

## Patisserie

Éclair Crème Chantilly   Chocolate Crème	£4.75
Mille feuille	£4.99
Tart Choice of Strawberry, Mixed Berries or Mixed Fruit	£4.99
Profiteroles	£4.99
Tiramisu	£4.75
Cheese Cake choice of Strawberry or Lemon	£4.75
Chocolate Mousse	£4.75
Mixed Berries Mousse	£4.75
Vanilla and Chocolate Mousse	£4.75
Giotto Chocolate Mousse and Tiramisu	£4.75
Tart Choice of Almond & Apple, Apple & Cinnamon or Cherry	£4.75

## Gateaux

Selva Chocolate sponge with mixed fruits and crème patisserie	£4.75
Cortina Chocolate sponge with Crème Chantilly	£4.75
Black Forest With cherry	£4.75
Strawberry Gateaux Vanilla sponge with fresh cream and stawberry	£4.75

## Hot Drinks

Espresso	Single	£1.99
	Double	£2.99
Cappuccino	Medium	£2.99
	Large	£3.75
Americano		£2.99
Latte		£2.99
Hot Chocolate		£2.99
Concerto Hot Chocolate		£3.75
With whipping cream		
Mocha		£2.99
Macchiato		£2.60
Pot of Tea		£2.95
English breakfast   Organic Earl Grey		
Bombay Chai   Green Tea Tropical		
Marrakesh Mint   African Nectar		
Mountain Spring Jasmine		
Organic Mint Melange		
Camomile Citrus		

## Liqueur Coffee

Irish Coffee	£6.99
Espresso with whisky	
Baileys Coffee	£6.99
Espresso with Baileys	
Calypso Coffee	£6.99
Espresso with Tia Maria	

## Cold Drinks

Coke, Diet-Coke	£2.85
Fanta, 7-Up	£2.85
Still Water	£2.65
Sparkling Water	£2.75
Appletiser	£2.75
Iced Tea	£2.99
Iced Cappuccino	£3.95

## Juices

Orange, Apple, Mango, Cranberry, Pineapple	£3.50
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## Starters (Antipasti)

Soup of the day (Zuppa del giorno) -V- Served with fresh baked bread	£4.95
Garlic bread with cheese (Pane all'aglio con formaggio) -V- Freshly baked bread with garlic and Buffalo Mozzarella served with glazed balsamic vinegar and extra virgin olive oil	£4.50
Marinated Italian olives (olive marinate) -V- With small bits of baby Mozzarella De Buffalo, sundried tomatoes and goats cheese served with ciabatta bread	£3.95
Mussels Arrabiata (Cozze all'arrabiata) Fresh Mussels cooked in tomato sauce, chili, garlic, white wine and fresh parsley	£6.25
Insalata Caprese Traditional Neapolitan dish (from the island of Capri) with Buffalo Mozzarella, Vine-ripened tomatoes and basil olive oil dressing	£5.25
Tiger King Prawns (Gamberoni) small Tail-on king prawns, butterflied, breaded with sweet and sour sauce large	£5.80 £9.50
Parma Ham (Prosciutto di Parma) Parma Ham from Emilia-Romagna with rocket salad, Buffalo Mozzarella and truffle oil	£6.95
Bruschetta -V- Char grilled Ciabatta rubbed with garlic, drizzled with olive oil and topped with Tomato, garlic and parmesan shavings	£5.50

## Breakfast through to lunch (colazione a pranzo)

Scrambled Eggs (Uova Strapazzate) On toasted muffin or bagel with hollandaise sauce on the side. With a choice of: Grilled bacon, Smoked salmon or Spinach.	£9.95
Omelette - frittate Served with salad and a choice of: - Honey Roasted Ham and Gruyere Cheese - Fresh Spinach and Gruyere Cheese -V-	£12.50

## Toasted Focaccia

Served with salad, Concerto dressing and Crisps

Goat's Cheese (Formaggio di capra) -V- With spinach, roasted peppers and basil pesto	£7.95
Milanese (cotoletta di pollo) Chicken Escalope, lettuce, tomato, brown sauce and mayo	£7.95
Open Focaccia (Focaccia aperta con tonno e formaggio) With Tuna and melted Gruyère cheese	£7.95
Mozzarella di Buffalo -V- With sundried tomatoes and basil pesto	£7.95
Chicken, Bacon and Mayo (pollo pancetta e mayonese)	£7.95

## Toasted Baguette

Served with salad, Concerto dressing and Crisps

Grilled Chicken Pesto (Pollo grigliato con pesto) With sundried tomato, rocket and mayo	£7.50
Mozzarella Di Buffalo -V- Sundried Tomato, fresh Basil and extra virgin olive oil	£7.50
Ham, Cheese and tomato (Prosciutto e formaggio)	£7.50

## Toasted Bagel or Baguette

Served with salad, Concerto dressing and Crisps

Smoked salmon (Salmone affumicato) With cream cheese and fresh dill	£7.50
New York Style Pastrami With cheddar cheese and sliced gherkins	£7.50

## Toasted Sandwiches on Bloomer

Served with salad, Concerto dressing and Crisps

BLT Bacon, lettuce, tomato with a touch of mayo	£7.50
Ham and Cheese and tomato (prosciutto e formaggio)	£7.50
Tuna and Gruyere cheese (tonno e formaggio)	£7.50
Chicken avocado and lettuce (Pollo avocado e insalata)	£7.50
Crayfish (Gamberi d'acqua dolce e mango) Mango coriander lettuce and thousand Island dressing	£7.50
Ploughman's -V- (Formaggio inglese) Cheddar cheese, ploughman's pickles, tomato, mayo and red onion	£7.50

## Salad(Insalate)

Concerto Salad (Insalata concerto) Parma Ham from Emilia-Romagna, crispy bacon, Buffalo Mozzarella and tomato on a bed of rocket salad, with balsamic glaze and extra virgin olive oil	£8.95
Goat's Cheese Salad -V- (Insalata al formaggio di capra) With beetroot, roasted peppers, basil pesto, pine nuts and extra virgin olive oil	£8.95
Salmon Nicoise (Insalata con salmone grigliato) Mixed leaves salad, grilled salmon fillet, fresh green beans, boiled egg, baby potatoes, olives, tomato and extra virgin olive oil	£9.95
Classic Caesar Salad (Insalata di cesare) Grilled chicken fillet with cos lettuce, shaved parmesan and caesar dressing	£9.95
Insalata tricolore -V- Buffalo mozzarella, vine tomato, avocado, rocket salad and fresh basil with extra virgin olive oil	£8.95

## Cream Tea

for One | £8.50

Scones and mini Tartlets with strawberry preserves and clotted cream served with Hot beverage.

## Afternoon Tea

3pm to 7pm

for One | £14.50 for Two | £26.95

Afternoon Sandwiches  
Smoked salmon, egg mayonnaise, cucumber with cream cheese  
Freshly Baked Scones  
with Assorted Tarts and Selected Teas

## Pasta and Risotto

Tagliatelle al Pesto -V- With our home made basil Pesto wild mushrooms and fresh baby spinach	£8.95
Penne Concerto Quill shaped pasta with chicken, and mushrooms in a rosé sauce	£9.75
Penne Siciliana -V- Quill shaped pasta with grilled aubergine, cherry tomato, baby Buffalo Mozzarella, chili, garlic, and fresh basil	£9.75
Spaghetti Bolognese Concerto's own recipe -a traditional minced beef Ragù	£8.95
Spaghetti alla Carbonara Pancetta bacon, egg and parmesan cheese with a touch of cream	£8.95
Lasagne With rich coarse minced beef	£9.50
Spaghetti alla Pescatore Sautéed tiger king prawns, squid, mussels, white wine, fresh basil, cherry tomato, chili, garlic in tomato sauce	£10.95
Tagliatelle with Tiger King Prawns (tagliatelle con gamberoni) With sautéed tiger king prawns, cherry tomato, garlic, chili and fresh Basil	£10.95
Wild Mushroom and Parmesan Risotto-V- (risotto ai funghi selvaggi e parmigiano)	£9.95
Chicken and Asparagus Risotto (Risotto con pollo e asparagi)	£9.75
Seafood Risotto with Saffron (Risotto ai frutti di mare e zafferano)	£11.50

## Main Courses

Chicken Breast (Petto di pollo) With creamy mushroom sauce served with baby potatoes and roasted cherry tomato	£10.75
Chicken Milanese (Cotoletta di pollo alla milanese) Chicken Escalope with rocket salad, rusty parmesan and a choice of spaghetti Napolitano or French fries	£10.75
Mussels Cooked with shallots, garlic, thyme, chillies and cream white wine sauce served with French fries	£9.95
Grilled Sea bass With sauté baby potatoes, green beans and diced tomato lemon butter sauce	£12.95
Grilled Salmon Steak With braised fennel, spinach, roasted cherry tomatoes and diced tomato lemon butter sauce	£11.95

## Side Dishes

French Fries (Patatine fritte)	£3.95
Baby spinach (Spinaci)	£3.95
Mixed salad (Insalata mista)	£4.25
Sauté baby potatoes (Patate nuove saltate)	£3.95
Selection of fresh bread (Selezione di pane fresco)	£2.95
Marinated Olives & Ciabatta (Pane e olive marinate)	£3.95
Rocket salad (Insalata di rucola) With parmesan shavings	£4.25

🍷 Alcohol can only be served with food. 🍷  
All wines by the glass are also available in 125ml measures

## Red

Montepulciano D'abruzzo Italy  
Merlot Del Veneto Italy

Class	Bottle
£5.50	£16.95
£5.75	£17.95

## White

Trebbiano d'Abruzzo  
Pinot Grigio Del Veneto

£5.50	£16.95
£5.75	£17.95

## Rose

Pinot Blush Italy

£5.50	£16.95
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## Champagne & Sparkling

Montagner Grande Cuvee Prosecco Italy  
Montagner Cuvee Rose Prosecco Italy  
Perrier Jouet Grand Brut NV France

£7.85	£25.95
£9.95	£49.95
£9.95	£49.95

## Beers

Peroni, Heineken

£4.50
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