

GRAN CAFFÈ APPERITIVO DRINKS

Spritz

APEROL SPRITZ	9.25
CAMPARI SPRITZ	9.25
LIMONCELLO SPRITZ	9.25
HUGO SPRITZ	9.25
DISARONNO SPRITZ	9.25
CRODINO Crodino is a Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	2.8
SAN BITTER ROSSO - Mixed Fruit The classic Italian bitter aperitivo campari, but without alcohol	2.8
SAN BITTER BIANCO With citrus, vanilla and floral notes, it's an excellent non alcoholic aperitivo	2.8

Cocktails

BELLINI (Strawberry or orange) With prosecco	8
NEGRONI - Gin, campari, vermouth	9.5
MOJITO (Classic or strawberry) Sugar surup, white rum, lime, mint	9.8
ESPRESSO MARTINI Vodka, tia maria, espresso and sugar	9.5
PORNSTAR MARTINI Vanilla vodka, passion fruit liqueur, passion fruit puree and pineapple and a shot of prosecco	9.8
OLD FASHIONED Woodford reserve, bitters, water and sugar	9.8
PASSION SOUR Passion fruit liqueur, passion fruit puree, spiced rum, lemon and sugar	9.5
STRAWBERRY DAIQUIRI Bacardi, strawberry puree, lemon	9.5
CLASSIC MARGARITA Tequila, triple sec, sugar and Lime with a salt rim of choice	9.8
MAI TAI Rum, triple Sec, Almond Syrup, lime, orange, pineapple	9.8

Beers

PERONI ROSSA 4.7%	5.25
BIRRA MORETTI 4.6%	5.5
BIRRA MORETTI SALE DI MARE 4.8%	5.8
PERONI NASTRO AZZURRO - Gluten Free 5.1%	5.8
PERONI ZERO 0.0%	4.5
ICHNUSA 5.1%	5.25
REKORDERLIG 4% Ask for flavours	5.8

Wines

SPARKLING	125ml	Btl
Prosecco DOC Ca Vescovo Fine mousse, crisp and delicate bubbles. Attractive sweetness on the palate, minerality with lemon notes.	6.25	25
Rosamaro Spumante Brut Masseria Altemura This wine is red fruit driven with overtones of Rennet apple.	7	28
ROSE	175ml	250ml Btl
Pinot Grigio Blush Delle Venezie DOC Zonin Delicately dry, with an excellent balance and freshness. Fruity and flowery notes, persistent finish.	6.5	9.25 25
WHITE		
Cria Cuervos Verdejo A soft subtle versatile Spanish wine, compliments fish beautifully.	5.95	8.5 23
Pinot Grigio Friuli DOC Aquileia Superiore DOC Ca Vescovo Fresh aroma featuring acacia flower and exotic fruit notes. Its taste is full, delicately fruity, balance and with a persistent finish.	6	8.75 24
Calasole Vermentino DOC Rocca di Montemassi This wine displays peach, lime and pink grapefruit. Fresh, light bodied and well balanced on the palate	8	10.5 31
RED		
Cria Cuervos Tempranillo A Spanish wine with body and strength, with berries and caramel notes.	5.95	8.5 23
Merlot Friuli DOC Aquileia Superiore Ca'Vescovo With fruity hints of ripe strawberries and blackcurrants. The taste is pleasantly soft, round, full-bodied, and persistent.	6	8.75 24
Sasseo Primitivo Salento IGT Masseria Altemura Full bodied wine, with notes of blackberries, backed ripe fruits, spices and soft tannins.	9	12.25 35
Valpolicella Superiore DOC Ripasso Zonin It displays notes of cherries with chocolate. Well-balanced, great structure and long finish.	9	12.5 35



GRAN CAFFÈ

Italian Caffè - Pasticceria - Gelateria

Food Menu

LARK LANE

GRAN CAFFÈ BREAKFAST & BRUNCH - UNTIL 4.00PM

Fry-ups

GRAN FRY UP (GFO)	12
Two free range eggs of your choice, two rashers of streaky bacon, pork sausage, black pudding, hash brown, baked beans, Portobello mushroom and grilled tomato, served with homemade toasted smashed croissant	
GARDEN PLATE (GFO/V)	12
Veggie sausage, two free range eggs of your choice, grilled halloumi, smashed avocado, Portobello mushroom, roasted peppers, grilled tomato, baked beans, hash brown, served with homemade toasted smashed croissant.	
VEGAN FRY UP (VE)	12
Smashed avocado, Scrambled tofu, grilled tomato, Portobello mushroom, two vegan sausages, Roasted Peppers, hash brown, baked beans served with a toasted vegan smashed croissant.	

Benedicts Croissants (GFO)

EGGS ROYALE	11
Scottish smoked salmon, two poached eggs and hollandaise sauce served on toasted smashed croissant.	
EGGS BENEDICT	11
Streaky bacon, two poached eggs and hollandaise sauce served on toasted smashed croissant.	
EGGS FLORENTINE (V)	11
Wilted spinach, two poached eggs and hollandaise sauce served on toasted smashed croissant.	
RUBEN BENEDICT	11
Pastrami, poached eggs, hollandaise sauce and sour kraut.	

Gran Caffe Sweet

HOMEMADE GRANOLA BOWL (V/VEO)	8
Served with pannacotta, fresh fruit and maple syrup	
PANCAKES STACK SERVED WITH MAPLE SYRUP	
Choose one from the options:	
Nutella & strawberries (V)	
Streaky bacon and maple syrup	
Forest fruits & lemon crème fraiche (V)	
Tiramisu (V)	
HOMEMADE FRENCH TOAST	
Choose one from the options:	
Nutella & strawberries (V)	
Streaky bacon and maple syrup	
Forest fruits & lemon crème fraiche (V)	
Tiramisu (V)	

Salads - Available all day

CHICKEN CAESAR SALAD	12
Gem lettuce, chicken, streaky bacon, croutons, Parmesan shavings and Caesar dressing	
TRICOLORE SALAD (VEO)	10
Beef Tomato , buffalo mozzarella, avocado served on a bed of rocket leaves drizzled in Extra Virgin Olive Oil.	

Croissants and Sandwiches

AVOCADO SCRAMBLED CROISSANT (V)	10
Advocado and scrambled eggs with roasted cherry tomatoes on our smashed croissant	
SMASHED AVOCADO (V)	10
Topped with crumbled feta, toasted seeds, roasted cherry tomatoes, green salsa served on a smashed croissant	
Add two eggs of your choice £2.5	
Add bacon or chorizo £2.50	
STEAK CIABATTA SANDWICH (GFO)	14
4oz sirloin steak, caramelized onions, truffle aioli, fries, Applewood smoked cheddar cheese on a soft homemade ciabatta.	
CLUB SANDWICH (GFO)	13
Grilled chicken, streaky bacon, lettuce, sliced tomato, garlic mayonnaise on toasted bread with fries.	
VEGAN STACK SANDWICH (GFO/V)	13
Mediterranean roasted vegetables and beetroot hummus on soft toasted white bread and fries	
SWEET CHILLI CHICKEN CROISSANT	11
Pan fried butter chicken smothered in Siracha and maple syrup , fried egg and streaky bacon.	
CHORIZO MARRITONZO	10
Fried egg, chorizo, spinach and hash brown on our sweet marritonzo bun	
PRAWN COCKTAIL CROISSANT	12
Juicy prawns, lettuce, cherry tomatoes tossed in Rose Marie sauce stuffed in our signature homemade croissant	
CROISSANT- MADAME	13
Slow cooked ox cheek with poached eggs and Hollindaise sauce served in a cubed croissant	
MARRITONZO BURGER	12
Seasoned beef burger, with smoked cheese, streaky bacon served in a our sweet morritonzo bun	
PARMA HAM CROISSANT	10
Parma ham, mixed salad leaves, cherry tomatoes and Parmesan cheese in our signature homemade croissant	
SALMON MACAROON	10
Scottish smoked salmon, soft cheese, crispy pink onion and fresh lime	
PISTACHIO CAPRINO MACAROON	10
Mediterranean vegetables with grilled goats cheese, balsamic glaze and pistachio crumble	

Sides

SWEET POTATO FRIES	5
FRIES	4.5
PARMESAN TRUFFLE FRIES	6
BABY SPINACH & GARLIC	5
ZUCCHINI FRIES	5.5

SPINACH, TRUFFLE SALAD (VEO)	13
Fresh spinach leaves, sliced truffle, Parmesan, extra virgin olive oil	
MEDITERRANEAN SALAD	11
Green leaf salad, beetroot, goats cheese, cherry tomatoes, olives and balsamic glaze	

GRAN CAFFE APERITIVO - FROM 4.00PM

BOCCONCINI STYLE DISHES (Small Plates)

VEGETARIAN

OLIVES (VE) - Served with Homemade Focaccia	4.95
BEETROOT HUMMUS (V/VE)	4.95
Served with seeds, extra virgin olive oil	
BASKET OF BREAD (V/VE)	4.95
Selection of homemade bread served with olive oil and balsamic glaze	
BRUSCHETTA TOMATO (V/VE)	4.95
Served on toasted bread with tomato concasse, garlic, oregano and olive oil	
BRUSCHETTA CAPRESE (V)	4.95
Served on toasted bread with beef tomato, buffalo mozzarella, olive oil and basil	
GARLIC MOZZARELLA FOCACCIA (VEO)	4.95
Garlic bread with cheese served on pinsa	
GARLIC FOCACCIA (V/VEO) - Served on pinsa	4.95
FOCACCIA TOMATO	4.95
Traditional Apulia focaccia served with cherry tomatoes, origano, olives and extra virgin olive oil	
MONTANARA AL POMODORO (VEO)	4.95
Deep fried Dough ball with spicy tomato sauce, parmesan and basil	
PENNE ARRABBIATA (V/VEO)	6.95
Penne pasta served with rich tomato sauce , garlic and chilli	
GNOCCHI VIOLA SORRENTINA (V/VEO/GFO)	5.95
Gnocchi served in a rich sauce and fiordilatte Parmesan cheese	
RAVIOLI MELANZINE AND BUFALA (V)	6.95
Ravioli parcels served in cherry tomato sauce	
TAGLIATELLE POMODORINO & BURRATA (V/VEO/GFO)	6.95
Tossed in rich tomato sauce topped with creamy burrata and basil	
GARLIC PORTOBELLO (V)	5.95
Mushrooms served with garlic breadcrumb, parsley and extra virgin olive oil.	
POTATO FLAN (V)	6.95
Smashed potatoes with onions and peppers served with four cheeses fondue	
AUBERGINE FLAN (V)	6.95
Deep fried aubergine with fresh ricotta cheese, served with tomatoes sauce and basil	

APERITIVO TOWER £20 (per person)

Selection of bruschetta and olives
Selection of cured meat and cheese
Montanara, croquette, arancini, aioli, siracha and mayo truffle
Includes a spritz of your choice

MEAT

ARANCINO	4.95
Rice ball filled with beef ragu and peas, served on a bed of Bolognese sauce and basil	
BRUSCHETTA NDUJA	4.95
Served on toasted ciabatta with creamy nduja and roasted peppers and burrata	
FRITATTINA DI MACCHERONI	4.95
Pan fried pasta, courgette, peas, ham, bechamel sauce served on a bed of parmesan cheese fondue	
POTATOES CROQUETTE	4.95
Potatoes, mozzarella, cooked ham parmesan, served with garlic mayo	
FRITTO MISTO	6.95
Arancini, suppli, frittatine, crocche, polentine served with aioli sauce, truffle mayo and siracha	
LASAGNA	4.95
Traditional beef lasagna	
TAGLIATELLE BOLOGNESE	6.95
Steak mince mixed in a rich tomato sauce, topped with basil and Parmesan shavings	
SALSICCIA	6.95
Italian fennel sausages sautéed with peppers and potatoes	
GUANCIALE	7.95
Slow cooked ox cheek served with crushed potatoes and veal jus	
POLPETTE	6.95
Meat balls served with tomatoes sauce and crusty bread croutons	
POLLO MILANESE	6.95
Chicken breast coated with breadcrumbs, served with french fries and garlic mayo	

FISH

TAGLIATELLE SMOKED SALMON E LIME	7.95
Tossed in a cream sauce	
GAMBERONI (GFO)	7.95
Pan fried king prawns served with chilli tomato sauce	
CALAMARI	7.95
Calamari rings , lightly battered , with garlic mayo, lemon wedge and spicy tomato sauce	

APERITIVO TAGLIERE £14

Selection of charcutery and cheese served with chutney and grapes
Include glass of wine or beer or spritz

(GFO) - Gluten Free Option (V) - Vegetarian (VEO) - Vegan

Please let a member of our team know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.