

BREAKFAST

(LAST ORDER 13:45)

Nostro Small Breakfast £11.50

Sausage, Bacon, Fried Egg, Beans, Grilled Tomato, Mushroom, Hash Brown, White/brown Toast

Nostro Full English £14.50

Two Sausages, Two Bacon, Two Fried Eggs, Beans, Grilled Tomato, Mushroom, Hash Brown, White/brown Toast

Nostro Veggie Breakfast £13.50 V

Two Vegan Sausages, Two Fried Eggs, Grilled Halloumi, Beans, Grilled Tomato, Mushroom, Hash Brown, White/brown Toast

Nostro Vegan Breakfast £14.50 VE

Two Vegan Sausages, Avocado, Spinach, Beans, Grilled Tomato, Mushroom, Hash Brown, White/brown Toast

Italian Breakfast £14.50

Two Fried Eggs, Pancetta Bacon, Salami Milanese, Bruschetta Pomodoro, Potato Croquettes, Mushroom, Sourdough Bread

Uova In Nostro Purgatorio £11.00 V

Two Eggs Cooked In A Rich Tomato Sauce, Garlic, Red Onions, Peppers & Seasoned With Fresh Chillies, Basil & Provolone Cheese, Add spicy nduja + £3.00

Omelette £10.50 V

3 Eggs With Two Toppings
Spinach, Mushroom, Peppers, Onion, Cheese, Tomato
Ham +£2.50 Bacon +£2.50 Salmon +£4.50

Eggs Benedict

Two Poached Eggs, English Muffin, Hollandaise Sauce

With Spinach/Mushroom £10.50 V

With Ham/Bacon £12.00

With Salmon £14.00

Smashed Avocado £11.50 V

Two Poached Eggs, Smashed Avocado, Cherry Tomato Finished With Chilli Flakes And Extra Virgin Olive Oil On a Sourdough Bread

Nostro Salmon Royale £15.00

Scrambled Egg, Sliced Avocado, Smoked Salmon, Cream Cheese On a Sourdough Bread

Granola £9.00 V

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

Steak And Eggs £18.50

6oz Rump Steak Served With Two Free Range Fried Egg, Rocket Leaves And Grilled Tomato

Cooked To Your Choice:

Pancakes V

- Trio Of Pancakes Served With Chocolate, Strawberry & Banana **£12.00**
- Trio Of Pancakes Served With Crispy Bacon & Maple Syrup **£13.00**

Add A Fried Egg £1.50

Breakfast Sandwich £5.50

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 **£1.20** Bacon/sausage/ham **£2.50**

Add Extras:

Sliced Avocado £2.50	Halloumi £3.50	Salmon £4.50
Spinach £3.00	Mushroom £1.50	

Eggs Any Way On Toast £7.00 Sourdough +£1



(LUNCH STARTS FROM 12:00)

ANTIPASTI & CICHETTI

Appetisers & Small Dishes (recommended 2-3 Small Dishes Per Person)

Marinated Olives £5.00 Ve

Panne Della Casa £6.00 Ve

Homemade Selection Of Bread Served With Olive Oil And Balsamic Vinegar

Rosemary And Garlic Oil Pinsa Romana £7.50

Add Cheese +£1.00

Arancini Con Tartufo £10.00 V

Homemade Rice Balls Filled With Cheese Served On A Cream Truffle Sauce.

Nostro Antipasto (for Two) £20.00

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

Vegetarian Antipasto (for Two) £18.00 V

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

Zuppa Del Giorno £8.00 V Ve

Homemade Soup Of The Day

Polpette £10.00

Homemade Meatballs Served In Spicy Napoli Sauce

Bruschetta Pomodoro £8.00 Ve

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

Bruschetta Di Gamberoni £12.50

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

Calamari Fritti £10.00

Deep Fried Squid Served With Garlic Aioli

Burrata £11.00 V

Creamy Italian Cheese And Beef Tomatoes Drizzled With Pesto Genovese

Caprese Di Bufala £8.50 Gf V

Buffalo Mozzarella, Sliced Vine Tomato, Basil, And Extra Virgin Olive Oil.

DELI FRESH SANDWICHES

All Our Sandwiches Are Served With Homemade Focaccia And Italian Style Salad. Gf Panini Available. Add Fries + **£3.50**

Bologna £10.50

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

Lazio £10.00 V

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

Alba 10.50

Prosciutto Cotto, Pecorino Cheese, Truffle Oil, Rocket Leaves

Milano £10.50

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

Tuscany £11.00 Ve

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

Napoli £11.00

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

Roma £12.00

Homemade Beef Meatballs, Napoli Tomato Sauce, Mozzarella Cheese

Venezia £12.95

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

Nostro Club Sandwich £15.00

Grilled Chicken Breast, Bacon, Cheese, Tomato, Lettuce, And Mayonnaise On 3 Slices Of White Bread Served With Fries.

SALADS

Chicken Caesar Salad £15.00

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

Add Crispy Bacon +£2.50

Insalata Di Manzo £17.00 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 Extra Virgin Olive Oil

Insalata Vegana £14.00 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 £3.50 Add Chicken £5.50

Tonno Faggioli £14.50 Gf

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

PASTA

Linguine Gamberoni £16.00

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

Penne Salmone £15.00

Smoked Salmon, Peas And Spinach In A Rich Creamy Sauce

Spaghetti Puttanesca £12.50 Ve

Pasta With Tomato, Capers, And Black Olives

Spaghetti Bolognese £13.00

Slow Cooked Minced Beef In Napoli Tomato Sauce

Trofie Con Nduja £14.00

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

Spinach Ravioli £14.00 V

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

Gnocchi Alla Norma £14.50 V

Pan Fried Gnocchi With Tomato, Basil And Aubergine Sauce, Topped With Mozzarella Di Bufala And Rocket Salad.

Make It Vegan £13.00 Ve

SIDE PLATES

Tomato And Red Onion Salad £5.50

Rocket And Parmesan Salad £5.50

Skinny Fries £3.50

Spinach Chilli And Garlic £5.50

Peas And Pancetta £5.50

Fried Halloumi £5.50

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 - حلال Available.

WHITE WINES

Pinot Grigio £25.00
125ml £6.00 | 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 £27.00
125ml £6.50 | £7.50

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 keep vibrancy.

Sauvignon Blanc £28.00
125ml £6.50 | 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

Gavi di Gavi £42.00

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

ROSE WINES

Pinot Grigio Blush £25.00
125 ml £6.00 | 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

Whispering Angel £48.00

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 £30.00/ £8.00 glass
Veneto, Italy
Prosecco Rose DOC £31.00/ £9.00 glass
Veneto, Italy
Moët Chandon £79.00
Champagne, France



DRINKS MENU

RED WINES

Merlot £25.00
125ml £6.00 | 175ml £7.00

Veneto, Italy. It opens with aromas of rip red berries, cherries and a touch of plum, balanced by soft hints of spice and herbs. Smooth and round with mellow tannins and a juicy, easy-drinking finish.

Montepulciano D’abruzzo £27.00
125ml £6.50| 175ml £7.50

Abruzzo, Italy. Intense bouquet of ripe red fruits, dried flowers with the hints of spice, obacco and subtle oak. Full bodied and robust, leading to a long and lingering finish.

Nero D’avola £28.50
125ml £6.75 | 175ml £7.75

Sicilia, Italy. Full bodied and velvety, with a warming alcohol presence and soft, rounded tannins. Its lush texture is balanced by a subtle acidity, giving it a smooth finish with lingering notes of spice and dark fruit.

Primitivo Di Manduria £40.00
Manduria, Puglia, Italy. Aged in oak, it delivers layers of dark fruits like blackberries, plums, and cherries, accented by warm notes of vanilla, spice and a touch of smokiness.

Amarone Della Valpolicella DOC £72.00
Valpolicella, Italy. Full bodied, velvety, and powerful. Intense and complex, with rich dried fruit flavours, balanced by firm tannins and refreshing acidity. Long, lingering finish with slight bitterness.

BEERS

Peroni £4.00
Madri £4.00
Corona £4.00
Peroni 0% £3.50
Inch Apple Cider £5.00
Koppaberg Mixed Fruit £5.00

COCKTAILS

Bellini/ Mimosa £9.00
Campari/ Aperol/ Limoncello Spritz £10.00
Pornstar Martini £10.00
Espresso Martini £10.00
Mojito £10.50
Margarita £10.00
Negroni £10.50
Long Island Iced Tea £12.50

SOFT DRINKS

Coke £3.20
Diet Coke £3.20
Ginger beer £3.50
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
J2O £3.00
San Pellegrino £3.00
Orange
Lemon
Orange/Apple juice/Pineapple juice £3.00
Cordial £1.20



NOSTRO CAFE & BAR



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