

café pasta

bread & olives

- rustic bread** chunks of green olive rusticata, malted cob & ciabatta bread served with extra virgin olive oil & balsamic vinegar 2.50
- marinated kalamata & queen olives** with lemon, basil, chilli, pickled garlic & sun dried tomatoes 2.35
- garlic stone baked pizza bread** with garlic butter & roasted garlic cloves 2.95

starters

- pan fried butterfly king prawns** marinated in garlic butter & served in our tomato sauce with toasted ciabatta 6.50
- soup of the day** with rustic bread 4.25
- vine plum tomato bruschetta** with red onion, extra virgin olive oil & fresh basil on toasted ciabatta 3.90
- steaming mussels** with cream, white wine & garlic 5.50
- baked portobello mushrooms** with melted goat's cheese, pine nuts & pesto dressing 4.75
- galia melon with prosciutto ham** drizzled with a balsamic glaze 4.50
- meze plate** roasted tomato humous, baked portobello mushroom with melted goat's cheese & pine nuts, buffalo mozzarella & vine plum tomato salad, marinated olives & stone baked pizza bread 9.25

pasta & risotto

- shredded chicken rigatoni** with porcini & field mushrooms in a white wine, red onion & tarragon sauce 8.50
- spaghetti bolognese** a traditional ragu with beef & pork, pancetta & red wine child 3.95 6.95
- homemade pesto linguine** with sun dried tomatoes & fresh basil child 3.95 7.25
- seafood linguine** with king prawns, mussels, crayfish & fresh dill in a spicy tomato sauce 9.45
- buttery gorgonzola & spinach gnocci** with cream, white wine, red onion & toasted pine nuts 8.25
- homemade lasagne** with layers of egg pasta, traditional ragu, mozzarella, bechamel & parmesan 7.95
- ricotta & spinach ravioli** with a homemade spicy roasted plum tomato sauce 8.25
- spaghetti carbonara** with crispy pancetta, free range eggs, cream, parmesan & prosciutto ham child 3.95 7.50
- spicy sausage rigatoni** with chillies, capers, white wine, tomato & garlic 7.75
- porcini & field mushroom risotto** with white wine, gruyere, roasted fennel & rocket 9.25
- butterfly king prawn risotto** with squid, mussels & gruyere in a vine plum tomato & chilli sauce 11.95
- roasted chicken & spinach risotto** with red onion, white wine, gruyere & parmesan 9.50

sides

- caesar salad** with cos lettuce, caesar dressing, homemade chunky croutons & shaved parmesan 4.25
- mixed leaves** with cucumber, vine plum tomatoes & vinaigrette dressing 2.95
- rocket & parmesan salad** with balsamic vinegar & extra virgin olive oil 3.50
- root vegetable mash - buttered green beans - neapolitan butter beans - roasted baby potatoes - creamed spinach - mange tout 1.95

please discuss any dietary requirements with the manager, service charge not included except for tables of 8 or more when a discretionary 10% will be added to your bill

grill & seafood

- 10oz char-grilled rib-eye steak** with wholegrain mustard, rocket & roasted baby potatoes 13.95
- char-grilled fillet of salmon** with roasted fennel, warm butter beans, sundried tomato, capers & red onion 10.95
- tender roasted lamb cutlets** with a balsamic glaze, creamy root vegetable mash, buttered green beans & roasted plum tomato 12.95
- char-grilled fillet of seabass** with fresh herb butter, chilli & garlic spaghetti, rocket & a wedge of lime 12.75
- char-grilled chicken breast** & prosciutto ham with crushed new potatoes, rocket & mange tout 10.95
- pan-fried butterfly king prawns** with garlic butter, baked italian bread, rocket & lemon 12.50


stone baked pizza

- classic margherita** fresh basil, tomato sauce & mozzarella 5.95
- carne** with spicy sausage, pepperoni & prosciutto ham, caramelized onion, fresh rosemary, tomato sauce & mozzarella 8.50
- americana** with spicy pepperoni, tomato sauce & mozzarella 7.85
- fiorentina** with a free range egg, spinach, garlic, black olives, parmesan, tomato sauce & mozzarella 7.25
- prosciutto ham** with mozzarella, tomato sauce, rocket, black olives & shaved parmesan 7.95
- roasted portobello mushroom** with caramelized red onion, garlic butter, tomato sauce & mozzarella 6.95
- char-grilled chicken** with tomato sauce, caramelized red onion, roasted red peppers, spinach & mozzarella 8.25
- butterfly king prawns** with tomato sauce, roasted fennel, black olives & rocket 9.95

salads

- char-grilled chicken caesar** with cos lettuce, homemade chunky croutons & shaved parmesan 8.25
- baked goat's cheese** melted in a red pepper with caramelized onions, mixed leaves, green beans, vine plum tomatoes & vinaigrette dressing 7.50
- roasted chicken & avocado** with cos lettuce, red onions, homemade chunky croutons & mango dressing 8.25
- char-grilled swordfish steak** with pesto, vine plum tomatoes, crunchy green beans, mixed leaves, black olives, balsamic & extra virgin olive oil 10.95
- buffalo mozzarella** with vine plum tomatoes, fresh basil, creamy avocado, black olives & pesto oil 8.45

desserts

- baked waffle** with fresh strawberries, organic dairy vanilla ice cream & a strawberry coulis 4.95
- roasted banana & toffee cheesecake** with organic vanilla ice cream 4.25
- chocolate melting pudding** with double cream 4.95
- profiteroles** with double cream & chocolate sauce 4.25
- apple tart tatin** with organic vanilla ice cream 4.75
- crème caramel** 4.25
- sicilian lemon sorbet** 3.75
-  **ice cream - chocolate - strawberry - vanilla - butterscotch** 3.75

our ice cream comes from the award winning september organic in weobley valley, herefordshire. september makes the finest organic ice cream from only organic ingredients & is renowned for its purity, clean taste & true flavours

white wine

fresh, clean & crisp easy drinking light wines ideal with starters or fish	175ml	250ml	bottle
pinot bianco / pinot grigio delibori, veneto, italy 12.5%	4.15	5.50	15.95
sauvignon blanc mansion house bay, marlborough, new zealand 13.5%	4.75	6.40	18.95
bianco veronese pergolino, veneto, italy 12%	3.25	4.25	11.95

ripe, aromatic & fruit driven elegant wines to accompany pasta & salads

fiano mandrarossa, sicily 13.5%	4.15	5.50	15.95
chenin blanc stormy cape, western cape, south africa 14%			13.75
rioja blanco vina cerrada, spain 12.5%			14.75

big, rich & beautiful classic, exciting wines to pair with chicken & light meals

gavi di gavi , la minaia nicola bergaglio, piemonte, italy 12%			20.50
chablis domaine de vauroux, burgundy, france 12.5%			21.95
chardonnay weighbridge, peter lehmann, australia 13%	4.20	5.65	16.50

rosé

ripe, refreshing & vibrant wines for lighter meals

rosato veronese veritiere, veneto, italy 11.5%	3.75	5.05	14.75
pinot grigio blush via nova, veneto, italy 12%	4.25	5.65	16.50
espiga rosé quinta da boavista, portugal 13%			16.95

red wine

light / fruity & juicy exquisite with antipasti and tomato based sauces

montepulciano d'abruzzo umani ronchi, abruzzo, italy 13%	3.65	4.90	14.25
arpeggio rosso cantine settesoli, sicily 12.5%	3.25	4.25	11.95
fleurie la bonne dame, jean tete, beaujolais, france 13%			21.95

soft, smooth & velvety silky reds to match with pasta & stone baked pizzas

chianti cecchi, tuscan, italy 12.5%	4.15	5.50	15.95
nero d'avola mandrarossa, sicily, italy 13.5%			16.25
shiraz stormy cape, western cape, south africa 14.5%	3.75	5.05	14.75

big, bold & spicy perfect, complex reds to accompany rich succulent grills

merlot reserva de gras, colchagua valley, chile 14%	4.45	6.05	17.95
rioja crianza marques de la concordia, spain 13.5%			18.95
salice salentino riserva francesco candido, puglia, italy 13%			16.95

champagne & sparkling wine

for every occasion go on, treat yourself!

prosecco brut quartese nv ruggeri, italy 11%			21.50
nv brut di pinot nero rosé, ruggeri, italy 12%			21.95
nv taittinger brut reserve, france 12%			41.00

beer & cider

san miguel 330ml	3.15
corona with fresh lime 330ml	3.30
peroni 330ml	3.15
kopparberg classic swedish apple cider 500ml	4.75

andronicas fairtrade coffee

andronicas work with individual plantations, combining their knowledge & growing expertise to produce some of the most highly regarded beans in the coffee world. we at café pasta are very proud to be bringing you our own fair-trade blend sourced with the help of andronicas

coffee, tea & chocolate

espresso / double espresso	1.65 / 1.85
cappuccino	1.95
latte	2.00
americano	1.75
machiato	1.75 / 1.95
mocha / hot chocolate	2.00
irish with jameson whiskey	3.80
tea - english breakfast, earl grey, camomile, peppermint, green	1.60

we would love to hear your comments about café pasta, please email me at ed@cafepasta.co.uk

soft

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

coca-cola, dietcoke	1.90
sprite	1.90
appletiser, orangina	2.05
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	2.10

spirits

aperitif

martini, pimm's, campari 2.50

premium

smirnoff, gordon's, bells, bacardi, jack daniels, captain morgan, jamesons, 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