

BREAD & SNACKS

- V GARLIC BREAD 2.95
- V GARLIC BREAD WITH MOZZARELLA CHEESE 3.50
- V BREAD TIN served with extra virgin olive oil and balsamic vinegar 4.95
- V MARINATED OLIVES 2.95
- V HOUMOUS with extra virgin olive oil and ciabatta bread 4.25

STARTERS

BRUSCHETTA all served on baked ciabatta. Please select from the following:

- V TRADITIONAL sliced cherry tomatoes, fresh basil, red onion, and garlic 4.85
- V FIELD MUSHROOMS & SPINACH pan-roasted with a touch of garlic 5.25
- YELLOWFIN TUNA & MAYONNAISE with celery and red onion 4.95

GRILLED CHORIZO & HALOUMI with salad garnish and lemon dressing 5.50

FIELD MUSHROOMS with pancetta bacon, sage and mozzarella cheese 4.95

NACHOS with melted cheese and salsa 4.50

V **BUFFALO MOZZARELLA SALAD** with tomato, fresh rocket and extra virgin olive oil 5.55

CHICKEN QUESADILLA chicken, salsa and cheese in a baked flour tortilla sandwich with garlic mayonnaise 4.95

CALAMARI dusted with seasoned flour and served with garlic mayonnaise 5.75

V **GOAT'S CHEESE TART** with caramelised onions 4.95

CHILLI TIGER PRAWNS with garlic, parsley, lemon and mixed leaves 5.75

CRAB CAKES with mixed leaves and garlic mayonnaise 4.95

STARTERS TO SHARE

V **VEGETARIAN ANTIPASTO PLATTER** buffalo mozzarella, marinated olives, grilled courgettes, roasted spring onions, chargrilled artichokes, semi-dried tomatoes, roasted peppers, fresh rocket and ciabatta bread 9.95

ANTIPASTO PLATTER prosciutto ham, salami milano, buffalo mozzarella, roasted peppers, marinated olives, fresh rocket and ciabatta bread 10.95

SANDWICHES

UNO CLUB grilled chicken breast, streaky bacon, tomato, lettuce, mayonnaise and cheese

on its own / with a side order of your choice

7.35 / 8.95

STEAK BAGUETTE sliced steak with dijon mustard, mayonnaise and roasted onions

7.95 / 9.95

MEATBALL CIABATTA meatballs, fresh rocket and red onion with our blend of cheese

6.95 / 8.95

V **BUFFALO MOZZARELLA** with sundried tomatoes, black olives, basil pesto and fresh rocket

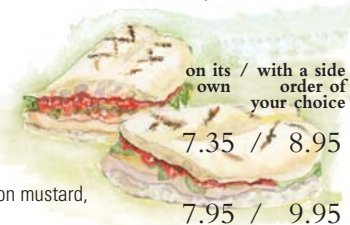
6.75 / 8.50

PIRI PIRI CHICKEN WRAP Chargrilled chicken breast with your choice of lemon and herb or hot and spicy piri piri sauce, sautéed with salsa, onions, peppers and cheese in a tortilla wrap

7.95 / 9.95

CHICKEN MILANESE breaded chicken breast fillet with melted cheese, lettuce, tomatoes and garlic mayonnaise

7.95 / 9.95



SALADS

NICOISE yellowfin tuna, anchovies, free range egg, marinated olives, capers, cherry tomatoes, new potatoes, green beans and red onions on a bed of spinach leaves in our Italian house dressing 9.50

V **BAKED GOAT'S CHEESE** with toasted walnuts and grapes over rocket and spinach leaves with extra virgin olive oil and balsamic vinegar 8.95

CHICKEN, BACON & AVOCADO with cucumber, cherry tomatoes, focaccia croutons and mixed leaves in a honey mustard dressing 9.50

SIDES

V **HOUSE FRIES** 2.95

V **GREEN BEANS** 2.55

V **ROSEMARY POTATOES** 2.95

V **MIXED SALAD** 3.50

V **GREEN SALAD** 3.50

MAINS

CHICKEN

CHICKEN MILANESE breaded chicken breast fillet with your choice of spaghetti bolognese or pomodoro 10.95

CHARGRILLED CHICKEN & FIELD MUSHROOMS with baby spinach in a marsala wine sauce with your choice of side order 10.95

CHICKEN BREAST BURGER with ementhal cheese and garlic mayo in a sesame seed sour dough bun with choice of side order with streaky bacon 9.75
add 1.00

FLAME GRILLED PIRI PIRI CHICKEN chicken breast marinated in your choice of lemon and herb or hot and spicy piri piri sauce and cooked simply on our chargrill served with a side order of your choice 10.95

MEAT

RIB EYE STEAK with your choice of side order with bearnaise or green peppercorn sauce 15.95
add 1.00

SIRLOIN STEAK with your choice of side order with bearnaise or green peppercorn sauce 15.95
add 1.00

CLASSIC BURGER 100% prime beef burger, ementhal cheese, garlic mayo in a sesame seed sour dough bun with your choice of side order with streaky bacon 9.95
add 1.00

LAMB SHANK with mediterranean vegetables, chorizo sausage and potatoes in a red wine sauce 14.95

SEAFOOD

FILLET OF SEABASS with green beans, capers and new potatoes in a tomato and caper sauce 13.95

PAELLA tiger prawns, mussels, chicken breast, chorizo sausage, onions, and peas cooked with Spanish rice 10.95

CRAB CAKES in a creamy saffron sauce with a touch of garlic, fresh rocket and cherry tomatoes, served with a side order of your choice 11.95

TIGER PRAWN RISOTTO with baby spinach in a saffron sauce 10.95

SALMON FILLET baked in a creamy saffron sauce with new potatoes, broccoli and green beans. 13.95

VEGETARIAN

V **AUBERGINE PARMIGIANA** layers of grilled aubergine baked in the oven with parmesan cheese and fresh basil in tomato sauce 8.95

V **BROAD BEAN RISOTTO** broad beans, peas, grilled courgettes and fresh mint 9.95

PASTA

TAGLIATELLE WITH TIGER PRAWNS, red chilli, baby spinach and basil pesto 10.25

V **SPINACH & RICOTTA RAVIOLI** in a white wine and butter sauce 9.99

SPAGHETTI BOLOGNESE traditional meat sauce 8.50

SEAFOOD TAGLIATELLE with prawns, mussels and squid in a saffron sauce 10.75

CHICKEN AL FORNO penne pasta with seasoned chicken, spicy Italian sausage meat, roasted peppers and garlic in a tomato sauce baked in the oven with our blend of cheese 9.75

V **GNOCCHI WITH BUFFALO MOZZARELLA** and red onions in a tomato and basil sauce 7.95

SPAGHETTI WITH MEATBALLS, field mushrooms and garlic in a tomato sauce 8.95

LASAGNE layers of pasta, bolognese, béchamel sauce and grana padano cheese 8.95

TAGLIATELLE CARBONARA pancetta bacon in a creamy grana padano cheese sauce 8.95

PIZZA

V **MARGHERITA** fresh basil, mozzarella, tomato 7.20

V **FUNGHI** field mushrooms, fresh rosemary, mozzarella, tomato 7.95

QUATTRO FORMAGGI gorgonzola, goat's cheese, grana padano, mozzarella, tomato 8.40

SPICY BEEF with red onion, red chilli, mozzarella, tomato 9.55

V **MEDITERRANEA** grilled courgettes, roasted peppers, roasted onions with a houmous base 8.95

MEAT FEAST chicken, spicy beef, pepperoni, pancetta bacon, mozzarella, tomato 9.50

PROSCIUTTO E FUNGHI prosciutto ham, field mushrooms, marinated olives, fresh rosemary, mozzarella, tomato 8.95

DIAVOLA double pepperoni sausage, red chilli, mozzarella, tomato 9.75

V **BIANCA** goat's cheese, grilled courgettes, semi-dried tomatoes, mozzarella, tomato 8.95

FIorentINA spinach, free-range egg, grana padano cheese, marinated olives, mozzarella, tomato 8.85

V VEGETARIAN



RED

	125ml glass	175ml glass	250ml glass	75cl bottle
CAFFÈ UNO RED, SANGIOVESE	2.95	3.95	5.25	13.95
RUBICONE Soft and medium bodied with fresh red berry fruit				
BARBERA D'ASTI, Volpi, DOC				14.95
Full of ripe, cherry and summer berry fruit flavours				
MERLOT, IGT	3.45	4.60	5.80	15.95
Medium-bodied, well-balanced, fruity wine				
CABERNET SAUVIGNON, Le Vigne, IGT				16.95
A smooth, full-bodied wine rich in berry fruit				
CHIANTI, Cecchi, DCG				17.95
Italy's most famous red wine, with a good combination of fruit and tannins				
MORELLINO DI SCANSANO, DOC				19.95
Fantastic with pasta dishes, medium bodied with great berry fruit				
SHIRAZ, Australia	4.20	5.60	6.95	19.95
Soft and dry with a good concentration of blackcurrant fruit and spicy overtones				
NERO D'AVOLA, PALMENTO, IGT				18.95
Fantastic with pasta dishes, medium bodied with great berry fruit				
 FAIRVALLEY PINOTAGE, South Africa				18.95
very light oaking and gentle spice				

ROSE



ROSATO VERONESE, IGT				15.95
Soft, red fruit flavours abound with crisp freshness				
PINOT GRIGIO BLUSH, IGT	3.70	4.90	6.15	16.95
Light, dry, crisp with a balance between citrus and fruity red berries				

SPIRITS & LIQUEURS

Multiplies in the stated measures permitted

LIMONCELLO		25ml	3.20
WHISKY		“	3.20
GIN		“	3.20
VODKA		“	3.20
BACARDI		“	3.20
AMARETTO		“	3.20
TIA MARIA		“	3.20
BRANDY		“	3.20
GRAPPA		“	3.20
SAMBUCA		“	3.20
JACK DANIELS		“	3.20
BAILEYS		50ml	3.50
CAMPARI		“	3.50
MIXERS			1.65


BEER & CIDER

	ABV	33cl Bottle	66cl Bottle
PERONI	NASTRO AZZURO	5.1%	3.60
	GRAN RISERVA	6.6%	4.00
	DRAUGHT		2.20
		Half Pint	Pint
		2.20	4.25
 ASPALL	ABV	33cl Bottle	
SUFFOLK CIDER	5.5%	3.95	
 BECK'S		275ml Bottle	
BLUE LOW ALCOHOL LAGER	0.05%	3.95	

CAFFÈ UNO hopes you have enjoyed your meal.

All Caffè Uno employees receive at least the National Minimum Wage (NMW) and ALL tips are paid in addition to NMW. Credit card tips are subject to a 10% deduction to cover credit card fees, payroll and other house costs prior to distribution in full to employees in the restaurant. All cash tips are retained in full by the waiting staff and these may or may not be shared with other employees in the restaurant. The company does not participate in cash tips in any way.












WHITE

	125ml glass	175ml glass	250ml glass	75cl bottle
CAFFÈ UNO WHITE, TREBBIANO	2.95	3.95	5.25	13.95
RUBICONE A light fresh fruity white packed full of aromatic flavours				
FRASCATI SUPERIORE, San Marco, DOC				15.95
Light, crisp and dry with a clean finish				
PINOT GRIGIO, Via Nova, IGT	3.85	4.95	6.40	17.95
Delicately fruity, packed with crisp refreshing fruit flavours				
GRECANICO CHARDONNAY, Torre Nova, IGT				16.95
Vibrant and fruity, up and coming grape from Sicily				
CHARDONNAY, Veritere, IGT				17.95
Delightfully crisp with peach flavours				
VERDICCHIO, Urmani Ronchi, DOC				17.95
Well balanced and very fruity				
SAUVIGNON BLANC, New Zealand	4.20	5.60	6.95	19.95
Medium-bodied with a crisp gooseberry fruit flavour				
FIANO, PALMENTO, IGT				18.95
Tropical fruits, very refreshing, crisp and dry				
 FAIRVALLEY CHENIN, South Africa				18.95
Full and fresh melon fruit flowing through this well balanced white				

SPARKLING

PROSECCO, Contri	Flute	3.95	19.95
Italy's favourite sparkling aperitif, crisp and refreshing			
JACQUART Champagne			30.00
A true classic			

SOFT DRINKS

 Coke	Original 'Icon' glass bottle	330ml	2.35
 ZERO	All the great taste of Coca-Cola with zero calories	330ml	2.35
 Sprite	Sparkling lemon & lime flavour drink	330ml	2.35
 Fanta	Sparkling orange flavour drink	330ml	2.35
 Apple	100% Apple juice with a touch of sparkle	275ml	2.30
 Grapetise	RED	275ml	2.30
	WHITE	275ml	2.30
ACQUA PANNA	Still mineral water	50cl	2.45
S.PELLEGRINO	Sparkling mineral water	50cl	2.45
	ORANGE - natural sparkling fruit drink	200ml	2.30
	LEMON - natural sparkling fruit drink	200ml	2.30
 J&J	ORANGE AND PASSION FRUIT	275ml	2.60
	APPLE AND RASPBERRY	275ml	2.60
 Cranberry	CRANBERRY JUICE LIGHT		2.25
 BIG TOM	BIG TOM SPICED TOMATO JUICE	250ml	2.10
 Peach	PEACH FLAVOURED ICED TEA	250ml	2.55
 Apple	100% PURE FRESH APPLE JUICE	250ml	2.50
	100% PURE FRESH ORANGE JUICE	250ml	2.50

HOT DRINKS

ESPRESSO	1.95
DOUBLE ESPRESSO	2.10
ESPRESSO MACCHIATO	2.10
FRESH GROUND COFFEE	1.95
CAPPUCINO	2.15
CAFFE LATTE	2.15
SELECTION OF TEAS	1.85
HOT CHOCOLATE	1.95



Service charge not included except for tables of seven or more when an optional 10% will be added to your bill. ■ All dishes may contain traces of nuts. ■ Some olives may contain stones. ■ Due to the nature of our kitchens, it is unfortunately not possible to give a total guarantee that minute traces of particular allergens may not be present in certain dishes, but we will endeavour to provide as much information as possible for you to make an informed choice. ■ All dishes are available for take away. ■ We apologise for not accepting cheques.