

GRANCAFÉ DAYTIME MENU

TUESDAY - FRIDAY | NOON - 5PM SATURDAY | NOON - 3PM

GIGGETTI - ALL £4

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| (M) BRUSCHETTA CAPRESE
Marinated Tomatoes
& Fior di Latte Mozzarella | CALAMARI CROCCANTI
Crispy Calamari Rings,
Tartare Sauce |
| BRUSCHETTA SAN DANIELE
Parma Ham, Taleggio
& Rocket Leaves | POLPETTE AL FORNO
Baked Beef & Parmesan Meatballs,
Basil & Tomato Sauce |
| (VG) BRUSCHETTA SICILIANA
Olive Tapenade
& Sun Dried Tomatoes | (M) MELANZANE ALLA PARMIGIANA
Aubergine & Mozzarella,
Baked with Tomato Sauce & Basil |
| (VG) MINISTRONE CLASSICO
*GFA Mixed Vegetable & Bean Soup
With Focaccia Bread | PANCETTA DI MAIALE ALLE MELE
Crispy Pork Belly with Honey
Glazed Apple & Chilli |
| (M) FUNGHI PRATAIOLI ALL' AGLIO
Button Mushrooms, Cream,
Garlic & Rustic Bread | *GFA PEPITA DI MERLUZZO E PORRI
Smoked Haddock, Mozzarella
& Leek Fish Cake, Tartare Sauce |
| (M) UOVA ALLA FIORENTINA
Two Soft Eggs with Spinach
& Hollandaise Sauce | (VG) PORTOBELLO GRATINATO
*GFA Baked Portobello Mushroom,
Grilled Vegetables
& Sun Dried Tomato |

ALL: £6.5

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| PIZZA ALLA SICILIANA
Pomodoro, Sun Dried
Tomatoes & Olive
Tapenade | PIZZA POMODORO
Roasted Garlic,
Napoli Tomato Sauce,
Oregano | PIZZA BIANCANEVE
Mozzarella, Garlic,
Basil & Oregano |
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PESCE ALL £10

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| *GFA COZZE ALLA MARINARA
Fresh Sautéed Mussels with Tomato,
Garlic, Chilli & Rustic Bread | *GFA CARPACCI AL GIN & TONIC
Thinly Sliced Chilled Marinated
Salmon & Tuna with Lime, Dill,
Fresh Chilli, Gin & Tonic Dressing |
| BRANZINO IN TEMPURA
Tempura Sea Bass Goujons,
Green Leaves & Salsa Verde Dip | FRITTO MISTO
Golden Fried Tiger Prawns,
Calamari, Courgette
& Tartare Sauce |
| *GFA GAMBERI ALLA DIAVOLA
Tiger Prawns, Garlic Butter &
Chilli Sauce with Focaccia Bread | |

GARNE ALL £10

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| *GFA CARPACCIO DI MANZO CLASSICO
Thinly Sliced Chilled Beef with
Rocket & Parmesan, Olive Oil
& Balsamic Dressing | PANCETTA DI MAIALE
& SANGUINACCIO
Pork Belly with Black Pudding,
Hollandaise & Apple Balsamic Glaze |
| PANINO DI MANZO
Sliced Warm Roast Beef in Rustic
Bread, Pickle & Mustard Dressing,
Lettuce & Tomato | POLLO AMALFI
Chicken Breast Coated in
Parmesan Breadcrumbs,
Mozzarella & Tomato Sauce |
| BURGER ALL' ITALIANA
Open Beef Burger with Mozzarella,
Tomato, Rocket & Smoked Crispy
Bacon in brioche Bun | |

CONTORNI

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| PARMESAN &
OLIVE OIL MASH £3 | *GFA SPINACH SAUTÉED IN GARLIC,
OLIVE OIL & LIGHT CHILLI £4 |
| SWEET POTATO FRIES £4 | ZUCCHINI FRITTI £4 |
| SKIN-ON-FRIES £3 | *GFA SEASONAL MIXED SALAD £3 |
| *GFA GRATIN POTATOES
& FONTINA CHEESE £3 | *GFA ROCKET & PARMESAN,
AGED BALSAMIC DRESSING £3 |
| *GFA GREEN BEANS & POTATOES
WITH BASIL PESTO £3 | *GFA PLUM TOMATO, RED ONION
& BASIL OLIVE OIL £4 |
| *GFA STEAMED VEGETABLES,
OLIVE OIL & SEA SALT £3 | *GFA SAUTÉED PETIT POIS,
PANCETTA & ONION £3 |

PASTA & AMORE ALL £8.5

Gluten free pastas are available. Please enquire with your waiter.

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| LINGUINE ALLA CARBONARA
Crispy Smoked Pancetta Bacon,
Cream, Egg Yolks, Parmesan
Cheese, Black Pepper | LASAGNE CLASSICHE
Layers of Egg Pasta, Mozzarella,
Bolognese, Parmesan, Bechamel
& Tomato Sauce |
| ORECCHIETTE AI
GAMBERI E PORCINI
Pasta with Tiger Prawns,
Porcini Mushrooms (ceps)
& Cherry Tomatoes | (M) BELLA DI SAN MARZANO
Penne with San Marzano
Tomatoes, Oregano & Creamy
Mozzarella Fior di Panna |
| FETTUCINE AL POLLO ALFREDO
Ribbon Shaped Egg Pasta,
Chicken, Mushrooms
& Creamy Parmesan Sauce | (M) GRAN RAVIOLO DI ZUCCA
Large Ravioli Filled with Butternut
Squash & Sage with Basil Pesto |
| TORTELLINI ALL' EMILANA
Filled with Parma Ham, Bolognese
Ragout & Parmesan | (VG) SPAGHETTI CON LENTICCHIE
Spaghetti with Ragout of Lentils,
Carrots, Shallots, Celery & Thyme |

PIZZERIA ALL £8.5

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| (M) MARGHERITA
Pomodoro & Mozzarella with Basil | PROSCIUTTO COTTO E FUNGHI
Pomodoro & Mozzarella, Ham,
Mushroom & Oregano |
| MONTANARA
Pomodoro & Mozzarella, Chicken,
Mushroom & Garlic Butter | (M) FIORENTINA
Pomodoro & Mozzarella, Spinach,
Two Soft Eggs & Oregano |
| AMERICANA
Pomodoro & Mozzarella, Italian
Pepperoni Sausage, Red Onions,
Jalapeno Peppers, Sun Dried
Tomatoes & Chilli Olive Oil | (VG) ZAFFERANO
Saffron Sauce, Vegan Cheese,
Roasted Butternut Squash,
Mushrooms & Red Onions |
| (M) PORCINI E BURRATA
Pomodoro & Mozzarella
with Porcini Mushrooms,
Burrata Cheese & Basil | (VG) VARIEGATA
Pomodoro & Vegan Cheese,
Aubergine, Courgette, Bell Peppers,
Tomato, Garlic & Oregano |

INSALATA ALL £8.5

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| *GFA INSALATA DI POLLO "CALIFORNIA"
Grilled Chicken Breast Salad,
Crispy Pancetta Bacon,
Poached Egg, Avocado
& Light Mustard Dressing | (M) *GFA CAPRINO ALLA ZUCCA
Grilled Goat's Cheese, Mixed Salad
Leaves, Roasted Butternut Squash,
Amaretti Crumbs & Honey
Balsamic Dressing |
| *GFA SALMONE E GAMBERETTI
Hot Scottish Salmon, Marinated
Prawns, Marzanino Tomatoes,
Olives, Mixed Salad Leaves,
Lemon & Basil Mayonnaise | (VG) INSALATA SUPERCEREALI
Super Grain Salad, Cannelini Beans,
Sunflower & Pumpkin Seeds, Spinach
& Basil with Olive Oil Dressing |

PASTIGGERIA & GELATERIA ALL £4.5

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| COPPETTA BIBIS
Fresh Strawberries, Morello
Cherries, Strawberry Ice Cream,
Strawberry Sauce
& Whipped Cream | *GFA CRÈME BRÛLÉE ALLA VANIGLIA
Madagascar Vanilla Creme
Brulee, Raspberry Sorbet
With Light Tuile |
| COPPETTA CIOCCOLATISSIMO
Madagascar Vanilla Ice Cream,
Chocolate Ice Cream, Chocolate
Caramel Fudge, Chocolate Sauce
& Whipped Cream | BUDINO DI CIOCCOLATO
Hot Rich Dark Chocolate Sponge
Pudding, White Chocolate Ice
Cream & Chocolate Fudge Sauce |
| (VG) COPPETTA TRE SORBETTI
Mango, Raspberry & Passion Fruit
Sorbet, Mixed berries, Fruit Purée | TIRAMISU AL LIMONCELLO
Lady Finger Biscuits Soaked in
Limoncello Syrup, Layered with
Mascarpone Mousse,
Caramelised Lemon Zest |
| PROFITEROLES CHANTILLY
Profiteroles Filled with Whipped
Cream, with Chocolate &
Hazelnut Mousse & Chocolate Curls | PROSECCO E FRAGOLE
Strawberry Compote Cheesecake
Infused with Prosecco, Strawberry
Glaze, Whipped Cream |
| (VG) TORTINO ALLA BANANA
Banana & Toffee Pudding,
Hazelnut Sauce | ZUPPA INGLESE ALLO SHERRY
Sherry Trifle, Vanilla Sponge,
Creme Anglaise, Fruit Purée,
Whipped Cream |