

# Menu



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2 course £19.13  
3 course £24.13

Available for May 2026  
Bookings from 4:30pm to 6pm ONLY!

## Starters

Vegan/GF **Bruschetta al Pomodoro** - *Toasted bread topped with sweet chopped tomatoes, basil and drizzled olive oil.*

**Crostone Diavola** - *Toasted Bruschetta style bread, topped with a spicy nduja sausage and tomato spread, gorgonzola and mushrooms.*

**Mini Beef Arancini** - *Sicilian deep fried mini rice balls filled with minced beef and pork ragù, peas and mozzarella cheese. Topped with our homemade tomato sauce and parmesan.*

VGF **Insalata Caprese** - *Italian classic, buffalo mozzarella, freshly sliced tomatoes, basil and olive oil.*

## Main Course

**Beef Lasagna** - *Classic oven-baked egg-pasta layered with beef and lamb mince, tomato sauce and mozzarella cheese.*

Vegan/GF **Fettuccine Puttanesca** - *Ribbon-shaped pasta tossed with olives, mushrooms and capers in a delicious cherry tomato sauce.*

GF **Penne Amatriciana** - *Penne pasta sautéed with garlic, chilli, basil and pancetta, in tomato sauce.*

GF **Paccheri pesto e pollo** - *tubular pasta with tender strips of chicken breast in a creamy béchamel and basil pesto sauce.*

## Desserts

V **Tiramisu** - *Coffee and liquor-soaked sponge layered with cream, drizzled with chocolate sauce and cocoa powder.*

VGF **Torta di Formaggio** - *Homemade cheesecake with a trio of Mascarpone, Philadelphia & Ricotta.*

*(Please choose a topping: forest fruit coulis or chocolate sauce)*

V **Cannoli Siciliani** - *Three small, crisp pastry tubes filled with sweet Ricotta cheese and garnished with chocolate chips and caramelised peel.*

**GF**=Suitable for a gluten-free diet UPON REQUEST

**V**=Suitable for a vegetarian diet.

*An optional 10% gratuity will be added to all bills.*

*Please notify us about any allergies, even when ordering a dish you deem to be safe.*