

TAMAID I AROS PRYD | APPETISERS

Olifau cymysg o'r Eidal

Mixed Italian olives

4.00



Focaccia rhosmari a halen môr, balsamig aeddfed, olew olewydd gorau

Focaccia with rosemary and sea salt, aged balsamic, extra virgin olive oil

4.00



DIODYDD POETH | HOT DRINKS

Espresso	2.50
Joch ychwanegol - Extra shot	.50
Cappuccino	3.75
Latte	3.75
Americano	2.95
Coffi ewyn llefrith - Flat white	3.75
Mocha hufen a siocled	4.50
Whipped cream & choc chip Mocha	4.50
Siocled poeth, hufen a malws melys	4.50
Hot chocolate, cream, marshmallow	4.50
Te a The perlysiâu*	2.95
Tea and herbal infusions*	2.95

PLATEIDIAU OER | COLD PLATTERS

Cigoedd cadw o'r Eidal, focaccia, olifau nocellara, picl, balsamig, olew Italian cured meats, focaccia, nocellara olives, pickles, balsamic, extra virgin olive oil 13.50

Cawsiau o Gymru a'r Eidal, focaccia, olifau nocellara, picl, balsamig, olew Welsh & Italian cheese, focaccia, nocellara olives, fruit chutney, balsamic olive, extra virgin olive oil 13.50

SALADAU | SALADS

Salad trilliw - Caprese salad 8.00

Tomatos hen ffasiwn, mozzarella byfflo, brenhinllys, dresin balsamig Heirloom tomatoes, buffalo mozzarella, basil, balsamic dressing

Ham Caerfyrddin a melon - Carmarthen ham and melon 8.00

Melon, ham Caerfyrddin, mintys, berwr y gerddi, olew olewydd gorau Cantaloupe melon, Carmarthen ham, mint, rocket, extra virgin olive oil

Cyw iâr gril - Grilled chicken 13.50

Cyw iâr, pancetta, letys galon grych, briwsion bras, caws Parma Grilled chicken, pancetta, Cos lettuce, croutons, parmesan

Corgimwch garleg - Garlic king prawns 13.50

Corgimychiaid mawr, merllys oren, letys, ffenigl picl, dil King prawns, asparagus, orange, little gem, pickled fennel, dill

ANTIPASTI

Calamari mewn cyteu, aioli, lemon, dail salad

Crispy calamari, Halen Môn sea salt, chilli, aioli, lemon 11.00

Bara crasu, tomatos bach, mozzarella, nionod coch, brenhinllys

Bruschetta, cherry vine tomatoes, mozzarella, red onion, basil 9.00 (Gyda Ham Caerfyrddin - with Carmarthen ham + 2.00)

Bara crasu madarch gwyllt, hufen cap tyllog, dresin tryffl, caws Parma

Bruschetta, sautéed wild mushrooms, porcini cream, truffle dressing, parmesan 10.00

Adenydd cyw wedi'i ffrio, mêl, garleg, perlysiâu, mayo sbeis nduja

Fried chicken wings, honey, garlic, Italian herbs, spicy nduja mayo 10.50

Burrata, briwsion crimp ndjudata, pesto pistasio, berwr y dŵr

Burrata, crispy ndjudata crumb, pistachio pesto, watercress 10.50

PASTA

Penne al'arrabiata con pollo 15.00

Pasta, cyw iâr, tsili, pupur coch rhost, tomato, brenhinllys Penne pasta, chicken, chilli, roasted red pepper, tomato, basil

Penne alla norma 13.00

Pasta penne, wyls, ricotta, tomato, brenhinllys Penne pasta, aubergine, ricotta, tomato, basil

Tagliatelle al ragù di agnello 15.50

Stiw cig oen lleol a thomato gyda tagliatelle Welsh lamb and tomato ragu with tagliatelle

Linguinne ai frutti di mare 16.50

Linguinne corgimychiaid, sgwid, cregyn gleision, cocos, gwin gwyn, tsili Seafood linguinne: king prawn, squid, mussels, cockles, white wine, chilli

PIZZA

Margherita 12.00
Mozzarella, brenhinllys, tomato - Buffalo mozzarella, basil, tomato

Pizza con funghi 13.50
Madarch, garleg, tomato - Mushroom, garlic, mozzarella, tomato

Pizza prosciutto 13.50

Caws gafr, nionod coch, prosciutto, berwr y gerddi Goat's cheese, red onion, prosciutto, rocket

Pizza diavola 14.50
Pupurau, selsig, tsili - Peppers, pepperoni, Italian sausage, chilli

Bara Garleg - Garlic Bread 10.00
Menyn garleg, caws Parma, mozzarella
Garlic bread, parmesan, mozzarella

NAILL OCHR | SIDE DISHES

Sglodion | Chips 4.00

Sglodion caws Parma | Parmesan fries 5.00

Salad berwr y gerddi, caws Parma, dresin balsamig

Rocket & parmesan salad, balsamic dressing 4.00

Brocoli coesyn brau, garleg, dresin lemon

Tender-stem broccoli, garlic. lemon dressing 4.00

BWYDLEN BLANT (DAN 12)
CHILDREN'S MENU (UNDER 12)

9.00

Penne gyda saws tomato Penne with tomato sauce

Tagliatelle bolognaise cig oen Welsh lamb tagliatelle bolognaise

Cnepynau cyw a sglodion Chicken goujons and chips

Pizza Margherita bach Small pizza Margherita

PWDINAU | DESSERTS

Affogato 6.00

Hufen iâ gelato fanila Portmeirion, espresso dwbl, biscotti
Portmerion gelato vanilla ice cream, double espresso, biscotti

Tiramisu cacen gri - Welsh cake tiramisu 7.00

Panna cotta limoncello, mwtrin ffrwythau'r tymor
Limoncello panna cotta, seasonal fruit compot 7.00

Gelato Portmeirion, crymbl bisgedi amaretti
Portmeirion gelato, amaretti biscuit crumble 6.00

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff i gyd.

A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by all the staff.

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.

FOOD ALLERGENS : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. If you have a food allergy please make this known to us before ordering.



CWRW A SEIDR | BEER & CIDRE

Birrificio Angelo Poretti 3 Luppoli, ABV 4.8% (Peint - Pint / 567ml)	7.00
Cwrw arddull lager wedi'i gyflyru ar dymheredd isel, o liw clir a charboniad mân o wead ysgafn gyda blas a chwerwder cytbwys. Lager-style beer conditioned at low temperature, of clear colour and fine carbonation, with a light body, balanced bitterness and flavour.	
1664 Blanc ABV 5.5% (Peint - Pint / 567ml)	7.00
Cwrw gwenith Ffrengig adfywiol, gydag awgrym o sbeis a naws sitrws Refreshing French wheat beer, with a hint of spice and twist of citrus.	
Somersby Apple Cider ABV 4.5% (Peint - Pint / 567ml)	6.50
Seidr afalau wedi'i hidlo'n oer sy'n cynnig ias chwerwfelys a diwedd glo glân gloyw. Somersby is a cold-filtered apple cider offering a bittersweet sensation and cleansing finish.	
Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5%	5.50
Lager ysgafn euraidd o grefft llaw. ABV 4.5% / A craft brewed light golden lager. ABV 4.5%	
IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5%	5.50
Cwrw golau sawrus traddodiadol. ABV 4.5% / Traditional aromatic Indian Pale Ale. ABV 4.5%	
Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5%	5.50
Cwrw du llyfn gyda arlliw o siocled coeth ABV 4.5% / Smooth stout with rich chocolate undertones. ABV 4.5%	
Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8%	5.50
Cwrw euraidd gydag naws hopys a blagur. / Golden hoppy ale with a floral aroma	

DIODYDD YSGAFN | SOFT DRINKS

Gwydraid Coca-Cola / Diet Coke / Coke Zero by the glass	3.50
Gwydraid Lemonêd / Lemonade by the glass	3.50
Sudd Afal neu Oren / Orange or Apple Juice	2.50
Dŵr llonydd / Mineral Water 500ml	1.50
Dŵr mwynol (llonydd neu fyrlymus) : Mineral water (still or sparkling) 750ml	3.50

GWIN | WINE

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal	125ml	750ml
	7.50	35.00
Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonaidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity. 🍷 Glera 100%. Yr Eidal - Italy ABV 11% 🌱		

GWYN | WHITE

PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria	175ml	250ml	750ml
	7.00	9.50	28.00
Gwin sy'n gyfuriog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours. 🍷 100% Pinot grigio. Bwlgaria - Bulgaria ABV 12% 🌱			
PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc,	7.00	9.50	28.00
Gwin ffres, adfywiol gyda naws blodau'r ysgaw Floral elderflower notes a zesty, crisp palate & dry finish. 🍷 100% Sauvignon Blanc. Ffrainc - France ABV 12% 🌱			
PORTMEIRION Chardonnay Les Chardonneses IGP Pays d'Oc	7.00	9.50	28.00
Gwin cain, ffres gydag aroglau ffrwythau gwynion a blas adfywiol An elegant unoaked Chablis style wine with a full, supple, fruity palate 🍷 100% Chardonnay. Ffrainc - France ABV 13% 🌱			

RHOSLIW | ROSÉ

PORTMEIRION Pinot Grigio Rosé, Donwy Danube	7.00	9.50	28.00
Sawrus gyda blas ffrwythau cochion ac ôl-flas iachus lled sych Palet of aromatic light red fruits, zesty off-dry finish. 🍷 100% Pinot Grigio. Bwlgaria - Bulgaria ABV 12.5% 🌱			

COCH | RED

PORTMEIRION Merlot, IGP, Donau Danube	7.00	9.50	28.00
Gwin cydnerth, melfedaidd blas ceirios a mwyar duon Soft, rich with blackberry aromas and dark fruit notes. 🍷 100% Merlot. Bwlgaria - Bulgaria ABV 12.5% 🌱			
PORTMEIRION Cabernet Sauvignon	7.00	9.50	28.00
Blas mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywraïn Blackberry & blueberry, soft tannins & toasty notes 🍷 100% Cabernet Sauvignon. Ffrainc - France ABV 12% 🌱			
Portmeirion Malbec, La Rioja	7.00	9.50	28.00
Gwin cydnerth, ystywth a ffrwythus gydag ôl-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish. 🍷 100% Tempranillo. Yr Ariannin - Argentina ABV 14% 🌱			

🍷 Math o rawnwîn a chanran cyfuniad
Grape types and percentage blend

🌱 Addas i feganiaid.
Suitable for vegans.

ABV Cyfartaledd alcohol i gyfaint
Alcohol by volume.