

CAFFÉ PASTA

PASTA & PIZZERIA

St Ives Bakery Bread With Olive Oil & Balsamic Vinegar 3.50
Marinated Olives 3.50

SMALL PLATES

Homemade Soup 6.00
St Ives Bakery bread.

Char Grilled Halloumi 7.50
Heritage tomato salad.

St Ives Bay Mackerel Fillet 7.95
Jerusalem artichoke, chorizo.

Salt & Pepper Squid 7.95
Sweet chilli, coriander, lime.

Panko Crumbed King Prawns 8.50
Salsa verde, pickled radish.

Pan Fried Scallop 3.50
each
Cauliflower purée, crispy bacon.

Pressed Duck Terrine 7.95
Plumb chutney.

Deep Fried Whitebait 7.00
Citrus mayo, lemon.

SIDES

Garlic Bread 2.95
Garlic & Parmesan Ciabatta 3.75
Crispy Skin-on Fries 3.50
Mozzarella & Tomato Salad 4.95
Rocket & Parmesan Salad 4.95
Greek Salad 4.95

Allergy & Intolerance Information: Some of our food and drink may contain allergens. Please ask your server for more details and they will be able to assist you.

FRESH PASTA

Classic Beef Ragù 11.50
Fresh pasta & parmesan cheese.

Carbonara 11.95
Cornish smoked bacon, mushrooms, free range egg.

Crab Linguine 14.95
Fresh chilli, garlic & lemon.

Cajun Chicken Tagliatelle 12.95
Red onion, peppers, chilli.

Butternut Squash Tagliatelle 11.95
Wild mushrooms & sage.

Crab & Prawn Pasta Bake 14.95
Cornish crab, Atlantic prawns, penne pasta & a parmesan crust.

Classic Lasagne 13.95
Crispy fries.

MAINS

Slow Roasted Confit Duck 12.50
Warm lentil salad.

Cornish Sirloin Steak 21.50
Crispy skin-on fries, pepper sauce.

Cornish Fillet Steak 26.95
Crispy skin-on fries, pepper sauce.

Slow Roasted Pork Belly 15.95
Bubble & squeak, charred carrot, cider jus.

Local Hake Fillet 16.50
Pea, leek & mint rizzotto.

Pan Fried Ray Wing 16.95
Buttered mash, caper, shrimp butter.

SOURDOUGH PIZZA

Margherita 10.95
Tomato, mozzarella, fresh basil.

Tropical 11.75
Ham, pineapple, mozzarella.

Mediterranean 12.50
Roast Mediterranean vegetables, goats cheese, basil pesto.

Hot & Spicy 12.95
Nduja sausage, pepperoni, roast peppers, red onion.

Seafood 13.50
King prawns, mussels, anchovies.

Crispy Chinese Duck 13.50
Hoi sin sauce, cheddar, spring onion, cucumber.

Cardinale 12.95
Ham, chestnut mushrooms, goats cheese, mozzarella.

Napolitana 12.50
Olives, anchovies, & capers.

Spicy Chicken 12.50
Cajun spiced chicken, red onion, coriander, creme fraiche.

Fiorentina 11.95
Spinach, black olives, free range egg, parmesan.

Extra Toppings: 1.75

KIDS MEALS

Fillet Steak & Chips 9.95

Beef Ragù with Linguine 5.50

Carbonara 5.50

Tomato Tagliatelle 5.50

Pasta with Cheese Sauce 5.50

Kids Pizza 5.50

Cheese & Tomato, Ham & Pineapple, Pepperoni, Ham & Mushroom.

CAFFÉ PASTA

PASTA & PIZZERIA

DESSERTS

Traditional Italian Tiramisu 6.50

Biscotti biscuit.

Vanilla Creme Brulee 6.50

Homemade shortbread biscuit & ice cream.

Apple, Salted Caramel & Walnut Crumble 6.50

Clotted cream.

Selection of Cornish Dairy Ice Cream 6.50

Produced right here in St Ives.

Cornish Cheese 9.00

Chutney, biscuits.

BEER & CIDER

Peroni Nastro Azzuro 330ml 3.95

Estrella Damm 330ml 3.95

Cornish IPA 500ml 4.95

West Country Cider 500ml 4.95

Heineken Zero 3.50

SOFT DRINKS

Orange / Apple Juice 2.95

Coke / Diet Coke / Lemonade 2.95

Elderflower Presse 3.25

Organic Ginger Beer 3.25

Still / Sparkling Mineral Water 750ml 3.75

HOT DRINKS

Espresso / Double Espresso 2.50 / 2.80

Black / White Americano 2.60 / 2.80

Macchiato 2.50

Flat White 2.80

Cappuccino 2.70 / 2.90

Latte 2.80

Hot Chocolate 2.80

Selection of Tea (per person) 2.50

English Breakfast, Earl Grey, Peppermint or Fruit Tea.

GIN & TONIC

St Ives Original Gin with Sea Buck Classic Tonic 6.50

Fresh lime.

St Ives Super Berry Gin with Sea Buck Berry Tonic 6.50

Fresh mint.

St Ives Blood Orange Gin with Sea Buck Tonic 6.50

Orange and lemon.

ST IVES GIN COCKTAILS

Cornish Garden 8.00

St Ives Gin, Sea Buck cucumber & mint tonic, elderflower, fresh lime.

Berry Collins 8.00

St Ives Super Berry Gin, Limecello, Sea Buck berry tonic, fresh lime.

Summer Spritz 8.00

St Ives Blood Orange Gin, Martini Fiero, Sea Buck dry tonic, fresh orange.

HOUSE COCKTAILS

Spiced Apple Mojito 8.50

Our twist on a classic, with spice rum & fresh apple juice.

Cornish Gin Bramble 8.50

St Ives Cornish Gin, fresh lemon juice, blackberry liqueur, over ice.

Passion Fruit Martini 8.50

Vanilla vodka, passion fruit syrup, spiced rum & shot of prosecco on the side.

Aperol Spritz 8.50

Aperol bittersweet liqueur, over ice, topped with prosecco & orange slice.

Chocolatini 8.50

Vanilla vodka, Bailey's Irish cream liqueur, Creme de Cacao, shaken over ice.

Flat White Martini 8.50

Our luxurious take on an Espresso Martini.

WINE

Ca' di Ponti Grillo 4.75 6.45 18.50

Italy | Tropical fruits, clean citrus.

Pez de Rio Macabeo Sauvignon 5.25 7.20 20.00

Spain | Floral & aromatic, citrus, apple.

Mas Settearchi Fiano 23.00

Italy | Fresh, vibrant & crisp citrus fruits.

Villa dei Fiori Pecorino 26.00

Italy | Delicate, floral, fresh citrus.

Conviviale Pinot Grigio 5.50 7.80 22.00

Italy | Bright, crisp, good depth of flavour.

Marlborough Sauvignon Blanc 6.50 8.50 26.00

New Zealand | Well balanced, subtle grapefruit.

Prosecco di Maria 9.00 28.50

Italy | Light, crisp, refreshing.

Ca' di Ponti Nero d'Avola 4.75 6.45 18.50

Italy | Full flavoured & juicy.

Pez de Rio Tempranillo Merlot 5.25 7.20 20.00

Spain | Smooth, dark cherry, forest fruits.

Camino de la Cabana Merlot 5.25 7.20 20.00

Chile | Plum, cherry, vanilla, blackberry.

Statua Negroamaro 24.00

Italy | Spicy red fruits, cherry aroma.

Conviviale Montepulciano d'Abruzzo 22.00

Italy | Ripe, rounded, rustic, bursting with flavour.

Amatore Rosso Verona 26.00

Italy | Rich, ripe fruits, soft tannins.

Kaiken Malbec 28.00

Argentina | Rich and smooth, subtle vanilla.

Ancora Pinot Grigio Rose 4.95 6.75 19.50

Italy | Fresh summer berries.

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