



Menu

BREAKFAST • BAR • PIZZERIA • APERITIF • RESTAURANT • SPEEDY FOOD • DOLCI



We Are Open Every Day
Monday to Saturday 8.30am - 10pm
Sunday 10am - 10pm

www.calabrisellacardiff.com

Tel: 029 2022 5839

Welcome to Calabrisella



Calabrisella has been opened since 2nd November 2014. We are in Canton where was our first home when we all first arrived in Cardiff 10 years ago, and we found it very friendly, close to town, with a diversity of shops and restaurants and therefore we found it ideal to set up Calabrisella. We are 3 business partners, Salvo, Angelo and Domenico. Our story began back in Italy where we meet at high school and become good friends ever since. We came to Cardiff to learn English and 10 years later... Calabrisella came to life!

All our staff is from Italy, with great experience within the catering Industry. Our aim is to when you walk through our doors that our friendly staff makes you feel like you are in Italy. Our head chef is Domenico, He is a fully qualified and very knowledgeable and diverse chef from years of his experience from working all over Italy, his passion is food and one of things that makes him proud is to be able to offer customer the opportunity to taste his specialities and diversity from all over Italy.

Our menu ranges from a creamy Italian espresso with one of all our lovely filled croissant, to our English Italian style breakfast to a quick take away panini or you could sit and experience our diverse menu, where you can choose a real Italian pizza to one of Domenico speciality, also you can enjoy a real Italian aperitif or you can bring our Italian food at home where we can do a special catering for you.

We are authentic, passionate and pour our hearts into making Calabrisella a success that customer will love to come to experience a bit of Calabria in Cardiff. We are proud to be the first bar/ Pizzeria in Cardiff and our concept is to offer traditional home cooked Italian food.

Buon appetito

PLEASE NOTE: ALLERGIES AND INTOLERANCES

If you have a food allergy, intolerance or sensitivity, please let your server know before you order food and they'll be able to suggest the best dishes for you.

Our dishes are prepared in areas where allergenic ingredients are present, so we cannot guarantee that our dishes are 100% free of these ingredients.



Colazione / Breakfast Caffe / Coffee

Breakfast is available until 2.00pm

English Breakfast £4.50

Bacon, sausage, egg, beans, tomato, mushrooms, & toast (any extra item £1.00)

Welsh Breakfast in the Italian Way £8.50

A mix of English breakfast with some Italian stuff

Cornetto Ripieno £2.00

Croissant filled with different creamy (chocolate, pistachio, Chantilly cream, hazelnuts)

Cornetto Salato £2.50

Savoury croissant (ham and cheese)

Cornetto Salato Vegetariano £2.50

Savoury croissant (fresh tomato and mozzarella cheese)

Omlette all Italiana £4.50

Eggs omelette with ham, mushrooms and cheese

Omlette Vegetariana £4.50

Eggs omelette with mix vegetable and cheese

Ham & Cheese Toast £2.50

Bacon Roll £2.50

Espresso £1.50

Tea £1.50

Americano £1.70

Espresso Macchiato £1.70

Cappuccino £2.00

Big Cappuccino £2.50

Latte £2.20

Doppio Espresso £2.20

Ciocolata Calda £2.50

Moka £2.50

Caffe Freddo £2.50

The Freddo £3.00

Crema di Caffe £3.50

Caffe Corretto £3.00

Liquor Caffe £4.75

Coffee to Take Away

Espresso £1.00

Cappuccino £1.50

Latte £1.50

Hot Chocolate £2.00

Double Espresso £2.00

Tea £1.00



Stuzziccheria

speedy food/brunch available all day

Our Panino is made with our pizza dough (180 gr) and cooked freshly in our pizza oven

Panino Caprese	£4.00	Vine tomato, buffalo mozzarella & green pesto.
Panino Milanese	£5.00	Deep fried chicken breast in breadcrumbs, lettuce salad & marie rose sauce.
Panino Reggino	£5.00	Calabrian sausage, calabrian Nduja & mozzarella cheese.
Panino American	£5.00	Chips, wustel, pancetta, mayo & ketchup.
Panino Vinco	£4.50	Black Forest ham, mushrooms & scamorza cheese.
Panino Cocktail	£5.00	Small prawns in mayo & ketchup sauce with lettuce.
Crispelline	£2.50	Small ball of pizza fried with oregano.
Patatine Fritte	£2.50	Hand cut chips.
Bruschetta	£4.00	Toasted bread with fresh tomato, garlic, basil & olive oil.
Bruschetta Mista Calabrisella	£5.00	3 different Toasted breads: Nduja - Tomato, basil, garlic & olive oil, - Gorgonzola cheese & Italian sausage.
Calzone Piccolo	£4.00	Made from pizza dough (150g) with tomato, mozzarella cheese & basil. any extra topping £0.50.
Sicilian Rice Ball:		
Arancino Funghi	£2.00	White rice with besciammelle sauce cheese & mushrooms.
Arancino Melenzane	£2.00	Tomato rice with aubergine & mozzarella cheese.
Arancino Salsiccia & Nduja	£2.00	Tomato rice with italian sausage, Nduja & mozzarella cheese.
Arancino Bolognese	£2.00	Tomato rice with bolognese sauce & mozzarella cheese.
Arancino Mortadella	£2.50	White rice with pistachio, mortadella & besciammelle sauce cheese.
Arancino Nero	£2.50	Black rice (squid ink) with courgettes, prawns & cherry tomato
Garlic Bread	£2.50	
Garlic Bread with Cheese	£3.00	
Pane (bread)	£2.00	
Olive (olives)	£2.00	
Pane & Olive	£3.50	
		Insalata Mista (mixed Salad) £3.00 or big £5.00



Apertivi £4.00 Add the typical Italian finger food mix just for £2

FINGER FOOD

APEROL SPRITZ

APEROL TOP

CAMPARI SPRITZ

CAMPARI SODA

NEGRONI CLASSIC

CAPO TONIC

CALABRISELLA

PIMS ORIGINAL

PIMS ROYAL

GLASS OF PROSECCO

GIN & TONIC

MARTINI COCKTAIL

ALCOOL FREE APERITIVO

Small arancini, crispelline & olives

Aperol, prosecco and soda water with slice orange

Aperol, tonic, slice orange & mint

Campari, prosecco, soda with orange slice

Popular campari soda with slice of orange

Campari, martini rosso & gin with slice of orange

Amaro del capo, tonic & slice of orange

Bergotto (citrus from bergamia tree), gin & slice lemon

Pimms, lemonade with slice orange, strawberry & mint

Pimms, Prosecco & soda with slice of lemon

With a slice strawberry

Bombay gin, tonic water with a slice of lemon

Gin, martini extra dry and lemon twist



LE NOSTRE BIRRE

ICHNUSA £3.50 (33cl)

PERONI £3.50 (33cl)

PERONI ROSSA £3.50 (33cl)

MORETTI £3.50 (33cl)

PERONI GRANDE £6.00 (62cl)



Soft Drinks

COCA COLA	£1.00
DIET COCA	£1.00
COCA ZERO	£1.00
FANTA	£1.00
SEVEN UP	£1.00
STILL WATER	£1.50
SPK WATER	£1.50
SODA WATER	£1.50
TONIC WATER	£1.50
TANGO APPLE	£1.50
TANGO ORANGE	£1.50
TANGO CHERRY	£1.50



LINEA SAN PELLEGRINO	
CHINOTTO	£1.50
LIMONE E MENTA	£1.50
POMPELMO	£1.50
MELOGRANO	£1.50
LIMONE	£1.50
ARANCIA	£1.50
ARANCIA ROSSA	£1.50
ORANGE JUICE	£1.50
APPLE JUICE	£1.50
PINEAPPLE JUICE	£1.50
PEACH JUICE	£1.50
PEAR JUICE	£1.50
ALBICOCCA JUICE	£1.50
SPECIAL YOGA JUICE	£1.50
GASSOSA AL CAFFE	£2.50
BERGOTTO	£2.50

Pizzeria E Calzoni

Our pizza dough is 300gr, 14"inch, you can choose pizza or calzone style.

This is fantastic, our pizza dough is made with mix of Italian flour Tipo '00' which is finer ground than normal flour, and some semolina flour for a bit of colour and flavour. Sieve the flour(s) and salt on to a clean work surface and make a well in the middle. In a jug, mix the yeast and olive oil into the water and leave for a few minutes, then pour into the well. Using a fork, bring the flour in gradually from the sides and swirl it into the liquid. Keep mixing, drawing larger amounts of flour in, and when it all starts to come together, work the rest of the flour with your clean, flour-dusted hands. Knead until you have a smooth, springy dough. Place the ball of dough in a large flour-dusted bowl and flour the top of it. Cover the bowl with a damp cloth and place in a warm room for about an hour until the dough has doubled in size.

Americana £9.50 Tomato, mozzarella cheese, chips & wustel.

Biancaneve £10.00 Mozzarella cheese, gorgonzola cheese, scamorza cheese & besciamelle sauce.

Brutale £ 12.00 Tomato, buffalo mozzarella cheese, nduja, gorgonzola, aubergine & spianata calabese.

Calabrese £10.50 Tomato, mozzarella cheese, black olives, baked potatoes, chilly and pancetta.

Calabrisella £11.50 Tomato, buffalo mozzarella cheese, nduja & sun dried tomato.

Campagnola £10.00 Tomato, mozzarella cheese, iceberg lettuce, Italian sausage peppers & mushrooms.

Cotto £9.50 Tomato, mozzarella cheese, cooked ham & mushrooms.

Fantasia del Pizzaiolo £11.50 Mozzarella cheese, Italian sausage, baked potatoes & pancetta.

Golosona £12.00 Tomato, mozzarella cheese, wustel, cooked ham, aubergine, cream & parmesan cheese.

Hawaiian £9.50 Tomato, mozzarella cheese, cooked ham & pineapple.

Lessa £11.50 Mozzarella cheese, boiled potatoes, pesto, cherry tomato & speck.

Mare £13.00 Tomato, mozzarella cheese & mix of fish.

Margherita £8.00 Tomato, mozzarella cheese, oregano, olive oil & fresh basil.

Milano £10.00 Tomato, mozzarella cheese, stracchino cheese & salami milano.

Napoletana £10.00 Mozzarella cheese, tomato, capers, anchovies, black olives & oregano.

Ortolana £10.00 Tomato, mozzarella cheese with seasonal roasted vegetable.

Parma £10.50 Tomato, mozzarella cheese, parma ham, rocket salad & shaved parmesan cheese.

Parmigiana £8.50 Tomato, mozzarella cheese, smoked scamorza cheese & aubergine.

Roma £ 9.50 Tomato, mozzarella cheese, chicken, mushrooms, gorgonzola cheese.

Tropeana £10.00 Tomato, mozzarella cheese, tuna, olives & onion.

Vegana £10.00 Tomato, mushrooms, olives, artichokes & peppers.

Kids pizza will be £2.00 cheaper the normal price.

Extra topping £0.50 (chilly, mushrooms, cooked ham, gorgonzola, scamorza, olives).

Extra topping £1.00 (parma ham, nduja, buffalo mozz., peppers, aubergine, salami, chicken, sun dried tomato, rocket salad).



Ristorante

Starter and Main Course

Caprese salad	£5.50	Fresh tomato, fresh mozzarella cheese and fresh basil.
Calamari	£6.50	Deep fried squid served with lemon.
Polpette	£4.50	Beef meatball in tomato sauce with italian seasoning and red wine served with bread.
Parmigiana	£5.50	Typical italian aubergine baked in tomato sauce and mozzarella cheese.
Fritto misto	£9.50	Mixed fried fish served in a pizza bread.
Degustazione di pesce To Share £17.00	£9.00	Mix fish, cooked in different way, all traditional from all part of Italy.
Antipasto Calabrese To Share £16.50	£8.50	Traditional antipasti mix.
Lasagna	£6.50	Typical italian beef lasagna with tomato and mozzarella cheese.
Pasta al pomodoro	£6.00	Traditional napoletan tomato sauce and basil.
Pasta vegetariana	£6.50	Tomato sauce with garlic, mushrooms, courgettes, aubergine and peppers.
Pasta polpette	£7.00	Beef meatball in tomato sauce with Italian seasoning.
Pasta bolognese	£7.50	Traditional bolognese sauce.
Pasta carbonara	£7.50	Pancetta, eggs, parmesan cheese and black pepper.
Pasta amatriciana	£7.50	Tomato, onion, pancetta and red wine
Pasta 4 formaggi	£8.00	white pasta with mixed of cheese, and black peppers.
Penne calabrese	£8.50	Tomato, italian sausage and nduja.
Pasta alla boscaiola	£9.00	Tomato, cream mushrooms, smoked pancetta.
Pasta di mare	£10.95	Mix Sea food pasta with cherry tomato in white wine sauce.

Fresh hand made pasta available at £2.00 extra.

Childrens pasta portion available at £1.00 less.



Speciali



Vini

House wine RED/WHITE/ROSE

House Wine (bottle) £14.00

White Wine Small (125ml) £3.00

White Wine Medium (175ml) £3.50

White Wine Large (250ml) £5.50

Pinot Grigio (bottle) £18.50

Pinot Grigio Small (125ml) £3.50

Pinot Grigio Medium (175ml) £4.50

Pinot Grigio Large (250ml) £6.50

Verdicchio £21.95

white wine from Marche region,
light and medium white wine.

Sauvignon Blanc £22.95

white wine from Sicily region, light,
aromatic and fruity.

Falanghina £23.00

White wine from Campania region
is a dry, fresh and zesty.

Valpolicella £20.95

Red wine from Veneto region. Soft and
amiable, almost fleshy. The decidedly bitter
aftertaste leaves the palate surprisingly balanced.

Primitivo £22.95

Red wine from Puglia region. Red tending
and a light pleasant aroma.

Ciro` rosso £24.95

red wine from Calabria, Fruity bouquet,
with flavors of cherry and currant. this organic wine
presents itself with a ruby red of extraordinary intensity.

Prosecco (bottle) £18.00

Prosecco bicchiere Small (125ml) £4.00



Dolci/Deserts

Our desserts is all homemade, made from our chef/owner Domenico, with all his passion and experience. Will be different every day, you can see in our display. Also available a lots different flavours of ice cream. You can pre order your special cake for any special occasion (check on our web site or facebook page for the photo)



Calabrisella On The Road



Mobile wood burning pizza oven... for special events, weddings, parties or street food. Just call us and we can bring our amazing fresh cooked pizza to you...

Catering Service and Buffet

Our quality fresh food to your home or event... If you would like to organize a nice home buffet or special event we can provided all of your food for you, just ask..



Grazie per averci scelto



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