

BREAKFAST LAST ORDER 13:45PM

Nostro Small Breakfast £10.50

One Sausage, One Bacon, One Free Range Egg, Beans, Grilled Tomato, Mushroom, Hash Brown And White/Brown Toast

Nostro Full English £13.00

Two Sausages, Two Bacons, Two Free Range Eggs, Beans, Grilled Tomato, Mushroom, Hash Brown And White/Brown Toast

Nostro Veggie Breakfast £12.50 V

Two Vegan Sausages, Two Free Range Eggs, Grilled Halloumi, Beans, Grilled Tomato, Mushroom And White/Brown Toast

Nostro Vegan Breakfast £14.50 Ve

Two Vegan Sausages, Vegan Scrambled "Eggs", Avocado, Spinach, Beans, Grilled Tomato, Mushroom, White/brown Toast

Italian Breakfast £14.00

Two Free Range Eggs, Pancetta Bacon, Salami Milanese, Bruschetta Pomodoro, Hash Brown, Mushroom, Sourdough Bread

Uova In Nostro Purgatorio £9.50 V

Two Free Range Eggs Cooked In Chopped Tomato Sauce, Garlic, Red Onions And Seasoned With Fresh Chillies, Basil And Provolone Cheese. Add Spicy Nduja £2.50

Omelette £8.50 V

3 Free Range Eggs With Two Toppings
Spinach, Mushroom, Peppers, Onion, Cheese, Tomato
Ham +£2.00 Bacon +£2.00 Salmon +£4.00

Eggs Benedict

Two Poached Free Range Eggs, English Muffin, Hollandaise Sauce
With Spinach £9.50 V
With Ham/bacon £10.50
With Salmon £13.00

Smashed Avocado £9.50 V

Two Poached Free Range Eggs, Smashed Avocado, Cherry Tomato Finished With Chilli Flakes And Extra Virgin Olive Oil On A Sourdough Bread
Add Mushrooms £1.50
Add Bacon £2.00
Add Halloumi £3.00

Nostro Salmon Royal £14.00

Two Scrambled Free Range Eggs, Sliced Avocado, Smoked Salmon, Cream Cheese On A Sourdough Bread

Granola £8.00 V

Homemade Granola, Mixed With Pecans, Mix Seed, Coconut Flakes, Dark Chocolate And Honey Served With Low Fat Greek Yoghurt And Fresh Mixed Berries

Steak And Eggs £15.00

6 Oz Rump Steak Served With Two Free Range Fried Eggs And Rocket Leaves Cooked To Your Choice

Pancakes £9.00 V

• Trio Of Pancakes Served With Chocolate, Strawberry And Banana
• Trio Of Pancakes Served With Crispy Bacon And Maple Syrup

Scrambled/poached Eggs On Toast £5.50 +£0.50 Sourdough V

Breakfast Sandwich £4,50

Choose One Filling On A Barm, White Or Brown Toast
Bacon **Gf**, Sausage **Gf**, Vegan Sausage **Ve**, Ham **Gf**, Egg **Gf V**, Hash Brown **V Gf**, Mushroom **Ve Gf**, Tomato **Ve Gf**, Salad **Ve Gf**, Cheese **V Gf**
Extra Fillings +£1.00 Bacon/Sausage/Ham +£2.00



NOSTRO
CAFE & BAR

ANTIPASTI & CICHETTI

Appetisers & Small dishes. (Recommended 2-3 small dishes per person)

Marinated Olives £4.50 Ve

Panne Della Casa £5.00 Ve

Homemade Selection Of Bread Served With Olive Oil And Balsamic Vinegar

Half Cheese/ Half Tomato Garlic Ciabatta. V £6.50

Nostro Antipasto (For Two) £18.00

Selection Of Artisan Italian Meats And Cheese, Grilled Vegetables, Mix Olives, Rocket, Sundried Tomato Spread And Homemade Focaccia

Vegetarian Antipasto (For Two) £16.00 V

Selection Of Artisan Italian Cheese, Grilled Vegetables, Mix Olives, Rocket, Sun-dried Tomato Spread And Homemade Focaccia

Zuppa Del Giorno £7.50 V Ve

Homemade Soup Of The Day

Polpette £8.50

Homemade Meatballs Served In Spicy Napoli Sauce

Bruschetta Pomodoro £7.50 Ve

Vine Ripened Tomatoes, Garlic, Red Onions, Basil And Extra Virgin Olive Oil

Bruschetta Di Gamberoni £10.50

King Prawns Cooked In White Wine, Chilli And Garlic Butter Served On A Toasted Bread

Calamari Fritti £8.50

Deep Fried Squid Served With Tartare Sauce

Burrata £9.00 V

Creamy Italian Cheese And Cherry Tomatoes Drizzled With Pesto Genovese

Caprese Di Bufala £7.50 Gf V

Sliced Vine Tomatoes, Buffalo Mozzarella, Basil And Extra Virgin Olive Oil

DELI FRESH

All our sandwiches are served with homemade focaccia and Italian style salad. GF panini available. **Add fries + £3.50**

Bologna £8.95

Mortadella, Mozzarella Di Bufala, Roasted Pistachio, Extra Virgin Olive Oil

Lazio £8.95 V

Mozzarella Di Bufala, Tomato, Pesto Alla Genovese, Fresh Basil

Alba £8.95

Prosciutto Cotto, Pecorino Cheese, Truffle Oil, Rocket Leaves

Milano £9.25

Salami Milanese, Provolone Cheese, Spicy Roasted Peppers, Rocket Leaves

Tuscany Ve £9.25

Grilled Courgette, Roasted Onion And Peppers, Smashed Avocado, Tomato, Fresh Spinach

Napoli £9.50

Marinated Tuna With Mayonnaise, Mozzarella Cheese, Red Onion, Cucumber

Roma £11.00

Homemade Beef Meatballs, Napoli Tomato Sauce, Mozzarella Cheese

Venezia £12.00

Sandwich Steak, Brie Cheese, Caramelised Onion, Fig Jam, Rocket Leaves

Chicken Bit £12.00

Grilled Chicken Breast, Bacon, Cheese, Tomato, Lettuce And Mayonnaise

PASTA

Linguine Gamberoni £14.50

King Prawns, Courgettes, Chilli, Garlic, Cherry Tomatoes In White Wine Sauce

Penne Salmone £14.00

Smoked Salmon, Peas And Spinach In A Rich Creamy Sauce

Penne Puttanesca £12.00 Ve

Pasta With Tomato, Capers And Black Olives

Spaghetti Bolognese £12.50

Slow Cooked Minced Beef In Napoli Tomato Sauce

Trofie Con Nduja £12.50

Pasta With Nduja Sausage, Aubergines, Cherry Tomatoes And Pecorino Shaving In Napoli Tomato Sauce

Spinach Ravioli £12.95 V

Homemade Spinach And Ricotta Ravioli Cooked In A Creamy Pesto Sauce And Served With A Dusting Of Parmesan Cheese.

Gnocchi Alla Norma £13.95 V

Oven Cooked Gnocchi With Tomato, Basil And Aubergine Sauce, Topped With Mozzarella Di Bufala And Rocket Salad.

Make It Vegan £12.95 Ve

SALADS

Chicken Caesar Salad £13.50

Grilled Chicken Breast, Croutons, Shaved Parmesan, Fresh Romaine Lettuce Tossed In Caesar Dressing

Add Crispy Bacon +£2.00

Insalata Di Manzo £14.95 Gf

Beef Sirloin (Medium Rare Or Medium Well) On A Bed Of Rocket Salad With Sun-dried Tomatoes, Shaved Parmesan, Drizzled With Balsamic Vinegar And Olive Oil

Insalata Vegana £12.00 Ve Gf

Artichoke, Aubergines, Courgettes, Avocado, Onions, Olives And Cherry Tomatoes On A Mix Salad, Dressed With Balsamic Vinegar And Extra Virgin Olive Oil.

Add Halloumi £3.00 V

Tonno e Fagioli £12.95 Gf

Tuna, Mix Beans, Red Onions, Parsley And A Boiled Egg On A Rocket Bed, Drizzled With Extra Virgin Olive Oil And Fresh Lime.

Insalata Di Gamberi £14.50 Gf

King Prawns, Brie Cheese, Dried Fruits, Walnuts, Mix Salad And Sweet- Chilli Vinaigrette.

SIDE PLATES

Side Plates

Tomato And Red Onion Salad £4.50

Rocket And Parmesan Salad £4.50

Chips £3.50

Spinach Chilli And Garlic £4

Fried Halloumi £4.5

PLEASE LET A MEMBER OF OUR STAFF FOR ANY SPECIFIC DIETARY REQUIREMENTS OR ALLERGIES. MOST OF OUR DISHES CAN BE GLUTEN FREE OR VEGAN ON REQUEST.
VEGETARIAN - VEGAN - **الحال** AVAILABLE.

WHITE WINE

Pinot Grigio La di Motte £24.00

125ml £5.50 | 175ml £7.00

Veneto, Italy. Soft on the palate with persistent sensations given by the excellent balance between acidity and alcohol. Olfactory elegance with well-defined varietal aromas reminiscent of the scent of hay with notes of florals, lemon peel, peach and spice

Pecorino £25.00

125ml £5.75 | £7.00

Abruzzo, Italy. Rich, aromatic and floral character with notes of nuts, jasmine and light spice. The high natural sugars are balanced out by fresh acid, letting the wines retain vibrancy.

Sauvignon Blanc £27.00

125ml £6.00 | 175ml £7.50

Veneto, Italy. Easy to drink wine, is famous for combining light and airy tasting notes of pear, grapefruit, lime, white peach with herbal qualities of cut grass, lemongrass and bell pepper

Chardonnay Veneto Campagnola £29.00

Veneto, Italy. A pale straw colour with a greenish mid-tone. The wine has a floral-citrus scent, in which there are savoury notes of toasted almonds. It has a refreshing and balanced fruity taste with sparkling citrus tones

Gavi di Gavi £42.00

Piemonte, Italy. Straw yellow, intense and bright. Hints of ripe apples, pears, wild flowers on the nose. Well-structured, with good acidity and an excellent finish

ROSE WINE

Pinot Grigio Blush £25.00

125 ml £5.75 | 175ml £7.00

Abruzzo, Italy. This rose is made from Pinot Grigio grapes, pink-tinged, and used to make this delicately pink coloured wine. With aromas of red fruits, cherries and a zesty minerality finish

Zinfandel Rosato 26.50

125ml £6.00 | 175ml £7.50

Puglia, Italy. Deliciously fruity, medium-dry with subtle red berry flavours. A touch of sweetness on the finish

Whispering Angel £49.00

Provence, France. Aromatic with a fine floral and fruity character of lavender, raspberry and cherry. Its finish is long, dry crisp and gently acidic

CHAMPAGNE & PROSECCO

Prosecco DOC £29.00/ £7.50 175ml

Veneto, Italy

Prosecco Rose DOC £30.00/ £8.00 175ml

Veneto, Italy

Moët Chandon £79.00

Champagne, France



NOSTRO
CAFE & BAR

DRINKS MENU

RED WINE

Merlot £24.00

125ml £5.50 | 175ml £7.00

Veneto, Italy. A intense ruby red colour, which on the nose releases an enveloping and heady bouquet of flowers. Notes of violets tickle the nose, along with hints of small red fruits. It is also a revelation on the palate: soft, dry and full, with discreet tannins and a rather persistent finish

Montepulciano D'abruzzo £25.00

125ml £6.00 | 175ml £7.50

Abruzzo, Italy. Rich and rounded, cherry-scented wine is packed with bold flavours of blackberry and aromatic spice, leading to a long and lingering finish

Nero D'avola £26.00

125ml £6.00 | 175ml £7.50

Sicilia, Italy. Semi-dry wine, ruby red colour, aroma slightly spicy flavour with a fruity notes (dried figs ripen the fruit). Complex wine is medium-full-bodied, round flavour with a fruity aftertaste, with hints of vanilla and well integrated tannins

Malbech £34.00

125ml £7.50 | 175ml £9.00

Veneto, Italy. Its Smooth tannins help give it a dark, deep red colour and on the palate, its fruity with hints of blueberry, blackberry and cherry. Long and pleasant finish. Slightly chilled will enhance flavour

NegroAmaro Primitivo Amaté £38.00

Puglia, Italy. A very lightly sweet red wine from late-picked grapes. Flavours of dates, hops, gingerbread and figs. Warm, mouth-filling, well structured, long lingering, balanced and harmonious

Amarone Della Valpolicella DOC £68.00

Valpolicella, Italy. Rich, full-bodied flavours of black cherries, prunes and cedar spice are followed by a long, elegant finish. Made by corvina grape

BOTTLES, BEER & CIDER

Peroni £4.00

Madri £4.00

Corona £4.00

Peroni 0% £3.50

Inch Apple Cider £5.00

Koppaberg Mixed Fruit £5.50

COCKTAILS

Bellini/ Mimosa £8.50

Campari/ Aperol/ Limoncello Spritz £9.50

Pornstar Martini £10.00

Espresso Martini £10.00

Mojito £10.00

Margarita £10.00

Negroni £10.50

Gin, vermouth, campari

Nostro Azzurro £12.00

Hendricks gin, blue curacao, triple sec

SOFT DRINKS

Coke £3.00

Diet Coke £3.00

Ginger beer £3.00

Lemonade £2.50

Soda £2.50

Tonic £2.50

Slimline tonic £2.50

Aqua Panna still water £3.50

San Pellegrino sparkling water £3.50

Appletiser £3.00

J20 £3.00

San Pellegrino £3.00

Orange

Lemon

Orange/Apple juice £3.00

Cordial £1.20



NOSTRO CAFE



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