

## Pascos Cafe & Bar

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King Street, Cottingham

Telephone 01482 848419

## Restaurant Review from the Cottingham Times Mystery Diner

A new name has appeared on the restaurant scene in Cottingham and at last we have an Italian restaurant to shout about. Based in the old Elliots Wine Bar premises on the entrance to Somerfield's car park in King Street, Pascos opened its doors in late June and appear to have been busy ever since.

We visited the restaurant on a Friday evening and I have to say, I was glad we had booked our table for two in advance. Although the restaurant is large and has covers for around 60 people, it does get very busy especially at weekends. If you are looking for an intimate, away from it all, quiet dining experience, this is not the place to come to. It is a bustling, noisy, typical Italian restaurant and if you didn't look outside, you could imagine you were in Italy.

We arrived on time and were shown to our seats in the middle of the restaurant. There is a bar to have a pre-meal drink, but we decided to have drinks at our table.

The menus were presented along with a wine list, and as is the case with many Italian restaurants, the menu is huge. Over 20 starters from Â£2.90 to Â£5.95, 14 Pizzas from Â£5.60 to Â£8.20, 14 Pastas from Â£5.60 to Â£6.50 and 18 main courses from Â£7.80 to Â£9.95. You will find all the usual starters on the menu from Garlic Bread through to Antipasto, Pat , Mozzarella salad and various Seafood dishes.

My wife chose Mozzarella Con Prosciutto, (Cheese cut into sticks and wrapped in Parma Ham) which was delicious. I went for Coze alla Crema (Large mussels cooked with onions, white wine stock, cream and served with warm bread) also at Â£4.85. The mussels were perfectly cooked and just enough for a starter.

The main course was a more difficult choice, we could have played safe and ordered a Pizza or Pasta, but decided to go for the meat-based dishes. My wife chose Pollo alla Crema Â£8.60 (Chicken breast cooked with white wine, tarragon, cured bacon and served on a sauce of chicken liver pat ), which was tender, moist and very tasty. I chose Pollo Caprese Â£8.95, because it is one of the few Italian dishes I can actually cook, so I thought I would see if there was any difference.

The chicken breast was stuffed with cream cheese and then wrapped in bacon and served with a cream sauce. I have to say it was lovely and certainly better than my own!! Both dishes were served with vegetables of the day and potatoes. Also in the Main Menu List are Steak, Duck, Salmon and Mussels, so there is plenty of choice for everyone. Because we were having chicken and my wife loves Pinot Grigio wine, we decided to have a bottle to accompany our meal.

Now in a lot of restaurants, this is where the bill starts to grow. Not here! The wine list must be one of the best value for money lists I have seen in a long time. A comprehensive, not massive list, with wines to suit everyone's palate and wallet. The Pinot Grigio we chose was under Â£10 and was well chilled, crisp and dry.

At the price we were tempted to have another, but decided on sparkling water instead.

We were sorely tempted to have the Tiramisu as a sweet, but we could just not manage it.

The biggest surprise of the night was the bill. Although we had some of the more expensive courses on the menu and a decent bottle of wine, the total bill was under Â£40.

No wonder the place was buzzing and when we left people were still coming in.

If you like La Scala in Beverley or La Perla on Newland Avenue, you will absolutely love Pascoâ€™s (at a fraction of the price). If you like Italian food, well cooked and presented at amazing prices then this is the place for an enjoyable meal in lively surroundings.

Once again, another great night out at a Cottingham restaurant and we will be going back soon.

Go on, try it!!!! You will not be disappointed, but make sure you reserve a table first.

Telephone 848419 to make your reservation.

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