

# CAFFÉ PASTA

PASTA & PIZZERIA

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

## SMALL PLATES

Homemade Soup 6.50  
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  
Cauliflower purée, crispy bacon.  
each

Pressed Duck Terrine 7.95  
Plumb chutney.

Deep Fried Whitebait 7.00  
Citrus mayo, lemon.

Steamed Mussels 9.95  
Mariniere, St Ives Bakery bread.

## SIDES

Garlic Bread 3.50  
Garlic & Parmesan Ciabatta 4.00  
Crispy Skin-on Fries 3.75  
Mozzarella & Tomato Salad 5.50  
Rocket & Parmesan Salad 5.50  
Greek Salad 5.50

## FRESH PASTA

Classic Beef Ragù 12.50  
Fresh pasta & parmesan cheese.

Carbonara 12.50  
Cornish smoked bacon, mushrooms, free range egg.

Crab Linguine 16.50  
Fresh chilli, garlic & lemon.

Cajun Chicken Tagliatelle 13.50  
Red onion, peppers, chilli.

Butternut Squash Tagliatelle 11.95  
Wild mushrooms & sage.

Crab & Prawn Pasta Bake 15.50  
Cornish crab, Atlantic prawns, penne pasta & a parmesan crust.

Classic Lasagne 14.50  
Crispy fries.

## MAINS

Slow Roasted Confit Duck 14.50  
Warm lentil salad.

Cornish Sirloin Steak 22.00  
Crispy skin-on fries, pepper sauce.

Cornish Fillet Steak 28.00  
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 12.00  
Tomato, mozzarella, fresh basil.

Tropical 12.50  
Ham, pineapple, mozzarella.

Mediterranean 13.00  
Roast Mediterranean vegetables, goats cheese, basil pesto.

Hot & Spicy 13.50  
Nduja sausage, pepperoni, roast peppers, red onion.

Seafood 14.00  
King prawns, mussels, anchovies.

Crispy Chinese Duck 14.00  
Hoi sin sauce, cheddar, spring onion, cucumber.

Cardinale 13.50  
Ham, chestnut mushrooms, goats cheese, mozzarella.

Napolitana 12.50  
Olives, anchovies, & capers.

Spicy Chicken 13.50  
Cajun spiced chicken, red onion, coriander, creme fraiche.

Fiorentina 13.00  
Spinach, black olives, free range egg, parmesan.

Fillet Steak & Blue Cheese 14.00  
Caramelised onion, wild rocket.

Extra Toppings: 2.00

## KIDS MEALS

Fillet Steak & Chips 9.95  
Beef Ragù with Linguine 6.00  
Carbonara 6.00  
Tomato Tagliatelle 6.00  
Pasta with Cheese Sauce 6.00  
Kids Pizza 6.00  
Cheese & Tomato, Ham & Pineapple, Pepperoni, Ham & Mushroom.

**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.

# CAFFÉ PASTA

PASTA & PIZZERIA

## DESSERTS

### Traditional Italian Tiramisu

Biscotti biscuit.

6.50

### Vanilla Creme Brulee

Homemade shortbread biscuit & ice cream.

6.50

### Apple, Salted Caramel & Walnut Crumble

Clotted cream.

6.50

### Selection of Cornish Dairy Ice Cream

Produced right here in St Ives.

6.50

### Cornish Cheese

Chutney, biscuits.

9.00

## BEER & CIDER

### Peroni Nastro Azzuro 330ml

Estrella Damm 330ml

Cornish IPA 500ml

West Country Cider 500ml

Budvar Non-Alcoholic

3.95

3.95

5.25

5.25

3.50

## SOFT DRINKS

Orange / Apple Juice

Coke / Diet Coke / Lemonade

Elderflower Presse

Organic Ginger Beer

Still / Sparkling Mineral Water 750ml

3.50

3.50

3.75

3.75

3.75

## HOT DRINKS

Espresso / Double Espresso

Black / White Americano

Macchiato

Flat White

Cappuccino

Latte

Hot Chocolate

Selection of Tea (per person)

English Breakfast, Earl Grey, Peppermint or Fruit Tea.

2.60 / 2.90

2.60 / 2.90

2.50

2.80

2.80 / 3.00

3.00

3.00

2.80

## GIN & TONIC

### St Ives Original Gin with Sea Buck Classic Tonic

Fresh lime.

7.00

### St Ives Super Berry Gin with Sea Buck Berry Tonic

Fresh mint.

7.00

### St Ives Blood Orange Gin with Sea Buck Tonic

Orange and lemon.

7.00

## ST IVES GIN COCKTAILS

### Cornish Garden

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

8.50

### Berry Collins

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

8.50

### Summer Spritz

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

8.50

## HOUSE COCKTAILS

### Spiced Apple Mojito

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

9.00

### Cornish Gin Bramble

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

9.00

### Passion Fruit Martini

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

9.00

### Aperol Spritz

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

9.00

### Chocolatini

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

9.00

### Flat White Martini

Our luxurious take on an Espresso Martini.

9.00

## WINE

175ml 250ml Bottle

### Ca' di Ponti Grillo

Italy | Tropical fruits, clean citrus.

5.50 7.45 22.00

### Pez de Rio Macabeo Sauvignon

Spain | Floral & aromatic, citrus, apple.

5.90 7.90 23.50

### Mas Settearchi Fiano

Italy | Fresh, vibrant & crisp citrus fruits.

25.00

### Villa dei Fiori Pecorino

Italy | Delicate, floral, fresh citrus.

28.00

### Conviviale Pinot Grigio

Italy | Bright, crisp, good depth of flavour.

5.90 7.90 23.50

### Marlborough Sauvignon Blanc

New Zealand | Well balanced, subtle grapefruit.

7.00 9.45 28.00

### Prosecco

Italy | Light, crisp, refreshing.

9.50 30.00

### Ca' di Ponti Nero d'Avola

Italy | Full flavoured & juicy.

5.50 7.45 22.00

### Pez de Rio Tempranillo Merlot

Spain | Smooth, dark cherry, forest fruits.

5.90 7.90 23.50

### Camino de la Cabana Merlot

Chile | Plum, cherry, vanilla, blackberry.

5.90 7.90 23.50

### Statua Negroamaro

Italy | Spicy red fruits, cherry aroma.

26.00

### Conviviale Montepulciano d'Abruzzo

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

23.50

### Amatore Rosso Verona

Italy | Rich, ripe fruits, soft tannins.

28.00

### Kaiken Malbec

Argentina | Rich and smooth, subtle vanilla.

29.00

### Ancora Pinot Grigio Rose

Italy | Fresh summer berries.

5.90 7.90 23.50

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