



café bar

A R I G H I

MENU

AUTUMN // WINTER

2018 // 2019

OPENING TIMES // MON – SAT / 9.30 – 17.00 // SUN / 11.30 – 16.30

WINES, BEER & FIZZ //

// Red

TURNO DE NOCHE

Malbec couldn't be more popular at the moment. This is a great example of a wonderfully aromatic red wine

125ml // 3.50 175ml // 4.65 Bottle // 17.50

LES OLIVIERS MERLOT

Perfumed plum and damson fruit with a classic Merlot flavour

125ml // 3.35 175ml // 4.40 Bottle // 16.50

LE FOU PINOT NOIR

A unique take on Pinot Noir from two vineyards in the sun-drenched southern Languedoc

125ml // 3.50 175ml // 4.65 Bottle // 17.50

// White

MIRABELLO PINOT GRIGIO

Versatile and textured, this Pinot Grigio is a great lunch time wine

125ml // 3.50 175ml // 4.65 Bottle // 17.50

LES OLIVIERS CHARDONNAY

Classy, elegant and refreshing. This Chardonnay is all of those things and more

125ml // 3.60 175ml // 4.75 Bottle // 17.50

CLOUD FACTORY SAUVIGNON BLANC

Everything you know and love about New Zealand's Sauvignon

125ml // 3.95 175ml // 4.95 Bottle // 19.50

// Pink

BURLESQUE WHITE ZINFANDEL

A major crowd pleaser from the sunshine state

125ml // 3.50 175ml // 4.65 Bottle // 17.50

CHEVAL GRIS IGP SABLE DE CAMARGUE

A pale, delicate and dry rosé. A close relation to pricier wines from Provence

125ml // 3.70 175ml // 4.95 Bottle // 18.75

// Fizz

LUNETTA PROSECCO

A vibrant and refreshing Prosecco from Northern Italy

125ml // 5.50 Bottle // 21.95

LUNETTA ROSÉ SPUMANTE BRUT

A beautifully fresh and dry sparkling Rosé from the foothills of the Dolomite mountains

125ml // 5.50 Bottle // 21.95

// Baby Bottles

LUNETTA PROSECCO

200ml // 7.25

LUNETTA ROSÉ SPUMANTE BRUT

200ml // 7.25

// Beer

PERONI LAGER

330ml // 3.95

PERONI GLUTEN FREE BEER

330ml // 3.95

STORM BREWERY CAFE BAR THIRTY

A dry pale ale with zesty top notes

500ml // 3.95

FOREST GIN

Served with grapefruit and rosemary infused ice cubes
25ml // 6.95

EARL GREY FOREST GIN

Served with lemon infused ice cubes
25ml // 7.45

All Forest Gin is served with your choice of Fevertree regular, light or Mediterranean tonic 200ml

DRINKS //

COKE & DIET COKE

330ml // 2.65

LUSCOMBE ORGANIC JUICES

Wild Elderflower Bubbly, Cranberry Crush or Still Apple 270ml // 2.75

SCHWEPPE

Soda or Lemonade 200ml // 1.95

BRITVIC

Ginger Beer 200ml // 1.95

FRESH ORANGE JUICE

// 2.75

SPARKLING & STILL WATER

500ml // 2.50

COFFEE // supplied by

FILTER COFFEE (with one free refill)

// 2.50

DECAFFEINATED CAFETIERE COFFEE

// 2.35

CAPPUCCINO

Standard // 2.35
Large // 2.75

ESPRESSO

Standard // 1.80
Double // 2.10

// extra shot 40p // flavoured syrup 40p
(Vanilla, Caramel or Hazelnut)

TEA // supplied by Taylors of Harrogate

ENGLISH BREAKFAST

Decaffeinated available // 2.30

EARL GREY TEA

// 2.30

BUNDABERG SPARKLING

Pink Grapefruit 375ml // 2.95
Blood Orange 375ml // 2.95
Lemon, Lime & Bitters 375ml // 2.95

FENTIMANS

Mandarin & Seville Orange Jigger
275ml // 2.75

FIREFLY

Kiwi, Lime & Mint 330ml // 2.95

FEVERTREE TONIC

Regular, Light or Mediterranean 200ml // 2.25

FLAT WHITE

// 2.50

AMERICANO

// 2.50

MOCHA

// 2.75

HOT CHOCOLATE

Standard // 2.50
Luxury with cream and marshmallows // 2.95

CAFÉ LATTE

// 2.50

HERBAL & FRUIT TEAS

// 2.25

BREAKFAST // Served all day.

Gluten Free options are available upon request.

PORRIDGE

With fresh berries and maple syrup // **4.50**



TOAST

With preserve and butter on granary bread // **2.25**
// extra preserve **40p**

CLASSIC BACON OR SAUSAGE SANDWICH

On your choice of granary or white bread
// **7.50**

SCRAMBLED EGGS WITH GRANARY TOAST AND BUTTER

With bacon // **7.95**
With smoked salmon // **8.45**
With grilled tomato and mushrooms // **7.40** 
Plain // **7.25** 

ROBERT BIANCHI 'EGGOCHE'

Toasted brioche bun, melted cheese, scrambled egg and your choice of bacon or sausage // **8.50**

AB FULL ENGLISH BREAKFAST

Pork sausage, bacon, mushrooms, fried eggs, black pudding, grilled tomato, hash brown, baked beans and toasted granary bread // **9.75**

AB FULL VEGETARIAN BREAKFAST

Vegetarian sausage, fried eggs, roasted red peppers, mushrooms, hash brown, grilled tomato, baked beans and toasted granary bread // **9.25**

// add extra:

Sausage, bacon, egg // **1.00** each
Mushroom, tomato, hash brown // **50p** each

FOR THE LITTLE ONES //

All served with a blackcurrant or orange fruit shoot and ice cream // **7.25**

COD GOUJONS

With chips and beans

SANDWICH

Ham or cheese on white or granary bread

SAUSAGES

With chips and beans

// other soft drinks are available for **50p**

MAINS //

Please note, as our food is prepared fresh and to order, wait times may vary during busy periods.

MADE BY US, FOR YOU!

Our Philosophy at Café Bar Arighi is to produce amazing fresh food that suits all tastes. We strive to use local produce from the Northwest, because we firmly believe in supporting British business. Michael McDonald of Knutsford supply our vegetables, N. Carter of Macclesfield our meat and Cheshire Fish of Macclesfield our fish.

AB FAMOUS FISH & CHIPS

Fresh cod fillet deep fried in a special recipe batter with chunky chips, mushy peas and tartare sauce // **13.25**

AB BEEF BOURGUIGNON

Tender pieces of beef and vegetables in a rich red wine sauce with horseradish mashed potato // **12.50**

AB SAUSAGE AND MASH

Our very own recipe sausages, creamy mashed potato, rich red onion gravy and garden peas // **10.25**

AB GOAT'S CHEESE, BEETROOT AND TOASTED WALNUT GALLETTE

Caramelised onion chutney with a rocket and sunblush tomato salad and a balsamic and orange glaze // **9.25**
// add skinny fries **2.25**

AB LASAGNE AL FORNO

Served with garlic bread // **9.95**

AB CLASSIC FISH PIE

Smoked haddock, salmon and prawns in a velvety cream sauce topped with mashed potato. Served with seasonal vegetables // **10.75**

AB MAC 'N' CHEESE

Macaroni in a cream sauce topped with herb crust served with garlic bread // **9.25**
// add smoked bacon **9.95**

AB HANDMADE BEEF BURGER

Topped with cheddar cheese and bacon on a toasted brioche bun, chunky chips and AB burger sauce // **11.95**

SOUP OF THE DAY

A hearty bowl of soup served with granary bread // **5.95**

OVEN ROASTED SALMON

With lemon and chive mash, mixed vegetables in a rich tomato sauce // **11.95**

GOAT'S CHEESE AND BASIL PESTO PAPPARDELLE

Served in a cream sauce topped with rocket salad and balsamic glaze // **9.50**
// add chicken **10.25**

ROASTED BUTTERNUT SQUASH, RED PEPPER AND SPINACH RISOTTO

Served in a tomato sauce served with garlic bread // **9.50**
// add chicken **10.25**

KING PRAWN, CHORIZO & SWEET CHILLI LINGUINE

Served in a tomato sauce served with garlic bread // **10.95**

CHICKEN & WILD MUSHROOM RISOTTO IN A CREAMY SAUCE

Served with garlic bread // **10.50**

Do you have any dietary requirements?

Whether you're after vegetarian, vegan, gluten free or have an allergy – let us know before you order. Many of our dishes can be made with alternative ingredients and we'll always do our best to accommodate where we can.

SALADS //

SALMON SALAD

With prawns, mixed berries & melon, iceberg lettuce and a Marie Rose sauce with brown bread & butter // **9.95**

NICK BIANCHI SALAD

Pan fried fiery BBQ marinated strips of chicken served with mixed leaves, red onion, cucumber, sundried tomatoes and roasted red pepper // **9.95**

SANDWICHES //

Served with a small mixed salad, chunky chips or skinny fries.

Choose from white or granary bread (gluten free bread available).

MATURE CHEDDAR CHEESE

With tomato and pickle // **7.25**

ROASTED SALMON

With cucumber and a lemon dill mayonnaise // **9.25**

EGG MAYONNAISE

// **7.50**

// Ciabatta

ROASTED SIRLOIN OF BEEF

Served on toasted ciabatta with caramelised onion and horseradish mayonnaise // **9.50**

CHARGRILLED CHICKEN BREAST

Served on toasted ciabatta topped with bacon and melted stilton cheese and BBQ sauce // **9.50**

ROASTED CHESHIRE TURKEY

Served on toasted ciabatta with stuffing and cranberry sauce // **9.50**

KING PRAWNS

Sautéed with chilli, garlic and lemon. Served with a mixed leaf & sundried tomato salad and sweet chilli dipping sauce // **9.95**

TUNA MAYONNAISE & RED ONION

// **7.95**

PRAWN MR

With prawns in a Marie Rose dressing // **9.15**

HONEY ROAST HAM

With wholegrain mustard mayo // **7.75**

// Panini

TUNA MELT

With mayonnaise and red onion // **7.95**

HAM & CHEESE

With caramelised onion chutney // **7.60**

MIXED VEG

With basil pesto melted mozzarella // **7.60**

SIDES //

Love our food? Spread the word!   

CHUNKY CHIPS OR SKINNY FRIES

// **3.25**

GARLIC BREAD

Plain // **3.25**

With melted mozzarella // **3.75**

MIXED LEAF SALAD

// **2.95**

CAKES & DESSERTS //

TOASTED TEACAKE

With preserve and butter // **2.60**

// extra preserve **40p**

FRUIT SCONE

With preserve and butter // **2.50**

With preserve and clotted cream // **2.65**

// extra preserve **40p**

WAFFLES

With mixed fruit and maple syrup // **7.25**

EAT IN OR TAKE AWAY!

Enjoy our freshly baked homemade cakes wherever you are.

SLICE OF HOMEMADE CAKE

Served with ice cream or fresh cream // **4.95**

AFTERNOON TEA // Served Monday to Friday from 3pm.

TRADITIONAL AFTERNOON TEA

Selection of finger sandwiches, cakes and traditional scones & cream.
Served with your choice of tea or coffee // **15.95** per person

SPARKLING AFTERNOON TEA

Selection of finger sandwiches, cakes and traditional scones & cream.
Served with a glass of Prosecco // **19.95** per person

Due to popular demand, Afternoon Tea must be booked 48 hours in advance.

Do you have any dietary requirements?

Whether you're after vegetarian, vegan, gluten free or have an allergy – let us know before you order. Many of our dishes can be made with alternative ingredients and we'll always do our best to accommodate where we can.

// DIETARY REQUIREMENTS //

Do you have any dietary requirements?

Whether you're after vegetarian, vegan, gluten free or have an allergy – let us know before you order.

Many of our dishes can be made with alternative ingredients and we'll always do our best to accommodate where we can.

#CAFEBARARIGHI



arighi.bianchi



@arighi_bianchi



arighibianchi

WWW.ARIGHIBIANCHI.CO.UK