

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 Ruccola Café Mode's tomato sauce, mozzarella, parma ham finished with rocket and olive oil	£13.00
Quatro 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 9a Srye LZWVWV_ al I SdWVSI fa_ Sfat US6_ V@eWV a' [a' l eb] SLZl dWV a' [a' S' VYSd]Ua[r'	£1(-)
Fiorentina Eb[SLZl XWVZS' YWVYf_ al I SdWVSI fa_ Sfat YSd]Ua[r'S' V T SU] a [r]Vé	£13.25

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
Hca Urc UbX`W W a VYf`gJ`UX	£3.50
Grilled vegetables	£3.50
F ocket & 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,	Btl £62.00
Sequinot-Bordet	

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,	Btl £32.00
DOCG	
Bollinger Special Cuvee	Btl £90.00
Laurent-Perrier Rose	Btl £120.00

Beer

Peroni	Btl £395
San Miguel	Btl £395

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