

# café pasta

## bread & olives

**rustic bread** chunks of green olive rusticata, seeded batard & ciabatta bread served with extra virgin olive oil & balsamic vinegar £2.50

**marinated olives** with herbes de provence, extra virgin olive oil & red pimento peppers £2.40

**stone baked garlic pizza bread** with garlic butter & rosemary or a 12" garlic pizza bread to share £2.95  
£4.75

## starters

**pan fried tiger prawns** with garlic butter served on toasted ciabatta £6.50

**plum & cherry tomato bruschetta** with red onion, extra virgin olive oil, homemade pesto & fresh basil on toasted ciabatta £4.50

**soup of the day** with rustic bread £4.25

**smooth duck liver & port paté** with crostini & caramelised red onions £4.95

**white crab meat crostini** with fresh lime, red onion & coriander £5.25

**baked portobello mushrooms** with melted goat's cheese, pine nuts & pesto dressing £4.85

**meze** tzatziki, baked portobello mushroom with melted goat's cheese & pine nuts, feta cheese & vine plum tomato salad, marinated olives & stone baked pizza bread £9.25

## pasta & risotto

*all of our sauces are freshly made in our kitchens*

**shredded chicken penne** with porcini & field mushrooms, in a cream, white wine, red onion & tarragon sauce £8.50

**homemade lasagne** with layers of egg & spinach pasta, traditional ragu, mozzarella, bechamel & parmesan £7.95

**pesto linguine** with cherry tomatoes & fresh basil £7.35

**spaghetti bolognese** with a ragu of beef, pork, pancetta & red wine £7.25

**seafood linguine** with tiger prawns, green lip mussels, crayfish & fresh dill in a spicy tomato sauce £9.75

**smoked salmon tagliatelle** with leeks, red onion, dill, asparagus, in a cream & white wine sauce £8.25

**spaghetti carbonara** with crispy pancetta, eggs, cream, parmesan & prosciutto ham £7.75

**wild boar tagliatelle** with red onion, garlic, red wine, tomato, chilli & rosemary £8.95

**gorgonzola & spinach penne** with cream, white wine, red onion & toasted pine nuts £7.50

**porcini & field mushroom risotto** with white wine, parmesan, roasted fennel & rocket £9.25

**seafood risotto** with tiger prawns, squid & mussels in a vine plum tomato, chilli & dill sauce £11.25

**roasted chicken & spinach risotto** with red onion, white wine & parmesan £9.65

## sides

**caesar salad** with cos lettuce, caesar dressing, olive rusticata crostini & shaved parmesan £4.50

**mixed leaves** with cucumber, vine plum tomatoes & vinaigrette dressing £2.95

**rocket & parmesan** with balsamic vinegar & extra virgin olive oil £3.50

creamy mash - buttered french beans - roasted baby potatoes - creamed spinach £2.00

## grill & seafood

**10oz char-grilled rib-eye steak** with wholegrain mustard, rocket & roasted baby potatoes £13.95

**grilled fillet of seabass** with fennel risotto, rocket & lemon £12.95

**char-grilled chicken breast** with crushed new potatoes, porcini & field mushroom in a white wine, red onion & tarragon sauce £10.95

**pan-fried tiger prawns** with garlic butter, baked rustic bread, rocket & lemon mayonnaise £12.80

**tender char-grilled lamb** with a cannellini, green & broad bean salad, roasted fennel & tzatziki £12.95

## 12" stone baked pizza

**fiorentina** with spinach, egg, garlic, black olives, parmesan, tomato sauce & mozzarella £7.25

**carne** with wild boar sausage, pepperoni & prosciutto ham, caramelised onion, fresh rosemary, tomato sauce & mozzarella £8.95

**americana** with spicy pepperoni, tomato sauce & mozzarella £7.95

**classic margherita** with tomato sauce, mozzarella & fresh basil £5.95

**prosciutto ham** with mozzarella, tomato sauce, red onion & mascarpone £8.50

**roasted portobello mushroom** with caramelised red onion, garlic butter, tomato sauce & mozzarella £6.95

**char-grilled chicken** with tomato sauce, caramelised red onion, roasted red peppers, spinach & mozzarella £8.35

**goat's cheese** with poppincini peppers, tomato sauce, caramelised red onion & mozzarella £7.50

## salads

**char-grilled chicken caesar** with cos lettuce, olive rusticata crostini & shaved parmesan £8.50

**baked goat's cheese** melted in a red pepper with caramelised onions, mixed leaves, french beans, vine plum tomatoes & vinaigrette dressing £7.95

**char-grilled salmon fillet** lightly dusted in paprika with roasted red peppers, mixed leaves, french beans & mascarpone £10.75

**char-grilled chicken** with avocado, cos lettuce, red onion, ciabatta croutons & mango dressing £8.50

**feta, cannellini, green & broad beans** with roasted fennel, cherry tomatoes, rocket, pine nuts & a red wine vinaigrette £7.75

## desserts

**baked waffle** with a mixed berry compote & vanilla dairy ice cream £4.95

**roasted banana & toffee cheesecake** with vanilla dairy ice cream £4.50

**chocolate melting pudding** with vanilla dairy ice cream £4.95

**baked lemon tart** with mascarpone £4.75

**vanilla panna cotta** with a mixed berry compote £4.60

**homemade tiramisu** £4.50

**sicilian lemon sorbet** £3.75

**dairy ice cream** chocolate, strawberry & vanilla £3.75

## children's menu

£5.25  
a choice of stone baked mini pizza - margherita, mushroom, pepperoni or mini pasta - spaghetti bolognese, penne pomodoro, pesto linguine & a scoop of ice cream

*please ask about our seasonal specials  
please discuss any dietary requirements with the manager*

## fizz

**prosecco brut quartese** nv ruggeri £21.50  
valdobbiadene, italy, 11%

**brut di pinot nero rose** nv ruggeri £21.95  
valdobbiadene, italy, 12%

**brut souverain** nv henriot £39.95  
champagne, france, 12%

## white wine

175ml 250ml bottle

### crisp & fresh

**pinot grigio** veritiere £4.25 £5.80 £16.50  
veneto, italy, 12%

**soave classico** le vigne £3.75 £5.10 £14.50  
veneto, italy, 12%

**bianco veronese** pergolino £3.50 £4.60 £12.50  
veneto, italy, 12%

**chenin blanc** stormy cape £13.95  
western cape, south africa, 14%

### rounded & silky

**chardonnay** weighbridge peter lehmann £4.35 £5.95 £16.95  
south australia, 13%

**viognier** santa ana £15.95  
mendoza, argentina, 14%

**rioja blanco** vina cerrada £14.95  
rioja, spain, 12.5%

**gavi di gavi** la minaia, nicola bergaglio £21.95  
piemonte, italy, 12.5%

### our favourites

**fiano** mandrarossa £4.20 £5.70 £16.25  
sicily, italy, 13.5%

**sauvignon blanc** mansion house bay £4.90 £6.65 £18.95  
marlborough, new zealand, 13.5%

**pouilly fume** chateau favray £24.95  
loire, france, 12.5%

## rosé wine

175ml 250ml bottle

**rosato veronese** veritiere £3.85 £5.25 £14.95  
veneto, italy, 12%

**pinot grigio blush** via nova £4.35 £5.95 £16.95  
veneto, italy, 12%

**cotes du provence** chateau gassier £19.95  
provence, france, 12.5%

## red wine

175ml 250ml bottle

### soft & juicy

**montepulciano d'abruzzo umani ronchi** £3.80 £5.15 £14.65  
abruzzo, italy, 13%

**shiraz** stormy cape £3.85 £5.25 £14.95  
western cape, south africa, 14.5%

**rosso veronese** pergolino £3.50 £4.60 £12.50  
veneto, italy, 12%

**cotes du rhone** le pas de la beaume £13.95  
rhone, france, 13.5%

### rich & balanced

**cabernet sauvignon** peter lehmann £4.65 £6.30 £17.95  
barossa valley, australia, 14.5%

**rioja crianza** vina cerrada £19.50  
rioja, spain, 13.5%

**nero d'avola** mandrarossa £15.95  
sicily, italy, 13.5%

**dolcetto d'alba** ascheri £23.95  
piemonte, italy, 14%

### our favourites

**chianti** cecchi £4.20 £5.70 £16.25  
tuscan, italy, 12.5%

**merlot reserva** de gras £4.75 £6.50 £18.50  
colchagua valley, chile 14.5%

**pinot noir** trinity hill £23.95  
hawkes bay, new zealand, 13.5%

## beer & cider

**peroni nastro azzuro** crisp & refreshing continental lager £3.25 / £5.90  
italy 5.1%, 330ml/660ml

**corona with fresh lime** a light pilsner type beer £3.30  
mexico 4.6%, 330 ml

**san miguel** smooth & tasty premium lager £3.25  
spain 5.4%, 330 ml

**leffe blonde** authentic, full bodied, abbey wheat beer £3.80  
belgium 6.6% 330ml

**koppaberg** apple cider light, mild & semi sweet £4.75  
sweden 4.5%, 500ml

## spirits

### aperitif

**martini, pimms, campari** £2.50

### premium

**smirnoff, gordons, bells, captain morgan, bacardi, jack daniels, jameson's, southern comfort, jose cuervo** £2.50

### after dinner

**baileys, grappa, port, limoncello, sambuca, amaretto, courvoisier, cointreau, kahlua** £2.70

please ask for our full range. all our spirits are served in 25ml measures or multiples thereof

## soft

**source mineral water** still or sparkling 330ml £1.85  
drawn from beneath the organic fields of llanllyr, wales 750ml £3.25

**coca-cola, diet coke** £2.00

**sprite** £2.00

**appletiser** £2.10

**orangina** £2.10

**belvoir elderflower presse** £2.15

**cranberry juice, tomato juice** £2.00

**freshly squeezed orange juice** £2.25

**freshly pressed apple juice** £2.25

**fresh mint lemonade** £2.25

*service charge not included except for tables of 8 or more when a discretionary 10% will be added to your bill we would love to hear your comments about café pasta, please email me at ed@cafepasta.co.uk*

**book online @ [www.cafepasta.co.uk](http://www.cafepasta.co.uk)**