



Menu

**BREAKFAST • COLAZIONE & BAR • ITALIAN RESTAURANT • PIZZERIA
ARTISAN GELATO • ITALIAN PATISSERIE • TAKE AWAY • SPEEDY FOOD**



Calabrisella Canton

154 Cowbridge Road East, Canton, Cardiff CF11 9ND

Tel: 029 2022 5839



Calabrisella Cathays

51 Cathays Terrace, Cathays, Cardiff CF24 4HS

Tel: 029 2022 7272



Calabrisella Gelateria

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Calabrisella on the Road

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Welcome to Calabrisella



Calabrisella opened for the first time on November the 2nd 2014.

The meaning behind Calabrisella comes from the original folklore women's costume from the Calabria region. When we all first arrived in Cardiff in 2005, Canton was our first home. We found it to be very friendly and close to town, a nice neighbourhood with a good variety of shops and restaurants, therefore we thought it would be the ideal place where to set up Calabrisella.

We are 3 business partners, Salvo, Angelo and Domenico.

Our story began back in Italy where we met at high school and became good friends ever since. We then came to Cardiff to learn English and 9 years later... Calabrisella came to life! All our staff are from Italy, with great experience within the catering industry. When you walk inside our restaurants, we want you to feel like you are in Italy! Our head chef is Domenico, he is a fully qualified, renown, very knowledgeable and diverse chef. He gained years of experience working all over Italy; his passion is food and one of the things that makes him proud is to be able to offer customers the opportunity to taste his specialities and diversity from all over Italy.

We are open from 9.30am till 10pm, so our clientele is very diverse and comes from all around Cardiff. We provide an expectation service and experience for everyone, from young children with their families to the older generations. Our menu ranges from a creamy Italian espresso paired with one of all our lovely filled croissant to our English Italian style breakfast, to a quick take away Panini or you could sit in and experience our diverse menu, where you can decide between our handmade pasta, our real Italian pizza, one of Domenico's specialities and so much more. We also offer the traditional tasty Arancini and Cannoli from Sicily that are so loved by our customers.

We are authentic, passionate and we pour our hearts into every aspect of Calabrisella. Our success comes with the ability to share the true Calabrese experience with the people of Cardiff. We always trusted that our customers would love to come to our restaurant to experience a bit of Calabria in Cardiff. We are proud to be the first Bar/Pizzeria in Cardiff and our concept is based on offering traditional Italian food and great pizzas, our pizza makers are all from Italy. Our decor is simple and rustic with traditional artefacts that create a particular and authentic atmosphere typical from the Calabria region. Calabrisella non è solo cibo, è emozioni... Calabrisella isn't just food, it's emotions...

In 2017 we added the CALABRISELLA ON THE ROAD, our mobile Pizza van with a wood burn fired oven. We do a lot of events, birthday parties, and street food. In just a few years it has become really popular, and we've enjoyed making great street food.

In 2019 we opened our second restaurant, Calabrisella Cathays. The concept is exactly the same as Canton, but we upgraded our concept with an amazing pizza oven, which came directly from Italy. Cathays is a fantastic part of Cardiff as well, a bright and busy area with a lot of students.

In 2021 growing our family with the additional Ice cream parlour and Cake shop (Calabrisella Gelateria) in Canton, something new in Cardiff, where you can enjoy our traditional artisan ice cream, with our ice cream maker come directly from Italy, the style is modern but traditional.

Buonappetito

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.

Caffe / Coffee

Coffee to Take Away

Espresso	£1.50
Americano	£1.50
Espresso Macchiato	£1.70
Cappuccino	£2.20
Latte	£2.50
Hot Chocolate	£2.70
Double Espresso	£2.70
Tea	£1.50

Coffee Sit In

Espresso	£2.00
Tea	£2.00
Flavoured Tea	£2.50
Americano	£2.20
Espresso Macchiato	£2.40
Cappuccino	£2.70
Big Cappuccino	£3.70
Latte	£3.00
Doppio Espresso	£3.20
Ciocolata Calda	£3.20
Moka	£3.70

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Cocktails and Aperitifs

COCKTAIL

Pina Colada £7.00

Pineapple juice, Bacardi rum, Malibu & coconuts syrup

Porn Star Martini £7.00

Vanilla vodka, Passoã liqueur, lime, passion fruit puree & served with shot prosecco

Daiquiri £7.00

(strawberry, coconut, passion fruit)
Rum, lime juice & choose your flavour.

Negroni £8.00

Campari, martini rosso, gin & angostura, slice of orange

Hendrick`s Tonic £8.00

Hendrick`s Gin, Tonic water, slice lime

Espresso Martini £8.00

Vodka, kahlua, shot espresso & sugar syrup

ANALCOLICI

(ALCOHOL FREE)

Calabrisella £6.00

Strawberry puree, pomegranate juice & fresh strawberry

Sunrise £6.00

Orange juice, strawberry puree, slice orange

Cocco Passione £6.00

Coconuts syrup, pineapple juice, fruit passion puree

SPRITZ

Aperol Spritz £7.00

Italian Aperol, Prosecco & soda, slice orange

Campari Spritz £7.00

Campari, prosecco & soda, slice orange

Limoncello Spritz £7.00

Limoncello, prosecco & soda, slice lemon & mint

Pink Gin Spritz £7.00

Pink gin, lemonade & prosecco, fresh strawberry & slice lemon

DESSERT LIQUORS

Liquor Coffee (Italian, French, Irish) £4.75

Liquor coffees with one of our liquors

Italian Amari £4.00 (50ml)

An Italian herbal liqueur that is commonly consumed as an after-dinner digestive

Whiskey, Brandy , Grappa

£4.00 (25ml)



Beers and Soft Drinks

COCA COLA Diet/Zero	£2.50
FANTA	£2.50
SPRITE	£2.50
MINERAL WATER Still/Sparkling	£3.50
SODA WATER	£3.00
TONIC WATER	£3.00

LINEA SAN PELLEGRINO

CHINOTTO	£3.00
MELOGRANO	£3.00
LIMONE	£3.00
ARANCIA ROSSA	£3.00
ORANGE JUICE	£3.00
APPLE JUICE	£3.00
PINEAPPLE JUICE	£3.00
PEACH JUICE	£3.00
PEAR JUICE	£3.00



LE NOSTRE BIRRE

ICNUSA (33cl)	£4.40
PERONI (33cl)	£4.40
PERONI ROSSA (33cl)	£4.40
PERONI GRANDE (62cl)	£7.20
MORETTI (Draught)	Half £4.40 Pint £6.60



Pizzeria E Calzoni

Our pizza dough is 330gr 14" 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.

Ammolicata £14.00 Tomato, mozzarella cheese, salami Milano, smoked mozzarella cheese, courgette & flavoured breadcrumbs.

Brutale £ 15.50 Tomato, buffalo mozzarella cheese, nduja, gorgonzola, aubergine & Calabrian spianata salami.

Calabrese £14.50 Tomato, mozzarella cheese, black olives, baked potatoes, chilli & pancetta.

Calabrisella £15.50 Tomato, buffalo mozzarella cheese, nduja & sun dried tomato.

Caprina £14.50 Tomato, mozzarella cheese, goat cheese, caramelized onion & nduja.

Calavegana (v) £15.50 Tomato and vegan cheese, skinny chips, mushrooms, cherry tomato & Spinach.

Fiorentina £15.50 Tomato, mozzarella cheese, spinach, porcini mushrooms, black forest ham, boiled eggs & baked potatoes.

Cotto £13.50 Tomato, mozzarella cheese, cooked ham & mushrooms.

Fantasia del Pizzaiolo £15.50 Mozzarella cheese, Italian sausage, baked potatoes & pancetta.

Bianca £14.50 Mozzarella cheese base, pancetta, stracchino cheese, nduja & skinny chips.

Hawaiian £13.50 Tomato, mozzarella cheese, cooked ham & pineapple.

Inferno £15.50 Tomato, mozzarella cheese, nduja, Calabrian spianata salami, black olives & chilli.

Mandrillo £16.50 Tomato, mozzarella cheese, chicken in bbq sauce, mushrooms, peppers & onion.

Mare £16.50 Tomato, mozzarella cheese, mix of fish & shellfish.

Margherita (v) £11.50 Tomato, mozzarella cheese, oregano, olive oil & fresh basil.

Margherita D.O.P. (v) £15.50 White base, buffalo mozzarella cheese, fresh basil & cherry tomato.

Milano £14.00 Tomato, mozzarella cheese, stracchino soft cheese & salami milano.

Napoletana £14.00 Tomato, mozzarella cheese, capers, anchovies, black olives & oregano.



Pizzeria E Calzoni

Ortolana (v) £14.00 Tomato, mozzarella cheese with seasonal roasted vegetables.

Parma £14.50 Tomato, mozzarella cheese, parma ham, rocket salad & shaved parmesan cheese.

Parmigiana (v) £13.00 Tomato, mozzarella cheese, smoked scamorza cheese & aubergine.

Pesto £13.50 base of besciamelle & pesto sauce, mozzarella cheese, pepperoni sausage and smoked scamorza cheese.

Reggina £14.00 Buffalo mozzarella cheese, ricotta cheese, basil pesto, aubergines and sundried tomatoes.

Quattro Formaggi (v) £14.00 Mozzarella cheese, gorgonzola cheese, scamorza cheese & parmesan cheese.

Quattro Stagioni £14.50 Tomato, mozzarella, artichokes, black olives, cooked ham & mushrooms.

Roma £ 13.50 Tomato, mozzarella cheese, chicken, mushrooms, gorgonzola cheese.

Tartufata Vegana (v) £15.00 Base of creamy truffle, vegan cheese, walnuts, cherry tomato, baked potatoes & spinach.

Tropeana £14.00 Tomato, mozzarella cheese, tuna, black olives & onion.

Vegana (v) £14.00 Tomato, vegan mozzarella cheese, olives, peppers & artichokes.

Kids pizza will be £2.00 cheaper the normal price. (180g 10")

Extra topping £1.00 chilli, mushrooms, cooked ham, scamorza, peppers, olives, capers.

Extra topping £1.50 parma ham, nduja, buffalo mozzarella, aubergine, salami, chicken, sun dried tomato, rocket salad, spinach, porcini mushrooms, anchovies, tuna, artichokes, goats cheese, pepperoni, sausage, caramelized onion, sweetcorn.

PANINO

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

Panino Caprese (v) £7.50 vine tomato, buffalo mozzarella & green pesto.

Panino Milanese £8.50 Deep fried chicken breast in breadcrumbs, lettuce salad & marie rose sauce.

Panino Vegano (v) £9.00 vegan cheese, spinach, porcini mushrooms & grilled aubergine.

Panino Reggino £9.00 calabrian italian sausage, calabrian Nduja & mozzarella cheese.



Ristorante

Starter

Bruschetta (v)	£6.50	Toasted bread with fresh tomato, garlic, basil & olive oil.
Bruschetta Mix Calabrisella	£7.50	3 different toasted breads: nduja / tomato, basil, garlic & olives / Gorgonzola cheese and Italian sausage
Bianchetti fritti	£8.50	Deep fried whitebait served with chilli mayonnaise.
Caprese (v)	£7.50	Fresh tomato, fresh mozzarella cheese & fresh basil.
Calamari	£8.50	Deep fried squid served with lemon.
Polpette	£8.50	Beef meatball in tomato sauce with italian seasoning & red wine served with bread.
Buffalo al Pistacchio (v)	£8.00	Golden pistachio buffalo mozzarella on fresh tomato and basil emulsion.
Parmigiana (v)	£10.50	Typical italian aubergine baked in tomato sauce with mozzarella & parmesan cheese.
Impepata di Cozze	£8.50	Typical Italian impepata mussels with white wine garlic, parsley & black pepper.
Fritto Misto	£10.95	Mixed deep fried fish served with rocket salad & cherry tomato.
Antipasto Calabrese	£12.00	To Share £22.00 Traditional antipasti mix.
SICILIAN RICE BALL		
Arancino Funghi (v)	£3.50	White rice with besciammelle sauce cheese & mushrooms.
Arancino Melenzane (v)	£3.50	Tomato rice with aubergine & mozzarella cheese.
Arancino Salsiccia & Nduja	£3.50	Tomato rice with italian sausage, Nduja & mozzarella cheese.
Arancino Bolognese	£3.50	Tomato rice with bolognese sauce & mozzarella cheese.
Arancino 4 Formaggi (v)	£3.50	White rice with a mix of cheese.



Ristorante

Main Course

Lasagna	£13.00	Typical beef lasagna with tomato, mozzarella & parmesan cheese.
Pasta al Pomodoro (v)	£11.00	Traditional napoletan tomato sauce & basil.
Pasta Vegetariana (v)	£11.50	Tomato sauce with garlic, mushrooms, courgettes, aubergine & peppers.
Pasta Polpette	£12.00	Beef meatball in tomato & red wine sauce with Italian seasoning.
Pasta Bolognese	£12.50	Traditional bolognese sauce with red wine.
Pasta Carbonara	£12.50	Pancetta, egg yolks, white wine, parmesan cheese & black pepper.
Pasta Amatriciana	£12.50	Tomato sauce, onion, pancetta & red wine.
Strozzapreti Alla Norma (v)	£14.00	Traditional Calabrian hand made pasta in cherry tomato, basil, aubergine & salted ricotta cheese.
Pasta Calabrese	£13.50	Tomato, red wine, italian sausage & nduja.
Pasta di Mare	£15.95	Mixed seafood in cherry tomato & white wine sauce.
Scialatelli Vongole e Pistacchio	£16.50	Traditional neapolitan hand made pasta scialatelli with clams, pistacchio, basil & white wine.

Fresh hand made pasta available at £2.50 extra.

Childrens pasta portion available at £1.00 less.

Ravioli ricotta e spinaci	£14.45	Homemade ravioli filled with ricotta cheese & spinach, cooked with cherry tomato parmesan cheese & basil.
Risotto ai Gamberi	£12.95	Arborio rice with king prawns, courgette, white wine cherry tomato & basil .
Risotto Vegetariano (v)	£11.50	Porcini risotto creamed with pumpkin & white wine finished with parmesan fondue.
Risotto Milanese	£15.95	Traditional Milanese arborio rice with saffron, parmesan cheese & white wine served with lamb chops.

Signature Dish Calabrisella **£20.50** (for one)

The Chef/Owner Domenico Ventura introduces our signature dish, a mixed grill of either MEAT or FISH.

Lamb Cutlets **£19.45** (Choose your side and a sauce)

Ribeye Steak (10oz) **£24.95** (Choose your side and a sauce)

Sides: Chips / Mixed Vegetables

Sauces: Porcini Mushrooms & Cognac / Green Pepper

Pesce Spada alla Palermitana **£19.55** Swordfish steak breaded with aromatized bread, cooked on our special grill (choose your side).

Gamberone alla Griglia **£19.00** Grilled king prawns served with lemon citronette (choose your side).

SIDE ORDERS (Contorni)

Crispelline (small ball of pizza fried with oregano) **£3.50** / **Patatine Fritte** (chips) **£3.50**

Garlic Bread **£3.50** / **Garlic Bread with Cheese** **£4.50**

Garlic Pizza Bread **£5.50** / **Garlic Pizza Bread with Cheese** **£6.50**

Pane (bread) **£3.00** / **Olive** (olives) **£4.50** / **Pane & Olives** **£6.50**

Insalata Mista (mixed Salad) **£4.00** or large **£6.00**

Vini / Wine

HOUSE WINE	Bottle	125ml	175ml	250ml
Red/White/Rose	£20.50	£5.00	£6.00	£7.00
Pinot Grigio	£22.00	£6.00	£7.00	£8.50

Falanghina £26.50 (bottle) £7.50 (glass 175ml)

This wine shows an intense nose with pineapple aromas, jasmine floral notes and mineral hints. Fresh, well balanced and structured with a lingering tropical finish. You can enjoy this great blend from Puglia with seafood antipasti or as an aperitif.

Ribolla Gialla £29.50 (bottle) £8.00 (glass 175ml)

Dry white wine from one of the best producing areas in Friuli Venezia Giulia, North East Italy. Alkur Ribolla Gialla is characterized by citrus, green fruit and orange blossom aromas. The palate showcases a refreshing and lively character. Great acidity and flinty flavours on the palate. The texture is typically light to medium-bodied, with a clean and dry finish.

Critone Val di Neto Bianco £35.50 (bottle) £9.50 (glass 175ml)

Calabrian wine with a mixture of Chardonnay grapes and Sauvignon Blanc, the result is a combination of aromas of citrus, stone fruit and passion fruit, while the long finish bring notes of spice.

Primitivo £27.00

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

Cannonau di Sardegna £35.00 (bottle) £9.50 (glass 175ml)

On the nose it's intense and persistent, with hints of berries. On the palate, it is fresh, full-bodied and slightly tannic. Ideal for roasts, game dishes, and medium-aged cheeses.

Merlot £27.00

Ruby red color with violet hint. Fruity and aromatic aromas of raspberries, ripe cherries, black and blueberries, which stand out on the finish. Easy to drink, the palate is full and silky accompanied by sweet and vanilla tannins.

Ciro` rosso £27.50 (bottle) £7.50 (glass 175ml)

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

Montepulciano Madonnella £45.00

Intense ruby red in color, this wine captivates with its bouquet of black cherry, currant, and blackberry, accompanied by nuances of liquorice, cinnamon, and black pepper. On the palate, it reveals a velvety texture, supported by elegant and mature tannins. The wine showcases excellent structure and persistent flavours.

Prosecco £22.00 (bottle) £7.00 (glass 125ml)



Dolci/Deserts Gelateria

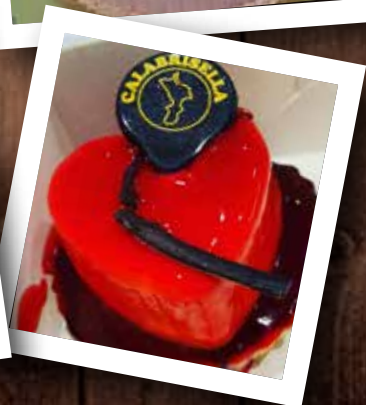
All our homemade & fresh desserts are made every day in our Calabrisella Gelateria. You will always see different flavoured cakes and desserts in our display.

You can also choose From:

MONOPORZIONI, CAKE SLICE,
ICE CREAM CAKE, TARTUFI,
SEMIFREDDI, FRESH MIGNON,
CANNOLO SICILIANO

EAT IN **£6.00**

TAKE AWAY **£5.50**



We also make special cakes or ice cream cakes suitable for a birthday, wedding, or any occasion. One of us will be available and happy to show you our photo album of cake samples which contains all the information you need to place an order.

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...



CALABRISSELLA ON THE ROAD

with our pizza van and wood burning oven we can bring our amazing pizza to you.
For info ask at our restaurants or **Tel: 07398 280 789 Email: calabrisellaontheroad@gmail.com**



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