.95

CLASSIC EGG MAYO & CHEESE 15.95

B.L.T 15.95
Crispy bacon, cheese, lettuce, tomato & mayo

Toasted Focaccia

WITH MIXED SALAD & FRENCH FRIES

CHICKEN ESCALOPE 18.95
with vine tomatoes, rocket, pickles & concerto sauce

**GRILLED CHICKEN WITH TRUFFLE
MAYO 17.95**
with cheddar cheese & tomato

SALT BEEF 19.95
with pickles, rocket, tomato & mustard mayo

GRILLED HALLOUMI 17.95 
*with crushed avocado, olives tapanade, roasted red pepper
& tomato*

GOAT'S CHEESE 18.95 
*Grilled goat cheese, grilled Mediterranean vegetables, baby
spinach & basil pesto*



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NEW MENU FROM TUSCANY



SHARE



Concerto Misto Tower 34.95

Fried king prawns | Fried calamari rings | Courgette & carrots ribbons | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce

Vegetarian Concerto Misto Tower 29.95

Fried courgette and carrots | Frittelle | Arancini ball | Mozzarella stick | Roasted garlic & rosemary flatbread | With sweet chilli sauce & aioli sauce



Antipasto Misto

To share 26.95 | For one 16.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, salt beef, burrata, ricotta, gorgonzola, sun-dried tomatoes & mixed olives on a rocket leaves served with selection of bread

Rustic Artisanso Pizza

MARGHERITA 16.95

Mozzarella, tomatoes & fresh basil

WILD MUSHROOM 18.95

Mozzarella, mushroom, tomatoes, truffle oil & olives

VEGETARIAN 18.95

Mushroom, aubergine, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

QUATTRO FORMAGGI 18.95 **NEW**

Mozzarella, gorgonzola, ricotta & cheddar cheese

CALZONE 18.95

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

CONTADINA 19.95

Mozzarella, tomatoes, roasted chicken, pepper & aubergine

PARMA HAM & ROCKET 19.95

Parma ham, rocket leaves, mozzarella & tomatoes

CAPRICCIOSA 19.95

Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

SALAMI PIZZA 18.95

Chilli, mozzarella, tomatoes & fresh basil

FLORENTINA 19.95 **NEW**

Mozzarella, tomatoes, spinach, black olives, sun-dried tomato & an egg

TIGER KING PRAWNS 22.95

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



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Salad

TRICOLORE 18.95

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

SALT BEEF SALAD 24.95 NEW

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

SEAFOOD SALAD 25.95

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 19.95
- WITH KING PRAWNS 23.95
- WITH GRILLED SALMON 25.95

GOAT'S CHEESE SALAD 19.95

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

SALMON NIÇOISE 25.95

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

QUINOA TABBOULEH WITH GRILLED HALLUMI 19.95

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

BURRATA SALAD 19.95 NEW

Burrata, rocket leaves, beetroot, fresh figs, cherry tomatoes, olive oil & balsamic cream



Plant-Based Vegan Salad

SUPER FOOD SALAD 19.95 VEGAN

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

FRITTELLE SALAD 19.95 VEGAN

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

QUINOA TABBOULEH WITH FRITTELLE 22.95 VEGAN

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

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NEW MENU FROM TUSCANY



Pasta & Risotto

SPAGHETTI ALLA NAPOLITANA 18.95

With tomato sauce & buffalo mozzarella

SPAGHETTI ALLA CARBONARA 19.95

Smoked pancetta, parmesan & egg yolk with cream

SPAGHETTI ALLA BOLOGNESE 19.95

Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 24.95

With broccoli, cream & dill

SPAGHETTI KING PRAWNS 24.95

With sauted king prawns, chilli garlic & shellfish bisque

SPAGHETTI ALLA PESCATORA 25.95

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

RAVIOLI SPINACH & RICOTTA 19.95

Choose your sauce: Pomodoro, rosé sauce or cream sauce.

RIGATONI ARRABBIATA 18.95

With spicy tomato sauce & buffalo mozzarella

RIGATONI SICILIANA 20.95

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

RIGATONI TRUFFLE FONDUE 21.95

With mixed wild mushrooms in a rich truffle cheese fondue

RIGATONI CONCERTO 23.95

Chicken, mushroom & cherry tomatoes

Choose your sauce: Rosé sauce, cream sauce or pomodoro.

RISOTTO WILD MUSHROOM & PARMESAN 19.95

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

RISOTTO GOAT CHEESE 20.95

With goat cheese, asparagus, broad beans & mint

RISOTTO CHICKEN & ASPARAGUS 22.95

Grilled chicken, asparagus finished with parmesan

RISOTTO KING PRAWNS 24.95

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

RISOTTO SEAFOOD 25.95

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

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

Baked Gnocchi

BAKED GNOCCHI FOUR CHEESE & TRUFFLE OIL 18.95

BAKED GNOCCHI SORRENTINA 19.95

With tomato sauce, fresh basil topped with mozzarella & parmesan cheese



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NEW MENU FROM TUSCANY

Plant-Based Vegan Pasta & Risotto

BROCCOLI & SPINACH SPAGHETTI 19.95

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & capers **VEGAN**

VEGAN PESTO SPAGHETTI 19.95 **VEGAN**

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

RIGATONI WILD MUSHROOM 19.95

With spinach, sun-dried tomato, pesto, crushed pine nuts & cream sauce **VEGAN**

SPICY RIGATONI 18.95 **VEGAN**

With tomato sauce, grilled vegetables & chilli

CHICKPEA & TOMATO RISOTTO 19.95

With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes & fried capers **VEGAN**

TRUFFLE GNOCCHI WITH CHEESE FONDUE 19.95 **VEGAN**

A rich truffled vegan cheese fondue

VEGAN GNOCCHI AL PESTO 18.95

With vegan pesto, spinach & sundried tomatoes **VEGAN**



Burgers

WITH FRENCH FRIES

CHICKEN BURGER 22.95

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

CONCERTO BEEF BURGER 23.95

100% 8oz beef, lettuce, tomatoes, American cheese, red onions, mayo & concerto sauce

VEGETARIAN BURGER 19.95

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

Side Order

French Fries | Sautéd Baby Potatoes | Sautéd Spinach 5.45

Mixed salad | Tomato & onion salad | Mashed potatoes | Caesar salad 6.45

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NEW MENU FROM TUSCANY



Cicchetti Tower

BEST FOR SHARING 62.95
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.

WINE SUGGESTIONS:

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

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NEW MENU FROM TUSCANY



Fritto Misto Platter

26.95

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

Fish

CONCERTO FISH & CHIPS 22.95

Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK 25.95

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

GRILLED SEA BASS 25.95

With sautéed baby potatoes, olives, green bean, cherry tomato, red peppers, broccoli & sauce vierge

GRILLED MEDITERRANEAN SEA BASS 24.95 **NEW**

With olive risotto & sauce vierge



Grilled Mediterranean Jumbo Prawns 25.95

Marinated jumbo prawns served with french fries, cherry tomato, chicory, aioli & rose harissa sauce

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NEW MENU FROM TUSCANY



Surf & Turf 48.95

Made for sharing. A showstopping platter of a Concerto beef burger, marinated jumbo prawn, french fries, chicory, aioli sauce & rose harissa sauce

Meat

BRAISED LAMB SHANK 25.95

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

CONFIT DUCK 24.95 NEW

With mashed potatoes, root vegetables, gravy & balsamic cream

GRILLED CHICKEN BREAST 24.95

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

GRILLED MEDITERRANEAN CHICKEN BREAST 23.95 NEW

With wild mushroom & parmesan risotto

CHICKEN ESCALOPE 23.95

Served with a choice of spaghetti Napolitano or French fries



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NEW MENU FROM TUSCANY

BEST SELLER



Afternoon Tea

for one 29.95 | for two 58.95

Selection of finger sandwiches & mini brioche rolls:

- Cucumber with cream cheese
- Egg mayo-mustard
- Scottish smoked salmon & soft cheese
- Chicken mayo & sun-dried 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 35.95 | for two 69.95

All the above & a glass of Prosecco

Luxury Cream Tea

For one 26.95 | For two 49.95

Freshly baked raisins & plain 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 29.95 | For two 58.95

All the above & a glass of Prosecco



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Hot Desserts

ALMOND & CINNAMON FRANGIPANE 9.95

With custard & a scoop of vanilla gelato 🌿

CHERRY FRANGIPANE 9.95 🌿

With custard & a scoop of vanilla gelato

APPLE CRUMBLE FRANGIPANE 9.95 🌿

Served with custard & vanilla ice cream

AMERICAN PANCAKE 10.95 🌿

Served with fresh strawberry & banana, golden syrup

CHOCOLATE FONDANT 10.95 🌿

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

CREPES with Nutella 11.95 🌿

Add a scoop of vanilla gelato for + 2.00

CREPES 12.95 🌿

with Nutella, strawberry and banana

Add a scoop of vanilla gelato for + 2.00



Frosted Cakes

VEGAN PISTACHIO CAKE 8.95

Pistachio sponge with vanilla cream VEGAN 🌿

RED VELVET CAKE 8.45 🌿

Red velvet sponge with strawberry cream



Gluten-Free Cake

CARROT CAKE 6.95

Carrot sponge with vanilla cream



Danish Pastries

CROISSANT *With jam and butter* 3.75

ALMOND CROISSANT 4.25

CHOCOLATE CROISSANT 4.25

CHOCOLATE & ALMOND CROISSANT 4.25

PAIN AU RAISIN 4.25

APRICOT DANISH 4.25

CINNAMON BUN 4.25

PISTACHIO BUN 4.25

CUSTARD CREAM BUN 4.25

MUFFIN *Chocolate, Berries or Caramel* 4.25

PALMIERS 3.95

FRANGIPANE *Cherry or Apple Almond & cinnamon* 6.45



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NEW MENU FROM TUSCANY

Gateaux & Patisserie



FERRERO NOCCIOLA CAKE 7.95 🌿



BISCOFF LOTUS CHEESECAKE 7.50



BLACK FOREST 7.75 🌿
With dark pitted cherries, chocolate sponge & creme chantilly



CHOCOLATE GATEAUX 7.25 🌿
With chocolate creme & delicate Belgian chocolate swirls



STRAWBERRY GATEAUX 7.95 🌿
A light & delicate vanilla sponge with fresh strawberries & cream



SALTED CARAMEL CAKE 7.50



HONEY CAKE 8.45 🌿
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

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NEW MENU FROM TUSCANY



Gateaux & Patisserie



LEMON MERINGUE 7.95 🌿



MILLE FEUILLE 7.45 🌿
Delicate filo leaves with creme patisserie



LEMON CHEESECAKE 7.25
Traditional recipe cheesecake with lemon



TIRAMISU 7.25
Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa



ÉCLAIR 6.95 🌿
Crème Chantilly, Chocolate Crème, Hazelnut or Pistachio



TARTE 7.95
Strawberry or Mixed Fruits



MACARONS 3 pieces 7.45 🌿



SCONES 6.45
A plain and a raisin with clotted cream & strawberry preserves

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Drink Menu

Hot Drinks

ESPRESSO	Double 4.65	Single 2.95
ESPRESSO MACCHIATO		3.65
CAPPUCCINO	Large 4.95	Medium 4.85
AMERICANO		4.85
LATTE		4.85
FLAT WHITE	Large 4.95	Medium 4.85
HOT CHOCOLATE		4.85
CONCERTO HOT CHOCOLATE		5.25
<i>With whipping cream</i>		
MOCHA		4.95
SPANISH LATTE NEW		5.75
SAFFRON SPANISH LATTE NEW		6.95
PISTACHIO SPANISH NEW		6.95

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

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

TEA	4.75
<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>	

FLORA TEA Blossoming Tea THE TEA MAKERS OF LONDON great taste 4.95

Liqueur Coffee

With a choice of

WHISKY | BAILEYS | TIA MARIA 8.95

Alternative Lattes

Add honey or sugar as preferred

HONEY-VANILLA LATTE	5.90
<i>Latte, honey, vanilla extract</i>	
AUTHENTIC MASALA CHAI LATTE	6.50
<i>With Honey</i>	
ORGANIC MATCHA LATTE	6.95
<i>Cocoa-Toffee- Cinnamon</i>	
ORGANIC GOLDEN LATTE	6.95
<i>Tumeric-Vanilla-Coconut</i>	
RUBY LATTE	6.95
<i>Latte with beetroot and ginger</i>	
BLUE BUTTERFLY LATTE NEW	6.95
<i>Latte with butterfly pea flower tea & honey</i>	

Cold Drinks

STILL WATER	Small 4.50	Large 6.20
SPARKLING WATER	Small 4.60	Large 6.35
COKE, DIET-COKE, COKE ZERO	4.65	
<i>Coca-Cola</i>		
SPRITE, FANTA	4.65	
APPLETISER	4.75	
TONIC WATER / SODA WATER	4.25	
ROSE LEMONADE (Franklin)	4.95	



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Frappuccino

ICED CAFFE LATTE	5.50
ICED CAFFE MOCHA	5.95
ICED BLUE MATCHA NEW	7.95
ICED SPANISH LATTE NEW	7.95
ICED ROYAL SPANISH LATTE NEW	7.95
ICED PISTACHIO SPANISH NEW	7.95

Add syrup:

Vanilla, caramel, hazelnut & coconut + 0.50p

Smoothies

GREEN REVIVER (veggie)	7.95
<i>Kale, banana, mango & lemongrass</i>	
PASSION STORM (fruit) NEW	7.95
<i>Peach, pineapple, papaya, passion fruit juice & guava puree</i>	
ACAI KICK (fruit)	7.95
<i>Strawberry, mango, blueberry & acai</i>	

Juices

APPLE	4.95
ORANGE	5.75
PINEAPPLE	5.75
CRANBERRY	4.25

Homemade Lemonade

MINT LEMONADE NEW	7.95
<i>Fresh mint, lemon juice & lemon slices</i>	
STRAWBERRY LEMONADE NEW	7.95
<i>Strawberry puree, fresh lemon juice, strawberries & mint</i>	
RASPBERRY LEMONADE NEW	7.95
<i>Raspberry puree, fresh lemon juice, raspberries & mint</i>	

PASSION FRUIT LEMONADE 7.95

Passion fruit puree, fresh lemon juice, passion fruit & mint



Homemade Iced Tea

LEMON ICED TEA NEW	7.95
<i>Fresh lemon juice & homemade iced tea</i>	
STRAWBERRY ICED TEA NEW	7.95
<i>Strawberry puree & homemade iced tea</i>	
PEACH ICED TEA NEW	7.95
<i>Peach puree & homemade iced tea</i>	
PASSION FRUIT ICED TEA NEW	7.95
<i>Passion fruit puree & homemade iced tea</i>	



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Cocktail Selection

LONG ISLAND <i>Vodka, gin, rum, cointreau, tequila & coke</i>	13.95	BLOODY MARY <i>Vodka, tomato juice, Worcestershire sauce, salt & pepper</i>	13.95
OLD 75 <i>Gin, lemon juice, brown sugar & house prosecco</i>	12.95	TEQUILA SUNRISE <i>Tequila, grenadine & orange</i>	12.95
MOJITO <i>White rum, with fresh mint & lime, sugar syrup, served with crushed ice</i>	13.95	ESPRESSO MARTINI <i>A shake of vodka, Tia Maria, sugar syrup & shot of espresso</i>	13.95
AMERICANO <i>Sweet vermouth, Campari & soda water</i>	12.95	PORNSTAR MARTINI <i>Passion Fruit, vodka, lime juice & house prosecco</i>	13.95
STRAWBERRY MOJITO <i>White rum, lime mint, strawberry & sugar syrup, crushed ice</i>	13.95	DRY MARTINI <i>with a green olive</i>	12.95
MARGARITA <i>A shake of cointreau, tequila, lemon & salt</i>	12.95	FRENCH MARTINI <i>Vodka, Chambord & pineapple juice</i>	12.95
PINA COLADA <i>Bacardi, Malibu, pineapple juice & condensed cream</i>	13.95	BLUE HAWAIIAN <i>Pineapple juice, rum, blue curacao syrup & coconut milk</i>	11.95
COSMOPOLITAN <i>Vodka, cointreau, fresh lime & cranberry juice</i>	12.95	GREEN HAWAIIAN <i>Orange juice, rum, blue curacao syrup & 7UP</i>	11.95

Sparkling Cocktails

APEROL SPRITZ <i>Aperol, prosecco, soda water & orange slice</i>	11.95	ROSSINI <i>Strawberry puree with Prosecco</i>	10.95
GIN & TONIC	11.95	CAMPARI <i>With Prosecco</i>	11.95
BELLINI <i>Peach with Prosecco</i>	10.95	KIR ROYAL <i>Creme de cassis with Prosecco</i>	10.95
MIMOSA <i>Orange juice with Prosecco</i>	10.95	CHAMBORD ROYAL <i>Raspberry liqueur with Prosecco</i>	11.95



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Mocktail Selection

GREEN APPLE NEW	9.95	VIRGIN MOJITO	9.95
<i>Apple juice, lime, brown sugar & blue curaçao</i>		<i>Fresh mint, sugar, lime served over crushed ice & soda water</i>	
V.I.P NEW	9.95	FLAVOURED VIRGIN MOJITO	9.95
<i>Banana puree, coconut puree, passion fruit puree, pineapple juice & grenadine</i>		<i>Choose from: Raspberry & basil; Strawberry; or Passion Fruit</i>	
SWEET SEDUCTION NEW	9.95	VIRGIN MARY	9.95
<i>Banana puree, strawberry puree, oat milk & grenadine</i>		<i>Tomato juice, celery, salt, Worcestershire sauce & peppers</i>	
RAINBOW NEW	9.95	VIRGIN BELLINIS	9.95
<i>Grenadine, orange juice, lime, passion fruit puree, sprite & blue curaçao</i>		<i>(Strawberry or peach)</i>	
NADA COLADA NEW	9.95	VIRGIN BLUE HAWAIIAN	9.95
<i>Pineapple juice, coconut puree & coconut milk</i>		<i>Pineapple juice, blue curacao syrup & coconut milk</i>	
STAR MARTINI NEW	9.95	VIRGIN GREEN HAWAIIAN	9.95
<i>Passion Fruit puree, pineapple juice, lime, vanilla syrup, sprite & grenadine</i>		<i>Orange juice, blue curacao syrup & 7UP</i>	



Share your visit with us

Take a beautiful picture at any Caffè Concerto and tag us on Instagram @caffeconcertouk using the hashtags #caffeconcerto #loveconcerto #liveladolcevita to be in with a chance to win a free meal for two every month.

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.

A typical adult requires on average 2000 calories per day.

Red Wine

	175ml Glass	250ml Glass	750ml Bottle
MERLOT	8.95	9.95	28.95
<i>Aroma with a hint of raspberry and cinnamon</i>			
MONTEPULCIANO D'ABRUZZO	9.95	11.95	33.95
<i>Well-balanced body bursting with red cherry aromas</i>			
CABERNET SAUVIGNON IGP	9.95	11.95	33.95
<i>Deep ruby red colour with a violet nuances, vinous and spicy scent</i>			
SANT'ILARIO CHIANTI DOCG	9.95	11.95	33.95
<i>Characteristic scents of violet, small red fruit and subtle spices. Full, well-structured and conveys all the character of the Sangiovese grape</i>			
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> NEW			
CHATEAU CISSAC CRU BOURGEOIS HAUT MEDOC			58.95
<i>Lovely family owned property making Cabernet Sauvignon dominant wines, full of spicy red fruit with nuances of leather, earth and wood.</i> NEW			
PRIMITIVO DI MANDURIA, D'ADDARIO VIGNALESTA			79.95
<i>The aroma offers notes of prune, berries, cinnamon, liquorice, vanilla and dried figs. Full-bodied, opulent and velvety. A long finish with notes of coffee and chocolate.</i> NEW			
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
<i>Light Rose in colour with a rich nose ranging from pear to Rose</i>			
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 CUYEE (HOUSE)	9.95	11.95	49.95
<i>Its versatility makes it suitable for every occasion, as an aperitif or to accompany all dishes</i>			
PROSECCO (EXTRA DRY) VALDOBBIADENE <small>Superiore Docg</small>			59.95
<i>Aperitif it goes well with salad or fish dish</i>			
ROSE PROSECCO BELCANTO	11.95	14.95	59.95
<i>Our Pinot Noir vinified in rose grape variety</i>			
HOUSE CHAMPAGNE		200ml Bottle	750ml Bottle
MOËT & CHANDON <small>Brut Impérial, NV</small>		24.95	79.95
MOËT & CHANDON <small>Rosé Impérial, NV</small>		26.95	89.95

White Wine

	175ml Glass	250ml Glass	750ml Bottle
PINOT GRIGIO	8.95	9.95	28.95
<i>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</i>			
SAUVIGNON BLANC	9.95	11.95	33.95
<i>Expect a burst of passion fruit and guava from this delightful Sauvignon Blanc. A simple lifted floral finish that is clean on the palate</i>			
CHARDONNAY	9.95	11.95	33.95
<i>Lemon and vanilla on the nose with a round, fruity body and a hint of vanilla oak character</i>			
LA CAPLANA GAVI-DI-GAVI DOCGV.	9.95	11.95	33.95
<i>Intense aroma, fruity with floral persistence</i>			
BOLNEY ESTATE PINOT GRIS			46.95
<i>Elegant, refreshing and soft with medium body. Delicate but with lots of concentrated stone fruit character, with pear and apricot and a touch of orange blossom and honey.</i> NEW			
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> NEW			
CLOUDY BAY SAUVIGNON BLANC			84.95
<i>The palate is ripe, fine and succulent, offering zesty ripe citrus flavours coupled with an edge of minerality and sweet herbs.</i> NEW			

Dessert Wine

	125ml Glass	175ml Glass	750ml Bottle
CREMANT DOLCE TRATTENENDOSI	8.45	9.45	26.95
<i>Sparkling Wine</i>			

Beers

PERONI OR STELLA			5.95
ON DRAFT - PERONI	PINT	7.95	HALF PINT 5.95
CIDER			6.95

Liqueurs

	25ml	50ml
APERITIFS, LIQUEURS & SPIRITS	4.25	6.95
Martini Bianco		
Grappa		
Tia Maria		
Baileys		
Jack Daniels		
Cognac		
Campari		
Gin		
Tequila		

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.

