





PANINI

 Panini cig moch a chaws / Ham & cheese panini	6.50
 Panini caws a thomato / Cheese & tomato panini	6.50
Panini cyw iâr mwg a guacamole / Smoked chicken & guacamole panini	6.50
Panini tiwna tawdd / Tuna melt panini	6.50

AR Y NAILL OCHR / SIDE ORDERS

 Focaccia garlleg / Garlic focaccia	3.50
 Sglodion / Chips	2.95
 Salad berwr y gerddi a chaws Parma / Rocket and Parmesan salad	3.95
 Bara ac olifau / Bread and olives	4.95
Insalata di melone e prosciutto	5.95
(Melon, prosciutto, mozzarella, dail salad a dresin olew mintys)	
(Melon, prosciutto, mozzarella, salad leaves and mint oil dressing)	

SALAD

	Bach Small	Mawr Large
 Insalata di fromaggi di capra	6.95	9.95
Caws gafr, dail letys, cnau pîn, olifiau, briwsion crasu, tomatos sych, saws balsamic Goats cheese, salad leaves, pine nuts, olives, croutons, tomatoes and balsamic glaze		
 Insalata tricolore	4.50	7.50
Dail letys gyda tafellau mozzarella, tomatos ag olew brenhillys Lettuce leaves with mozzarella slices, tomatoes and basil oil		

ANTIPASTI

-  **Bruschetta classica** 4.95
Bara garlleg Eidalaidd gyda thomatos, nionod coch ac olew brenhillys
Oven baked Italian garlic bread topped with tomatoes, red onion and basil oil
-  **Crostini** 5.95
Caws gafr gyda marmalêd nionod coch ar ciabatta crasu
Goats cheese with red onion marmalade on toasted ciabatta
- Calamari frito** 6.50
Sgwid wedi ei ffrio, berwr y gerddi, aioli a bara Eidalaidd
Deep fried squid, rocket salad, aioli, Italian bread
- Bruschetta con salami** 5.95
Bara garlleg Eidalaidd, berwr y gerddi, salami a mozzarella,
Oven baked Italian garlic bread with rocket, salami and mozzarella
- Plateidiau Rhannu / To Share**
- Tavola antipasti per due persone a condividere** 14.95
Bordyn rhannu o gigoedd cadw, olifiau, bara Eidalaidd a marmalêd nionod
Sharing board of cured Italian meats with olives, Italian bread & onion marmalade
-  **Tagliare di formaggio gallese per due persone a condividere** 14.95
Bordyn rhannu o gawsiau lleol (Cheddar pupur coch, Caerffili, Perl Wen, Perl Las), olifiau, bisgedi Eidalaidd a marmalêd nionod.
Sharing board of local cheeses (Welsh Cheddar with red pepper, Caerphilly, Perl Wen, Perl Las) with olives, Italian biscuits and onion marmalade

	PIZZERIA (230mm / 9")	
	Pizza diavola	9.00
	Mozzarella, Pepperoni, Salami a Tsilli. Mozzarella, Pepperoni, Salami and Chilli	
	Pizza con funghi	9.50
	Mozzarella, madarch, olew garlleg, berwr y gerddi a chaws Parma Mozzarella, mushroom, garlic oil, rocket and parmesan	
	Pizza Napoletana	9.00
	Mozzarella, tomatos sych, olifau, pesto Mozzarella, sundried tomatoes, olives, pesto	
	Pizza Parmaneze	10.50
	Mozzarella, ham Parma, wy a chaws Parma Mozzarella, Parma ham, egg and Parmesan	
	Pizza formaggio di capra	9.00
	Mozzarella, caws gafr a nionod coch. Mozzarella, goats cheese and red onion	
	Pizza Margarita	9.00
	Pitsa glasurol efo mozzarella a brenhinllys Classic pizza with mozzarella and basil	
	Pizza quattro formaggi	10.50
	Mozzarella, Perl Wen, Perl Las, caws Parma Mozzarella, Perl Wen, Perl Las, Parmesan	

Pizzas bach ar gael i blant, gweler adran Bwydlen y Plant
Children's Pizzas also available, see Children's Menu section

PESCE / PYSGOD / FISH

Risotto di branzino 12.50
Risotto ffenigl gyda draenog y môr wedi'i ffrio
Fennel risotto with pan-fried sea bass


Sardine con panzanella 8.95
Sardîns ar fara crasu gyda thomatos, ninod coch ac olew brenhillys
Sardines with toasted bread, tomatoes, red onion and basil oil

Ravioli di Aragosta 12.50
Raviolli cimwch a chymr carw'r môr gyda saws cregyn glesion a bwyd môr
Lobster raviolli with samphire in a Menai mussels and seafood sauce

PASTA (di-glwten ar gael / gluten free available)

 **Gnocchi** 9.95
Gnocchi mozzarella mewn saws pesto coch hufennog gyda chaws Parma
Gnocchi stuffed with mozzarella in a red pesto cream sauce with Parmesan

Spaghetti Bolognaise 8.95
Saws clasurol o gig eidion, llysiau a thomato
Classic sauce of beef, vegetables and tomatoes

 **Spaghetti ai funghi trifolati** 9.95
Spageti madarch, saws hufennog gwin gwyn, garleg a chlôr y moch
Mushroom spaghetti in a creamy white wine, garlic & truffle sauce

Tagliatelle carbonara 9.95
Saws gwyn hufennog gyda phanseta, madarch, garleg a chaws Parma
Creamy white sauce with pancetta, mushrooms, garlic & Parmesan

Tagliatelle panna e pollo 9.95
Cymr iâr a madarch mewn saws hufennog gwin gwyn, garleg a chlôr y moch
Chicken & mushroom tagliatelle with a creamy white wine, garlic and truffle sauce

DOLCE

Torta di cioccolato fondante

4.99

Cacfen gyffug siolced gyda hufen neu hufen iâ Portmeirion
Chocolate fudge cake with cream or Portmeirion gelato

Torta di formaggio

4.99

Cacfen gaws gyda hufen neu hufen iâ Portmeirion
Cheesecake with cream or Portmeirion gelato

Torta di mele

4.99

Tarten afalau gyda hufen neu hufen iâ fanila Portmeirion
Apple pie with cream or Portmeirion vanilla gelato

Torta del giorno

3.99

Cacfen y dydd / Cake of the day

Anginetti

3.99

Sgon gynnes gyda jam a hufen tolch / Warm scone with jam and clotted cream

BWYDLEN I BLANT (DAN 12) / CHILDREN'S MENU (UNDER 12 YRS)

4.95*

Selsyg a sglodion / Sausage and chips

Cnepyn cyw iâr a sglodion / Chicken fillet nuggets & chips

Spaghetti Bolognaise

 Pizza Margarita 150mm / 6"

Pizza pepperoni (diavola) 150mm / 6"

*yn cynnwys gwydraid o sudd oren, sudd afal neu ddŵr potel

*includes a glass of orange juice, apple juice or mineral water

Carta dei vini

Spumante / Pefriog / Sparkling

Vaporetto Prosecco NV

Gwin pefriog ffrwythus godidog â nodau o flagur sitrws / Soft, fruity sparkling wine with citrus & floral notes



750ml

25.00

Bianco / Gwyn / White

Portmeirion Pinot Grigio/Garganega, Venezia

Gwin gwyn sych, ffrwythus, ffres ac adfywiol / A gently dry, fresh wine from the Venezia district



175ml

5.50



250ml

7.50



750ml

22.00

Portmeirion Chardonnay, Loire

Strwythur cytbwys ac asidrwydd ffres lemonaidd / Chablis style 'old vine' unoaked Chardonnay

6.50

9.00

26.00

Portmeirion Viognier, Pays d'Oc

Gwin eurliw, ffres, gydag aroglau sitrws a bricyll / Golden yellow wine, fresh tasting, notes of citrus & apricot.

5.50

7.50

22.00

Portmeirion Sauvignon Blanc, Marlborough, NZ

Gwin iachus a ffres gyda nodau ffrwythau trofannol / Tropical fruit notes, crisp with bright acidity

6.50

9.00

26.00

Rosa / Gwridog / Rosé

Portmeirion Cinsault Rosé, Pays d'Oc

Gwin ffrwythus braf llawn blas ffrwythau'r haf / An elegant, lightly fruity rosé with summer fruit aromas

175ml

250ml

750ml

5.50

7.50

22.00

Rosso / Coch / Red

Portmeirion Merlot, IGP Pays d'Oc

Gwin melfedaidd gydag blas mwyar duon a cheirios / Soft & rich with plum, cherry & dark fruit notes

175ml

250ml

750ml

5.50

7.50

22.00

Portmeirion Pinot Noir, IGP, Pays d'Oc

Gwin sidanaidd blas aeron cochion a cheirios / Lovely silky smooth wine with red fruit aromas

6.50

9.00

26.00

Portmeirion Rioja, Bodegas del Medievo, Ebro

Rioja gloyw rhuddgoch yfadwy / Fine bright Rioja made from carefully selected Tempranillo grapes

6.50

9.00

26.00

Birra e Sidro / Cwrw a Seidr / Beer & Cidre

		500ml
Tomos Watkin Taffy apple cider Abertawe	ABV: 6%	5.50
Seidr Celtaidd cryf a iachus a dyrr syched fel dilyw yn y anialwch Strong Celtic Cider, thirst quenching and delicious with a rounded finish.		
Chwerw Portmeirion Architect's Bitter	ABV 4.6%	4.50
Cwrw tywyllach na chwerw arferol a'r cydbwysedd haidd a hopys yn creu naws ffrwythus. A full bodied fruity ale, slightly darker than traditional bitter, with well balanced barley & hops.		
Cwrw Du Portmeirion Dark Ale No 6	ABV: 5.5%	4.50
Cwrw tywyll, dwys heb fod yn rhy felys, naws siocled llosg wedi'i gydbwyso â blas hopys. Deep, dark ale, not too sweet, imbued with burnt chocolaty flavours balanced with hops.		
Cwrw Ysgafn Portmeirion Light Ale	ABV 3.7%	4.50
Cwrw sesiwn swigod mân. Blas sitrws a blas y brag yn cyfuno'n dda i greu diwedd glo hir. A light golden session ale with a white lacy head. Citrus taste balanced with biscuity malt.		
Chwerw Aur Portmeirion Golden Bitter	ABV 4.3%	4.50
Chwerw aur swigod mân. Blas grawnffrwyth a lemwn a'r brag yn rhoi arlliw o flas bisgedi. Golden orange with a white lacy head. Grapefruit & lemon balanced with biscuity malt.		
Birra Moretti Lager	ABV: 4.6%	660ml: 6.50
Lager euraidd traddodiadol o'r Eidal ers	ABV: 4.6%	330ml: 3.50
Traditional pale golden Italian lager made since 1859		

Bibite / Diodydd Ysgafn / Soft Drinks

Coca Cola / Diet Coke	2.50
Sprite	2.00
Sudd Afal neu Oren / Orange or Apple Juice	2.00
Dŵr yr Wyddfa (llonydd/byrlymus) / Snowdon Water (Still/Sparkling) 500ml	1.00

Diodydd Poeth / Hot Drinks

	180ml	350ml
Espresso	1.75	1.95
Cappuccino / Latte	2.25	2.95
Americano	2.00	2.75
Siocled poeth a malws melys/ Hot chocolate with marshmallows		3.00
Te a The perlysiâu / Tea and herbal infusions		1.95
(Mintys poeth/Peppermint, Camomeil/Camomile, Te Gwyrdd/Green Tea, Earl Gray)		

Caffi Glas

Portmeirion, Gwynedd LL48 6ER Cymru

Oriau agor: 10.00 - 17.30 (hwyrach dros wyliau'r ysgol)
Opening hours: 10.00 - 17.30 (open later during school holidays)

Gweinir prydau o 11.30 ymlaen - Meals served from 11.30 onwards

ALERGENAU BWYD

Mae rheolau'r UE yn gofyn am nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid.

Mae'r bwyd yn cael ei baratoi mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, holwch aelod o'r staff am gopi.

Os oes gennych alergedd bwyd rhwch wybod inni cyn ichi archebu.

FOOD ALLERGENS

EU regulation require food businesses to list the use of the following 14 food allergy items on menus or on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide.

Food is prepared in a kitchen where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required.

If you have a food allergy please make this known to us before ordering.

GWASANAETH - SERVICE

Ni chodir tâl gwasanaeth. Croeso ichi adael cildwm i'w rannu gant y cant ymysg y staff.
Service is not included. Gratuities are at your discretion. 100% distributed among the staff.

Bwyd yn eich Bwthyn ar ôl 4.30

Mae pob eitem gyda'r marc uchod ar gael i'w godi neu i'w ddanfôn i'ch bwthyn.
Galwch hebio neu ffonio o'ch llety:



340



Take Away Meals after 4.30pm

Items marked with the above symbol can be ordered for take away or for delivery to your cottage. Please call in or dial this extension:



Addas i lysieuwyr
Suitable for vegetarians



ar gael i'w gludo allan ar ôl 4.30
take aways available after 4.30



Gwydreidiau o win 125ml ar gael ar eich cais
All wines available in 125ml measures on request

Portmeirion Cyf Minffordd
Penrhyndeudraeth LL48 6ER