

Pizza

Margherita (V) Café Mode's tomato sauce, mozzarella, fresh basil leaves	£9.00
Ai Funghi (V) Café Mode's tomato sauce, mozzarella and seasonal mushrooms	£12.00
Al Caprino (V) Café Mode's tomato sauce, goat's cheese, mozzarella finished with sun-dried tomatoes	£12.50
Vegetarian (V) Café Mode's tomato sauce, mozzarella grilled vegetables and black olives	£12.50
Tuna Café Mode's tomato sauce, mozzarella, tuna, capers, red peppers, olives, onions and garlic	£12.50
Pepperoni Picante Café Mode's tomato sauce, mozzarella, pepperoni and fresh chilli	£13.50
Prociutto E Rucicola Café Mode's tomato sauce, mozzarella, parma ham finished with rocket and olive oil	£13.00
Quattro Stagioni Café Mode's tomato sauce, mozzarella, mushrooms, peppers, pepperoni and ham	£13.50
Pollo Café Mode's tomato sauce, Chicken, mozzarella, sweet peppers and red onions.	£13.50
Prosciutto e Funghi Café Mode's tomato sauce, mozzarella, mushrooms and parma ham	£13.00
Pizze Bianche Without tomato sauce with mozzarella, garlic and spicy pepperoni	£12.00
Quattro Formaggi Tomato, mozzarella, parmesan, brie and gorgonzola	£13.00
Napoli Anchovies, capers and olives	£11.00
Vegano Picante Vegan pizza with tomato sauce, grilled seasonal vegetables and chili	£11.00
Padana Goat's cheese, mozzarella, tomato, caramelised onion, spinach, red onion and garlic oil	£12.50
Fiorentina Spinach, free-range egg, mozzarella, tomato, garlic oil and black olives	£12.50

Gluten free pizzas available on request

2 Course Theatre Set Menu £15

Available 5pm to 7pm

Starters

Garlic Bread
Parma ham & melon
Pesto pizza & olives

Mains

Lasagne
Grilled vegetable salad
Pene Formaggi
Margarita pizza

Add a Tiramisu or Cheesecake for £3.00

Sides

Mixed salad	£3.50
Tomato and cucumber salad	£3.50
Rocket & Parmesan	£3.50

Wine and Drinks

White Wines

House White	Btl £20.00 Gls £6.25
Australian Chardonnay	Btl £22.00 Gls £6.50
Pinot Grigio	Btl £24.00 Gls £7.00
Chilean Sauvignon Blanc	Btl £26.00 Gls £7.25
Marlborough Sauvignon Blanc	Btl £27.00 Gls £7.50
Gavi	Btl £28.00 Gls £8.00
Chablis	Btl £31.00 Gls £9.00

Fine White Wines

Gavi di Toledan	Btl £37.00
Pouilly-Fume 'Les Griottes'	Btl £42.00
Jean-Pierre Bailly	
Sancerre Blanc, Berthier	Btl £47.00
Chablis 1er Cru Fourchaume, Sequinot-Bordet	Btl £62.00

Red Wines

House Red	Btl £20.00 Gls £6.25
Sangiovese	Btl £22.00 Gls £6.50
Chilean Cabernet Sauvignon	Btl £24.00 Gls £7.00
Rioja	Btl £27.00 Gls £7.50
Chianti	Btl £29.00 Gls £8.00
Australian Merlot	Btl £30.00 Gls £8.50
Argentinian Malbec	Btl £31.00 Gls £9.00

Fine Red Wines

Chateauneuf-du-Pape,	Btl £47.00
Les Puit Neuf	
Faustino 1 Gran Reserva,	Btl £52.00
Rioja	
Chateau Grand Faurie La Rose,	Btl £57.00
St-Emillion Grand Cru	
Amarone Classico	Btl £62.00
Vigneti di Roccolo' Cantina Negrar	
Barolo, Natale Verga	Btl £62.00

Rose Wines

House Rose	Btl £21.00 Gls £6.25
Pinot Grigio Rose	Btl £23.00 Gls £6.75

Fine Rose Wines

Sancerre Rose,	Btl £42.00
Jean-Marie Berthier	
Miravel Rose, Cotes de Provence	Btl £52.00

Champagne and Sparkles

Cava	Btl £25.00
Prosecco	Btl £28.00
House Champagne	Btl £37.00
Veuve Cliquot NV	Btl £70.00
Prosecco La Marca Cuvee NV, DOCG	Btl £32.00
Bollinger Special Cuvee	Btl £90.00
Laurent-Perrier Rose	Btl £120.00

Beer

Peroni	Btl £3.95
San Miguel	Btl £3.95

Spirits

House spirits	Sgl £3.75 Dbl £5.50
Plus mixer	Sgl £4.75 Dbl £6.50
Soft Drinks	Per Gls £2.30

Gls = 175ml

Desserts

Homemade Tiramisu	£6.50
A delicious layered dessert with coffee, mascarpone and marsala wine.	
Chocolate Fudge Cake	£6.50
Freshly baked chocolate fudge cake served with cream or ice-cream	
New York Style Cheesecake	£6.50
Creamy cheesecake with a strawberry or chocolate coulis	
Profiteroles al Cioccolato	£6.50
Choux pastry profiteroles with creamy custard filling covered with chocolate	
Selection of Ice-Cream	Ask your waiter for flavours £6.50

Ristorante Café Mode

Pizzeria, Pasta E Vino

Antipasti

<i>Panne E Olive (V)</i>	£4.50
Marinated olives with italian bread	
<i>Basilico Pesto Bread (V)</i>	£5.00
Pizza bread topped with garlic, pesto and tomato sauce	
<i>Garlic and Cheese Pizza Bread (V)</i>	£5.00
<i>Dough Balls & Garlic Butter (V)</i>	£4.00

Why not order some olives while you wait for your starters £3

Café Mode Salads

<i>Insalata de Verdure (V) (GF)</i>	£12.00
Mozzarella, grilled seasonal vegetables & fresh mixed salad	
<i>Insalata Nicoise</i>	£13.00
Tuna, egg, new potatoes, french beans, capers, mixed salad olives and anchovies	
<i>Insalata di Pollo e Caprino</i>	£13.00
Chicken breast, mixed leaves, goat cheese, cherry tomato and olives	
<i>Insalata Caesar con Pollo</i>	£12.00
Chargrilled chicken with parmesan shavings, croutons, anchovies and a caesar salad dressing	
<i>Insalata Al C aprino (GF)</i>	£11.00
Mix leaves, goat's cheese, olives, sun dried tomatoes, balsamic dressing	

Platters to share

<i>Antipasto Italiano</i>	£17.00
Italian salami, parma ham, Bresaola, grilled vegetables, mozzarella and olives	
<i>Antipasto Vegetariano (V)</i>	£14.00
Selection of seasonal vegetarian antipasti	
<i>Street Food Napoletano</i>	£13.00
Marinated Olives, Anchovies, sun dried tomato on tomato basilico bread	
<i>Focaccia Pomodorina (V)</i>	£11.50
Focaccia pizza bread with fresh tomato and mozzarella	
<i>Tagliere Di Formaggio</i>	£12.00
Italian cheese board and bread	

Best selected fine Wines available by the glass. Ask your waiter for list Barollo, Amarone, Chateaux Neuf du Pape & Chianti

V= suitable for vegetarians

we also have gluten free options on all our pizzas with additional £1.50

If you are sensitive or allergic to any ingredients, please let us know.

A 12.5% optional service charge will be added to your bill, if our service hasn't been up to your standards please speak with the manager

Starters

<i>Pepperoni dough-balls</i>	£5.00
Dough-balls with pepperoni	
<i>Bruschetta</i>	£6.00
Toasted bread, fresh tomato, garlic, olive oil and basil	
<i>Caprese (V)</i>	£6.50
Fiori di latte mozzarella, fresh tomato with olive oil on toasted bread	
<i>Mozzarella Di Buffalo Con Verdura Miste (v)</i>	£7.00
Buffalo mozzarella with chargrilled vegetables	
<i>Bresaola E Rucola</i>	£7.00
Thinly sliced cured beef with shaved parmesan and rocket leaves	
<i>Melone e Prosciutto di Parma</i>	£6.50
A beautiful plate of fresh chilled melon and parma ham	
<i>Piatti di Salmone Affumanti</i>	£7.50
Smoked salmon platter	

Dietary Requirements

Please let the team know if you have any allergen or dietary requirements and ask for our allergen and nutritional information, which you can find online. As our dishes are handmade in our busy kitchens, unfortunately we cannot guarantee that they are 100% free of allergens or contaminants, or that nutritional values are stated

Pasta Al Forno Classic

<i>Penne Quattro Formaggi (V)</i>	£9.50
Penne pasta in creamy cheese sauce	
<i>Tortellini Panna e Prosciutto</i>	£12.50
Tortellini pasta with cream and parma ham	
<i>Penne Arrabiatta (V)</i>	£11.00
Penne pasta with spicy chilli tomato sauce	
<i>Lasagne de Carne</i>	£13.00
A traditional lasagne meat and pasta casserole	
<i>Lasagne Di Verdure (V)</i>	£12.00
Oven baked made with layers of pasta, béchamel and vegetables	
<i>Pasta Bolognese</i>	£12.50
Classic rich minced beef and tomato sauce pasta	
<i>Pollo Arrabiatta</i>	£12.00
Penne pasta with chicken and spicy tomato sauce	
<i>Spaghetti ala Carbonara</i>	£12.50
Bacon and creamy sauce	
<i>Cannelloni Ricotta E Spinaci (V)</i>	£12.50
Pasta filled with ricotta cheese and spinach	