

Small Plates

Soup of the day 5.80
with sourdough bread & butter

Potted mackerel 6.95
with sourdough toast

Grilled Halloumi 6.75
on sweet potato, beetroot, pomegranate,
wild rocket & pine nuts with orange & sesame dressing

Patatas bravas with chorizo 6.95
Chorizo, new potato, tomato sauce and parmesan

Sandwiches

London smoked salmon on sourdough toast
9.25 **with soup** 10.95
with chive cream cheese, rocket & lemon wedge

**Soft goat's cheese & roasted veggies
on chia & pumpkin seed bread**
9.25 / **with soup** 10.95
with roasted sweet potato & sun blushed tomato pesto
served with coriander and spring onion slaw

Chicken & smashed avocado Ciabatta
9.75 / **with soup** 10.95
with bacon, baby leaves & tomato served with tortilla chips

Tuna melt in a Lebanese wrap
9.25 / **with soup** 10.95
with mature cheddar, red onion, chopped capers

Mozzarella in a grilled Ciabatta
9.25 / **with soup** 10.95
with oven roasted tomatoes, fresh tomatoes and green pesto

Homemade Pizzas

Margherita 9.00
Fresh tomato sauce, fresh basil
& mozzarella
+pepperoni 1.50

Pollo piccante 11.95
roast chicken thigh meat, back bacon,
red pepper, crushed chilli, mozzarella,
tomato sauce

Four cheese 11.75
Gorgonzola, Pecorino, Red Leicester
Montgomery's Cheddar

The Big Blue Sea 12.50
Smoked mackerel, flaked tuna, smoked
Salmon, baby spinach & lemon oil

The Italian Stallion 12.50
Parma ham, whipped goat's cheese,
caramelised red onion, mozzarella, tomato sauce

Sides

Oven roasted
potato wedges 3.50
+cheese 1.50

Garlic bread 3.25
+cheese 1.50

Green salad
with French dressing 3.25

Mixed salad
with French dressing 3.50

Handmade Pastas

Wild boar tortoloni 11.85

Prawn and crayfish squid ink tortoloni 10.95
Have them tossed in either:
Sage, chilli or roasted garlic butter
topped with wild rocket and parmesan

Our famous and ever popular **"MEATBALL PASTA"** 11.25
beef meatballs tossed in a tomato and basil sauce topped with rocket and
parmesan

Penne carbonara 10.25
bacon, creamy roasted garlic & parmesan sauce

Burgers

The Cafe Piazza beef burger in a pretzel bun 11.25
our home made burger, oak leaf, tomato, homemade Teddy's pickles
relish & Russian dressing served with potato wedges
+ mature cheddar £1.50
+ back bacon £1.50

Chicken schnitzel burger 11.25
in a pretzel bun
with goat's cheese, red onion jam, oak leaves served with potato wedges
+ mature cheddar £1.50
+ back bacon £1.50

From the Oven

Baked mac 'n' cheese with a Parmesan crust served
with garlic bread 9.95

Shephards pie with the side of roast veggies 12.50

Seasonal Salads

Classic Caesar salad cos lettuce, croutons, boiled hen egg, shaved parmesan and
creamy Caesar dressing 7.95
+ roast chicken 3.00
+ Cajun oven roast salmon 4.00

Crispy Italian air dried ham, with sweet potato and a zing of
stem ginger pickled onions on mixed crunchy leaves 10.50

Grated Gorgonzola, maple roasted pecans & semi dried apples
on baby spinach & fresh chard with olive oil and balsamic vinegar dressing 11.00

Sharing plates

Cafe Piazza signature "MEATBALL" nachos
small plate 7.95 / **large plate** 10.95

tortilla chips with melted mixed cheese, our homemade meatballs in a tomato sauce,
sour cream & jalapeno peppers

Homemade guacamole & salsa nachos
small plate 7.25 / **large plate** 10.75

tortilla chips with melted mixed cheese, red salsa, homemade guacamole, sour cream
& jalapeno pepper

Veggie board 12.50

grilled Halloumi, Greek Feta cheese, roast red peppers, hummus, sun blushed
tomatoes & homemade guacamole served with Teddy's pickles, green tomato relish

WINE

HOUSE SELECTION

HOUSE WHITE 175 ml 3.60 / 250ml 4.80 bottle 14.40

Argentinian Chenin Blanc Torrontes - off-dry

HOUSE ROSE 175 ml 3.85 / 250ml 5.15 bottle 15.40

Italian Pinot Grigio Ramato - soft and light

HOUSE RED 175 ml 3.60 / 250ml 4.80 bottle 14.40

Argentinian Tempranillo Malbec - medium with subtle oak

	125ml	btl
<u>WHITE CHAMPAGNE</u>		
01. A-R Lenoble - Brut Intense NV; Champagne, France A classic from a small grower, smooth fresh fruits, beautifully golden with tiny bubbles	7.25	43.50
<u>WHITE SPARKLING</u>		
02. Penarth Sparkling Brut; from our vineyard in Wales, UK Crisp, dry & aromatic, - commended by Decanter Magazine World Wine Awards 2014	6.00	29.00
<u>ROSE SPARKLING</u>		
03. Carpene Malvolti Prosecco Rosè Brut; Veneto, Italy Delicate summer fruits, - not so dry	6.50	32.50
	175ml / 250ml	btl
<u>WHITE</u>		
11. Sauvignon Blanc - Petite Abbaye 2014; Val de Loire, France Mellow clean fruits	5.50 / 7.25	21.00
12. Pinot Grigio - Sacchetto 2013; Venezia Giulia, Italy Fresh, fruity and dry	5.75 / 7.50	22.00
13. Chardonnay - Norte Sur 2014; La Mancha, Spain Organic estate & winery, un-oaked and not too dry	6.00 / 8.00	23.00
14. Picpoul de Pinet - "Trois Mats" Vignoble de 3 Chateaux 2013; Languedoc, France Bright and fresh with fragrant aromas		26.00
15. Sauvignon Blanc - Wairau River 2014; Marlborough, New Zealand Clean classic with expressive tropical aromas and long finish		28.00
16. Gavi di Gavi DOCG - Bricco dei Guazzi 2014 Piemonte, Italy Single vineyard, lemon flavours, vibrant, good acidity, fabulous		36.00
<u>ROSÈ</u>		
21. Pinotage - Laibach 2014; Stellenbosh, South Africa Fresh and lively with lots of fruit	6.25 / 8.50	25.00
22. Château de l'Aumérade Rosé - Côtes de Provence AOC 2012; Provence, France Cru Classé; delicate fine fruit flavours		27.00
<u>RED</u>		
31. Cabernet Sauvignon Touriga Nacional - Casa do Lago 2012; Lisboa VR, Portugal Smooth, full bodied red fruits	5.50 / 7.25	21.25
32. Merlot - Foundstone, Berton Vineyards 2013; Eden Valley, South Eastern Australia Soft and plummy with a juicy texture	6.25 / 8.25	24.00
33. Malbec - Alpatago 2014; Patagonia, Argentina Robust with intense aromas, lightly oaked		27.00
34. Shiraz - Pauletts 2009 Polish Hill River, Clare Valley, South Australia Berries and spice balanced by oak		31.00
35. Chateau Gachon - Montagne Saint-Emillion 2010; Bordeaux, France Supple, rich and smooth, produced 400 meters from Chateau Petrus		37.00

The alcohol license dictates that alcohol must be served with food.

Wines offered by the glass are offered in 125ml for £0.50 less than the 175ml price.

12.5% discretionary gratuity will be added to your bill for the serving st

DRINKS

SMOOTHIES 4.25

made to order

Mango tango

mango, banana and orange juice

Strawberry fields

strawberry, banana and orange juice

Breakfast shortcut

banana, granola, peanut butter and milk

Tropical travels

avocado, banana, lime and coconut water

Espresso moments

espresso, vanilla syrup, ice and milk

JUICE, COOLERS, SOFT

Fresh orange juice 3.00

Fresh apple juice 2.75

Strawberry cooler 2.75

Mint & lime cooler 2.75

Coca cola 2.25

Diet coke 2.25

7up lemonade 2.25

Whole milk 1.25

Coconut water 4.25

Princes Gate spring water
still / sparkling 330 ml btl. 2.00

WINE COCKTAILS

Pimm's Royale 6.50

Kir Royal 6.25

Bucks Fizz 6.25

Spritzer 4.50

Lemonade Spritzer 4.50

Kir 4.50

HOUSE WINE

White gl 3.60 / 4.80 bottle 14.40

Rose gl 3.85 / 5.15 bottle 15.40

Red gl 3.60 / 4.80 bottle 14.40

COFFEE

A sophisticated complex blend of smoky
chocolate depth and toasted cashew nuts

7oz / 12oz

Espresso 2.00 / 2.50

Espresso Macchiato 2.05 / 2.55

Cappuccino 2.50 / 2.95

Latte 2.50 / 2.95

Mocha 2.50 / 2.95

Americano 2.50 / 2.95

Flat white 2.85

Babyccino 0.50

Extra shot espresso 1.00

We use homogenised whole milk 3.5% fat

Decaffeinated and soya milk available

Kingdom Coffee
fair-trade, ethical, sustainable

HOT CHOCOLATE

French MONBANA - fair trade

7oz / 12oz

- hot chocolate 2.70 / 3.20

- & whipped cream 2.90 / 3.40

- & mini marshmallows 2.90 / 3.40

- & cream/mini marshmallows 3.00 / 3.50

- & vanilla ice cream 4.75 / 5.25

ORGANIC TEA

English Tea Shop
silk pyramid bags
bio-degradable

2.25

Breakfast - fair trade

Earl Grey - fair trade

Green - fair trade

Black tea chai

Lemongrass, ginger & citrus

Camomile

Mixed berries

Decaf Breakfast

Moroccan mint tea 2.50

- green tea with fresh mint

1883 syrups 0.50

French vanilla

Caramel

Roasted hazelnut

Cinnamon

PENARTH CHOCOLATE 6.00

hot chocolate with whipped
cream and apple brandy (25ml)
from Penarth Estate, Wales

BEER & CIDER

Moretti 330ml 4.00

Shandy Moretti & lemonade 4.50

Nils Oscar India Ale 330ml 4.80

Guinness 330ml 4.00

Magners Vintage Cider 568ml 4.85

PIMM'S NOI CUP 6.50
with lemonade and fruits

SPIRITS/LIQUEURS 50ml

Stolichnaya vodka 5.50

Tanqueray gin 6.50

Bacardi white rum 5.50

Famous Grouse whisky 5.50

Penarth apple brandy 6.25

Cognac Martell VS 7.75

Southern Comfort 6.25

Bailey's 5.50

Cointreau 6.75

Mixers 1.00

Vodka, whisky, rum, gin also 25ml

LIQUEUR COFFEE 7.25

your choice of liqueur (25ml)
with Americano coffee,
whipped cream and a crystallised
brown sugar stick

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