

**Café 19thirteen**  
**ITALIAN DINING**

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# Seafood Special Menu

**Wednesday 20 to Sunday 24 May**

## **Starters**

**Calamari fritti** - Deep fried squid rings in semolina batter, mayo on the side **9.50**

**King Prawns** - Shell on king prawns sauteed in garlic, white wine and parsley **11.50**

**Prawn Cocktail** - Prawns in Marie Rose sauce with mix salad **9.50**

**Crostone al Salmone** - Toasted bread slices topped with soft cheese spread, smoked salmon and capers. Served on a bed of salad **9.50**

**Cozze alla Sorrentina** - Shell on mussels sauteed in white wine, parsley and a touch of tomato **10.50**

## **Main Course**

**Linguine di Mare** - Linguine pasta tossed with squid, prawns, mussels, clams, sweet cherry tomatoes and garlic **19.50**

**Paccheri al Granchio** - Succulent slow-cooked crab meat, served with paccheri pasta in a cherry tomato sauce with garlic, olive oil and a brandy reduction **22.50**

**Fettuccine Salmone e Pistacchio** - Ribbon shaped pasta served with cooked salmon flakes in a creamy baciamezza sauce, topped with crushed pistachio **19.50**

**Seabass Fillets** - Pan fried wild seabass served in a pizzaiola sauce of tomato and black olives. Served with a side of green vegetables, carrots and roasted potatoes **28.50**

**Spada all'Amalfitana** - Grilled swordfish served in a fresh mint, lemon and olive oil blend with a side of green vegetables, carrots and roasted potatoes **28.50**

## **Sides**

**V Insalata Mista** - Mixed leaves, sliced tomato, red onion drizzled in olive oil - **5**

**V French Fries** - **5**

**V Pane e Olive** - **5**

**V Pane all'Aglio** - Fresh oven baked garlic bread **5** - option to add Mozzarella cheese (extra £1)

## **Desserts**

**V Tiramisu** - Coffee and liquor-soaked sponge layered with cream, drizzled with chocolate sauce and cocoa powder **9**

**VGF Torta di Formaggio** - Homemade cheesecake with a trio of Mascarpone, Philadelphia & Ricotta (Choose a topping: forest fruit coulis or chocolate sauce) **9.50**

**V Cannoli Siciliani** - Three small, crisp pastry tubes filled with sweet Ricotta cheese and garnished with chocolate chips and caramelised peel **9**

**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.*