



KEYSOE CAFÉ

ITALIAN MENU

STARTERS

Bruschetta with Parma Ham - £5.00 (GFA)

Grilled ciabatta bread rubbed with confit garlic olive oil and topped with red onions, baby plum tomatoes, Parma ham and basil

Warm Focaccia with Olives - £3.00 (VE)

A mix of tomato & pesto and rosemary & garlic focaccia with a classic mix of green and black olives

Minestrone Soup - £5.50 (GFA)

A mix of vegetables, beans and conchiglie pasta served with warm rosemary & garlic focaccia bread

Panko Coated Calamari - £5.00

Calamari in a light yet crunchy panko coating. Served with a sweet chilli and lime sauce

Caprese Salad - £5.50 (V)

Fresh mozzarella, seasonal vined plum tomatoes, pesto and basil

Garlic Bread - £2.50 (GFA)

Homemade garlic bread on grilled ciabatta
Add mozzarella (+£1.50)

MAINS

Antipasto Salad - £13.50 (GF)

Lettuce, classic mix of green and black olives, roasted peppers, fresh mozzarella and salami

Aubergine Parmigiana - £8.50 (VE) (GF)

Whole aubergine, roasted tomato sauce, vegan cheese and fresh basil leaves

Tagliatelle Carbonara - £10.00

Tagliatelle pasta with diced smoked pancetta, egg yolk and Grana Padano cheese

Prawns and Roasted Tomato Risotto - £12.50 (GF)

Risotto in a roasted tomato sauce topped with king prawns and a Parmesan crisp

Gnocchi - £11.00

Gnocchi with grilled fennel and artichoke stirred into a creamy pesto sauce with baby plum tomatoes

Add cornfed chicken (+£3)

Three Mushroom Linguini - £10.50 (V)

Shiitake, portobello and button cup mushrooms tossed into a white wine sauce covered linguini

Classic Spaghetti with Chicken Parmigiana - £10.00

Spaghetti tossed in a roasted tomato and garlic sauce with a lightly crumbed chicken breast topped with mozzarella and cheddar

Penne Bolognese - £9.50

Penne pasta in a classic Italian meat sauce made with minced beef, crushed tomatoes, vegetables and garlic seasoning. Served with garlic bread

ARTISAN SOURDOUGH PIZZA – (GFA)

Classic Margherita - £8.00 (V)

Italian pizza sauce topped with tomatoes, mozzarella cheese, garlic, fresh basil, and extra-virgin olive oil

Primavera - £9.00 (V)

Tomato and herb base topped with peppers, onion, mixed olives, sweetcorn and mozzarella.

Quattro Formaggi - £10.00 (V)

Italian pizza sauce topped with mozzarella, cheddar, feta and blue stilton

Pepperoni - £8.50

Garlic and herb base topped with mozzarella and sliced pepperoni

Fungi - £8.50 (V)

Classic Italian pizza base topped with portobello and button cup mushrooms

DESSERTS

Amaretto Tiramisu - £4.00

Whole Lady sponge fingers, infused in coffee and amaretto layered with creamy Mascarpone and dark chocolate shavings

Homemade Cheesecake - £4.50

Please ask for today's selection of homemade cheesecakes

Lemon Panacotta - £4.50 (V)

Sweetened cream aromatised with freshly squeezed lemon juice served with shortbread biscuits drizzled in raspberry coulis

Gelato - £1.50 for two scoops

Please ask for today's selection of Gelato

Food allergies?

Please advise your server or ask for a manager before ordering. If you require information about allergens in our food, please ask. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free from allergens. Fish & poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VE) Vegan (GF) Gluten free (GFA) Gluten free available (N) contains nut