

CADDECCI CAFFÈ E CINI

CUCINA ITALIANA · LOUNGE BAR

Starters

OLIVE MARINATE V GF	5
Home cured Sicilian mix olives	
PANE V	4.5
Fresh home foccacia with carasau	
ARANCINI V	8
Classic Italian homemade deep-fried rice ball stuffed with mozzarella & provolone cheese	
BRUSCHETTA CLASSICA V	7
Bread with chopped tomato, basil and garlic	
FOCACCIA ROSMARINO & AGLIO V	7
Freshly baked Italian flatbread topped with rosemary, garlic & sea-salt	
FOCACCIA MOZZARELLA V	8
Freshly baked Italian flatbread with mozzarella & garlic	
FOCACCIA NDUJA E PESTO	8.5
Freshly baked Italian flatbread with spicy Italian sausage spread, topped with green pesto	
CALAMARI FRITTI	10
Deep fried fresh squid served with side of lemon & tartar sauce	
GAMBERI AL LIMONE	12.5
King prawns in lemon butter sauce	
ANTIPASTO ITALIANO	13
Ham, Parma ham, spicy salami, mortadella pistachio, buffalo mozzarella, olives, fresh basil & bread	
CHEESE PLATTER V	10
Selection of cheeses, jam, honey, bread, grapes & carasau	
MINISTRONE V GF	8.5
Traditional Italian vegetable soup served with bread	
GRILLED CHICKEN WINGS GF	10
Grilled chicken wings served with BBQ sauce.	

Before ordering please speak with a member of staff if you have any food allergy or intolerance. Fish, Nuts, Soya, Celery, Mustard, Egg, Milk, Sesame, Crustaceans, Molluscs, Sulphites, Lupin, Peanuts, Wheat.

A cakeage fee of £2.50 per guest will be added to your bill for the cakes the guests bring in for their occasions. A discretionary service charge of 12.5% will be added to your bill, however, for groups of 6 or more this charge is compulsory.

V Vegetarian GF Gluten Free

(All our food may contain a trace of gluten)



Pastas

We have a gluten free penne option available.

- LINGUINE MARE** 19.5
Linguine pasta with mixed fresh prawns, clams, mussels, calamari & baby prawns served in white wine, garlic, chilli & tomato sauce
- LINGUINE ALLE VONGOLE** 17.5
Linguine pasta with fresh clams and asparagus served in white wine, extra virgin olive oil, garlic, parsley & fresh chilli sauce
- LINGUINE AI GAMBERI** 19
Linguine pasta with fresh prawns & baby prawns, cherry tomato, chilli, onion & garlic
- SPAGHETTI BOLOGNESE** 15
Spaghetti pasta with mince beef in Bolognese sauce
- SPAGHETTI ALLA CARBONARA** 16
Classic Italian Spaghetti Carbonara pasta with guanciale, pancetta, egg yolk & parmesan cheese. NO CREAM SAUCE
- TAGLIATELLE GAMBERI E FUNGHI** 19
Tagliatelle pasta with mushroom & king prawns in creamy sauce
- TAGLIATELLE AL TARTUFO V** 17.5
Tagliatelle pasta in a creamy truffle & mushroom sauce
- PENNE ARRABBIATA V** 15.5
Short pasta with tomato sauce, garlic & chilli
- PENNE AL POLLO** 17.5
Penne pasta with chicken & peppers in creamy tomato sauce
- PENNE AL SALMONE** 19
Penne pasta with fresh salmon in creamy tomato sauce
- GNOCCHI ALLA SORRENTINA V** 15.5
Gnocchi pasta with tomato sauce, basil & mozzarella
- LASAGNA AL FORNO** 16
Egg pasta layered with minced beef, béchamel & tomato sauce topped with mozzarella

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Pizzas

MARGHERITA V	11
Tomato sauce, mozzarella & basil	
VEGETARIANA V	14
Tomato sauce, mozzarella, courgette, peppers, sweet corns, mushrooms, olives & onions	
NDUJA	14.5
Spinach, red onion, spicy Italian sausage spread called Ndjua & buffalo mozzarella	
TROPICALE	16.5
Tomato, mozzarella, pineapple, ham & mushroom	
QUATTRO FORMAGGI	16
Gorgonzola, fontina, mozzarella & parmesan	
CALZONE	16
Folded pizza with ham, mushroom, mozzarella, spinach & tomato	
AMERICANA	16
Pepperoni, chorizo, fresh chilli, tomato & mozzarella	
CAPRICCIOSA	16
Ham, black olives, artichoke, mushroom, mozzarella & tomato	
APOLLO	16.5
Chicken, mushroom, truffle oil, mozzarella & tomato	
PROSCIUTTO E FUNGHI	16.5
Tomato sauce, mozzarella, mushroom & cooked ham	
PRIMAVERA	16
Parma ham, rocket, parmesan shaving, mozzarella & tomato	
FESTA DI CARNE	17
Minced meat, mushroom, red onion, mozzarella & tomato sauce	
CREATE YOUR OWN	11
Choose base of tomato and/or mozzarella. Then choose from the toppings below	
• VEG £1.5: Green chillies, jalapenos, mixed peppers, mushroom, pineapple, red onion, sliced black olives, sweetcorn, tomato, rocket, artichoke, aubergine, courgette, capers, egg	
• MEAT OR FISH £2: Anchovies, tuna, chicken, bacon, ham, pepperoni, minced beef, Parma ham	
• BUFFALO MOZZARELLA £2.5	

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Specials

- ITALIAN BURGER** 14.5
Homemade 8oz beef burger with oregano, onion, basil, parsley in a freshly made bun with ketchup, mayonnaise, lettuce, red onion & tomato served with chips
Add: Mozzarella cheese or jalapenos or bacon £1.5
- RISOTTO VEGETARIANO V** 15
Italian rice with broccoli, carrot, courgette & parmesan in tomato sauce
- RISOTTO AI FRUTTI DI MARE** 19
Italian rice with mixed fresh prawns, clams, mussels, calamari & baby prawns in white wine & saffron sauce
- GRILLED CHICKEN** 17.5
Grilled chicken breast served with one side of your choice
- POLLO MILANESE** 18
Breaded chicken breast served with spaghetti Napoli
- AGNELLO ALLA GRIGLIA GF** 27
Grilled lamb chops served with fried cherry tomatoes and a choice of chips or roasted baby potatoes
- SIRLION STEAK GF** 28
Our aged 10oz/280gr sirloin steak is served on a super-heated lava stone so you are in control of cook as you like. It comes with peppercorn sauce and a choice of chips or roasted baby potatoes
- FILLET STEAK GF** 32
Our aged 9oz/250gr fillet steak is served on a super-heated lava stone so you are in control of cook as you like. It comes with peppercorn sauce and a choice of chips or roasted baby potatoes
- PROSECCO AL SALMONE** 21
Fresh salmon fillet in pink peppercorn & prosecco sauce served with spinach
- SPIGOLA ALLA GRIGLIA GF** 24
Grilled whole sea bass served with asparagus, fried cherry tomatoes & lemon dressing
- GRIGLIATA DI PESCE GF** 33
Grilled mixed seafood platter with sea bass, salmon, mussels, prawns, squid & roasted vegetables. Go for it if you have a large appetite.

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Salads

INSALATA MISTA V GF	6
Mixed leaves with cucumber, onion, carrot, peppers & tomato	
INSALATA DI BUFALA V GF	9
Rocket salad with buffalo mozzarella, wild porcini & cup mushrooms, basil, Oregano & extra virgin oil	
RUCOLA E PARMIGIANO V GF	9
Rocket salad with cherry tomatoes & parmesan shavings	
TRICOLORE SALAD V GF	10
Buffalo mozzarella, tomato & avocado topped with extra virgin olive oil	
CHICKEN CAESAR SALAD	16
Lettuce salad with grilled chicken boiled egg, croutons, parmesan cheese & Caesar dressing	
CAESAR SALAD V	11
Lettuce salad with boiled egg, croutons, parmesan cheese & Caesar dressing	
CHICKEN CAESAR SALAD	16
Lettuce salad with grilled chicken boiled egg, croutons, parmesan cheese & Caesar dressing	
STEAK SALAD	19
5oz/150gr grilled beef with roasted potato, rocket, avocado, cherry tomato, cucumber, red onions & red kidney beans with mustard dressing	

Sides

CHIPS V	5
CHEESY TRUFFLE CHIPS V	6.5
ZUCCHINI FRITTI V	7
MAC & CHEESE V	6.5
TENDERSTEM BROCOLI V	7.5
ROASTED BABY POTATOES V	6

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Desserts

HOMEMADE TIRAMISÙ	8
Coffee liqueur soaked sponge layered with mascarpone cream and dusted with cocoa powder	
PANNACOTTA	8
Sweetened vanilla cream thickened with gelatine, topped with strawberry	
PROFITEROLES SCURO	8.5
Soft choux pastries filled with a superb Chantilly cream, all covered with chocolate cream	
HOMEMADE CRÈME CARAMEL	7.5
Baked custard coated with caramelized sugar	
HOMEMADE NEW YORK CHEESECAKE	7.5
Traditional New York cheesecake topped with strawberry or chocolate sauce	
ASSORTED ICE CREAM	7
Three scoops of your choice- Vanilla, Chocolate, Strawberry, Pistachio & Lemon	
AFFOGATO	6
One scoop of vanilla ice cream topped with a shot of coffee	
CHEESE PLATTER	10
Selection of Italian cheeses, jam, honey, bread & grapes	
ESPRESSO MARTINI	10
Perfect after dinner cocktail made up of Vodka, Kahlua & Coffee	

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