

# PRANZO MENU

TWO COURSE £14.95 THREE COURSE £19.95

Est. 2002

## Cardosi's

ITALIAN KITCHEN

Tuesday - Friday

12pm - 2pm (last orders)

Saturday

12pm - 3pm (last orders)

### ANTIPASTI

#### MINISTRONE TOSCANO

Tuscan vegetable and tomato broth, crusty bread and butter.

#### BRUSCHETTA RUSTICA

Toasted sourdough with cherry tomatoes, fresh basil, garlic and olive oil.

#### TUSCAN PATÉ

Homemade chicken liver paté, caramelised onion, toasted sourdough bread.

#### FUNGHI BRINDISI

Medley of mushrooms in a parmesan, garlic cream sauce, served over toasted sourdough.

#### MOZZARELLA FRITTA

Crisp breaded mozzarella, fried and served with an arrabiata dip.

#### ZUPPA DEL GIORNO

Chef's soup of the day, crusty bread and butter

#### ALI DI POLLO

Garlic and rosemary marinated chicken wings drizzled with hot honey and lemon zest served with chilli, tomato dip.

#### BRUSCHETTA GAMBA

King prawns panfried with spicy nduja and sweet cherry tomatoes, served over toasted sourdough.

### PIZZA

Hand stretched and stone baked.

#### DIAVOLO PICCANTE

Margherita pizza, Sicilian pepperoni, roasted onions topped with fresh chilli.

#### POLLO CALABRESE

Margherita pizza, chargrilled chilli chicken, oven roasted peppers and roasted onion.

#### VERDURE MISTE

Margherita pizza topped with roasted mediterranean vegetables, roasted onions and olives.

#### QUATTRO STAGIONI

Classic Margherita pizza topped with crumbled Italian sausage, pepperoni, sauteed mushrooms and roasted onions.

### LUNCH SPECIALS

#### SALMONE GRIGLIATA

Grilled salmon fillet drizzled with a delicate lemon butter and white wine sauce, seasonal greens and new season potatoes.

#### POLLO PANCETTA e CREMA

Butterflied chicken breast, pancetta bacon and cream sauce, served with seasonal greens and new season potatoes.

#### GAMBERONI SICILIANA

King prawns sauteed with lemon, garlic, fresh chilli, white wine, tomato sugo, arborio rice.

#### POLLO MILANESE

Parmesan breaded chicken fillet, crisp fried, served with salad garnish and your choice of skinny fries and tomato sugo pot or pasta Napoli.

#### FETTUCCINE DELICATA

Garlic, chilli, parsley and olive oil, fresh pasta ribbons, classic.

#### RIGATONI POLLO ALFREDO

A Cardosi favourite, chargrilled chicken, San Marzano cherry tomato and basil sugo, touch of cream.

#### FETTUCCINE GAMBERETTI

Homemade pasta ribbons, tossed with king prawns, garlic, white wine, cherry tomatoes and spinach.

#### RIGATONI ARRABIATA

San Marzano tomato, basil, garlic, touch of chilli, flat leaf parsley.

#### LASAGNE TRADIZIONALE

Made to the same recipe passed through generations of Cardosi Mammass.

### PASTA

#### PAPPARDELLE RAGU

Cardosi signature slow cooked beef and Tuscan sausage ragu.

#### FETTUCCINE VEGETARIANA

Roasted courgettes, red onions, peppers and tomato and basil sugo.

#### RIGATONI CARBONARA

Smoky pancetta, cracked black pepper, parmesan cream sauce - also available without cream, traditional Roman style.

#### PAPPARDELLE FUNGHETTO

Woodland mushrooms, cream, white wine, large pasta ribbons.

#### RISOTTO PRIMAVERA

Chicken breast pieces, sauteed broccoli, arborio rice finished with a white wine and cream sauce.

## ONLY WANT a PIZZA or PASTA

Any Pizza or Pasta £9.95

### DESSERTS

#### GELATO SCOZIA

Italian vanilla ice cream, hot caramel sauce, crushed homemade tablet.

#### TIRAMISU

Coffee-flavoured classic Italian Dessert.

#### BUDINO DI CAMELLO

Delicious sticky toffee pudding drizzled with hot butterscotch sauce, served with vanilla ice cream.

#### CHEESECAKE OF THE DAY

Served with vanilla ice cream.

If you have any allergy or dietary requirements please inform your server. Price inclusive of VAT.

Est. 2002

# Cardosi's

ITALIAN KITCHEN

## The History of Cardosi's

The Cardosi story begins in the beautiful village of Barga, deep in the heart of Tuscany, Italy.  
The story of Carlo & Maria Cardosi, who, with their four sons ventured to the  
West of Scotland like so many Italians, looking for prosperity & happiness in the 1920's.

The family opened a fish & chip shop in the west end of Paisley followed swiftly by the iconic "Cardosi's Café"  
in Causeyside Street in Paisley, where it remained for fifty years.  
Unfortunately, due to ill health, retirement and the passing of the brothers the café closed in the late 80's.  
In 2002 Riccardo & Stefano, great grandchildren of the late Carlo & Maria opened Cardosi's Restaurant.

Cardosi's restaurant presents a contemporary take on delicious Italian classics in a friendly  
& relaxed environment.

We insist on using the finest seasonal ingredients available, supporting local producers.  
Our menu offers a wide range of antipasti, pizza, pasta, grills and seafood.

Cardosi's is the classic neighbourhood restaurant just the way Carlo & Maria would have loved.