

bread with olive oil & balsamic	2.95
marinated olives	3.25
<b>starters</b>	
soup of the day crusty granary or garlic bread	5.25
char grilled halloumi heritage tomato salad	6.75
smoked mackerel pate toasted focaccia, anchovy & caper butter	6.95
tempura king prawns wasabi & pea puree	7.25
slow roasted confit duck warm lentil salad	6.95
salt & pepper squid sweet chilli, coriander & lime	7.25
chickpea & chorizo cassoulet with toasted crostini	6.50
steamed mussels white wine, cream & garlic or spicy tomato sauce crusty granary bread	7.95
caffe pasta taste plate a selection of tastes & flavours from the kitchen with warm flat bread	6.95



## fresh local seafood shellfish & seasonal dishes

## gourmet sour dough pizzas

margherita tomato, mozzarella & fresh basil	9.75
tropical ham, pineapple & mozzarella	10.50
fiorentina spinach, black olives, free range egg & Parmesan	10.95
mediterranean roast mediterranean vegetables, goats cheese & basil pesto	10.95
hot & spicy nduja sausage, pepperoni, roasted peppers & red onion	11.50
seafood king prawns, mussels, & anchovies	11.95
crispy chinese duck hoi sin sauce, cheddar cheese, spring onion & cucumber	11.95
pizza calzone folded pizza with pepperoni, prosciutto, chorizo & beef ragu	11.50
spicy chicken cajun spiced chicken with red onion, coriander & creme fraiche	11.50
cardinale ham, chestnut mushrooms, goats cheese, & mozzarella	10.95
capriciosa parma ham, egg, anchovies, roasted peppers, olives & capers	11.50
fillet steak & blue cheese caramelised onion & wild rocket	12.95

extra toppings 1.75



## cornish steaks

char grilled prime cornish beef  
chunky fries

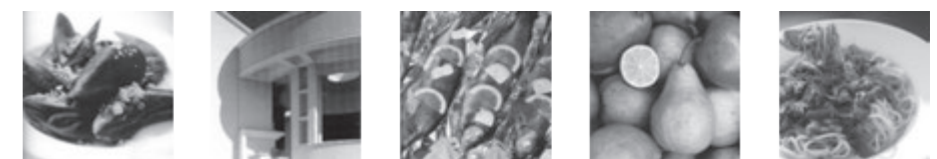
cornish fillet steak	19.95
cornish sirloin steak	17.95
pepper sauce / sauteed mushrooms	2.50

## fresh pasta

classic beef ragu fresh pasta & parmesan cheese	9.95
carbonara cornish smoked bacon, chestnut mushrooms, garlic, free range egg	10.50
crab linguini fresh chilli, garlic & lemon	12.95
cajun chicken tagliatelle red onion, peppers, chilli	10.95
traditional lasagne fries or garlic bread	11.25
chicken & tarragon tagliatelle pan fried chicken in a cream tarragon sauce	10.95
spinach & ricotta lasagne fries or garlic bread	11.25
crab & prawn pasta bake local crab, prawns & penne pasta with a parmesan cheese crust	12.95
roasted mediterranean vegetable linguini basil pesto & fetta	11.95
salmon & dill tagliatelle seared salmon in a dill, garlic & cream sauce	10.95

## sides

garlic bread	2.95
garlic & Parmesan ciabatta	3.50
chunky fries	2.95
mozzarella & tomato salad	4.95
warm flat bread with sea salt & olive oil	2.95
mixed salad	3.95
greek salad	4.95
homemade coleslaw	1.95



## red wine

	175ml	250ml	bottle
<b>nero d'avola ca di ponti - italy</b> full flavoured, juicy red that is perfect with pizza	4.10	5.75	16.95
<b>pez de rio tempranillo merlot - spain</b> smooth, easy drinking with dark cherry & forest fruit flavours	5.10	6.95	19.50
<b>camino de la cabana merlot - chile</b> elegant, ripe plum, cherry, vanilla & blackberry flavours	5.10	6.95	19.50
<b>statua negroamaro - italy</b> one of our favourites. intense spicy ripe red fruit with cherry aromas			23.50
<b>conviviale montepulciano d'abruzzo - italy</b> ripe rounded rustic italian red bursting with flavour, great with pasta			22.00
<b>amatore rosso verona - italy</b> a stunning bottle of wine. with rich, ripe fruit flavours & soft tannins			26.00
<b>kaiken malbec - argentina</b> with subtle hints of vanilla this is a rich smooth classic malbec			28.00

## rosé wine

	175ml	250ml	bottle
<b>ancora pinot grigio rosé - italy</b> fresh summer berry fruits with a delicious soft finish	4.95	6.75	19.00

## white wine

	175ml	250ml	bottle
<b>grillo ca di ponti - italy</b> hints of tropical fruit with a clean citrus finish	4.10	5.75	16.95
<b>pez de rio macabeo sauvignon - spain</b> floral & aromatic with fresh flavours of citrus & apple	5.10	6.95	19.50
<b>mas settearchi fiano - italy</b> bright, aromatic, crisp & fresh bursting with vibrant citrus fruit flavours			23.00
<b>villa dei fiori pecorino - italy</b> with delicate floral aromas & fresh citrus fruit flavours this is a great example of this italian classic			25.00
<b>conviviale pinot grigio - italy</b> bright & crisp acidity with good depth of flavour	5.50	7.50	21.00
<b>cloud factory sauvignon blanc - n.z.</b> classic marlborough sauvignon with subtlety & balance	6.25	8.50	25.00
<b>prosecco di maria - italy</b> light & crisp sparkling with a delicate refreshing style		8.50	28.50

## bottled beer

<b>peroni nastro azzuro - italy</b> premium quality export italian beer with a well balanced flavour	3.85
<b>estrella damm - spain</b> this iconic beer with it's clean, crisp flavour is a favourite the world over	3.85
<b>harbour brewery IPA cornish ale - u.k.</b> award winning with distinctive aroma & fine balance - 500ml	4.95
<b>west country cider - u.k. 500ml</b>	4.95

## coffee

<b>coffee</b> black or with steamed milk	2.40 / 2.60
<b>cappuccino</b> frothed milk with a dusting of chocolate	2.50 / 2.70
<b>espresso</b> small, strong, black	2.20
<b>double espresso</b> two shots of espresso	2.50
<b>macchiato</b> espresso with a dash of milk	2.20
<b>café latté</b> espresso, topped up with steamed milk	2.60
<b>selection of teas - per person</b> traditional, earl grey, peppermint or fruit tea	2.25
<b>mug of hot chocolate</b>	2.60
<b>orange juice</b>	2.65
<b>apple juice</b>	2.65
<b>coke, diet coke or lemonade</b>	2.65
<b>elder flower pressé</b>	2.95
<b>organic ginger beer</b>	2.95
<b>mineral water</b> sparkling or still 750ml	3.50



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## kids

<b>spaghetti bolognese</b>	4.95
<b>carbonara</b>	4.95
<b>tangy tomato tagliatelle</b>	4.95
<b>pasta with cheese sauce</b>	4.95
<b>lasagne &amp; chips</b>	5.50
<b>fillet steak &amp; chips</b>	9.50
<b>salmon fillet &amp; chips</b>	7.95

## pizzas

<b>cheese &amp; tomato</b>	4.95
<b>ham &amp; pineapple</b>	4.95
<b>pepperoni</b>	4.95
<b>ham &amp; mushroom</b>	4.95



## desserts

<b>traditional italian tirimisu</b> with biscotti biscuit	5.50
<b>creme brulee of the day</b> home made shortbread biscuit & ice cream	5.50
<b>custard tart</b> rich duck egg custard, mascarpone ice cream	5.50
<b>dark chocolate &amp; almond bavois</b> cornish clotted cream	5.50
<b>selection of cornish dairy ice creams</b> produced in st ives	5.50

we have a selection of spirits & liqueurs  
to compliment your dessert, including

<b>amaretto</b>	2.95
<b>grappa</b>	3.50
<b>baileys</b>	3.75
<b>cointreau</b>	3.25
<b>frapin VSOP cognac</b>	5.50
<b>tia maria</b>	2.95