

## ITALIAN & CONTINENTAL BREADS

We sell a variety of Italian and continental breads freshly baked and delivered daily to our Deli

- Authentic Italian loaves (large and small)
- Bread made from Olive Oil (large and small) – the healthy choice
- Sweet & Sour loaf
- Russian Round loaf
- Brown Bloomer loaf
- White Bloomer loaf
- French baguettes
- Brown & white loaves
- Selection of rolls

## COIA'S HANDMADE CAKES

- Carrot Cake
- Cranachan/ Raspberry cake
- Chocolate Fudge Cake
- Coffee Cake
- Lemon Drizzle Cake
- Cappuccino Cake
- Victoria Sponge Cake
- Apple & Cinnamon Cake
- Toffee Apple Cake
- Tiramisu
- Apple Pie
- Apple Crumble

## SOFT DRINKS

- Classic French lemonade
  - Large range of organic drinks
  - Mangajo iced teas
  - San Pellegrino soft drinks
  - Whole Earth soft drinks
  - Simply Nectar fruit drinks
  - Feel Good drinks
  - Ocean Spray drinks
  - Innocent Smoothies
- CORDIALS**
- Sparkling Presse
  - Elderflower Presse
  - Cranberry Presse
- BUNDABERG BREWED DRINKS**
- Ginger Beer
  - Diet Ginger Beer
  - Root Beer

### Food Ordering

In addition to the extensive range of produce that can be purchased from our deli we are delighted to introduce a food ordering service.

Whatever the occasion, we can cater for all your office catering needs. From business breakfasts to working lunches and office parties, you can choose from our range of specially selected platters.

Catering orders can be placed 7 days a week but we do require at least 24 hours notice to avoid disappointment. Delivery or collection times can be arranged to suit you when you place your order.

At **COIA'S DELICATESSEN** we are delighted to present a comprehensive selection of international, national and local food.

We are a family owned fine food delicatessen stocking the very best Italian food. As members of the Guild of Fine Food Retailers we take pride in selecting the very best foods for you to enjoy.

## DELI SPECIALITIES

- Antipasti selection
- Marinated Artichokes – an amazing crisp taste chargrilled
- Anchovy Fillets – white anchovies marinated in lemon juice and garlic
- Mixed Roasted Peppers – marinated in olive oil and garlic
- Sun Kissed Tomatoes
- Grilled Marinated Aubergines
- Grilled Marinated Courgettes
- Baby Red Peppers – stuffed with tuna
- Seafood Salad – marinated in olive oil, lemon juice and garlic
- Baby Red Peppers – stuffed with feta cheese
- Stuffed Italian Peppers – with a delicious meat and herb filling roasted in the oven topped with Napoli sauce and mozzarella cheese
- Tiger Prawn Cocktail – in our own delicious Marie-Rose sauce

## FRESH HANDMADE PASTA

- Gnocchi – potato dumplings
- Large Tortellini
- Raviolini – meat
- Raviolini – spinach and cheese
- Raviolini ai Funghi – with mushrooms
- Raviolini al Salmone – with salmon

We also sell a full range of dried speciality pastas:

- Barilla
- De Cecco
- Verace
- Italian Podere pasta
- Pasta All'Isouo Di Campofilone

## THE WONDERFUL WORLD OF OLIVES

delivered fresh every week

- Classic Green and Black Olives – in brine
- Large Pitted Green Olives – in virgin olive oil with herbs
- Pitted Kalamati Olives – in extra virgin olive oil with herbs de provence
- Marinated large Green Olives – stuffed with whole cloves of garlic
- Pepper Stuffed Olives – green olives stuffed with red peppers and marinated
- Chilli Stuffed Olives

# COIA'S DELICATESSEN

## & OFF LICENCE



COFFEE BAR . CONTINENTAL BREADS  
FRESH SANDWICHES MADE DAILY  
HIGH CLASS CONFECTIONERY  
HAVANA CIGARS and much more



TEL: 0141 554 3822

473 - 477 Duke Street, Glasgow, G31 1RD

[www.coiascafe.co.uk](http://www.coiascafe.co.uk)



## SPECIALITY ITALIAN & SPANISH MEATS

We stock a wide range of Italian and Spanish charcuterie

### ITALIAN

- Milo – fine traditional Italian salami milano
- Napoli – Italian salami with a few black peppercorns
- Finochione – Northern Italian fennel flavoured salami
- Felino – Italian salami from Felino

### SPANISH

- Choriso Gran Vela: spicy
- Choriso Gran Vela: mild
- Serano boneless Ham

### CONTINENTAL MEATS

- Mortadella with Pistachio
- Coppa di Parma – matured for 6 months
- Bresaola – cured meat
- Pancetta Magretta – cured and rolled pork
- Prosciutto Cotto – cooked Italian ham

### SPECIALITIES

- Prosciutto Di Parma – specially selected boneless Parma ham. We select the very best Parma hams available from the original Crown Stamp, the National Nostrano and MEC Parma hams and Mattonella on brick parma variety

## ITALIAN CHEESES

all arriving fresh weekly

- Cows Mozzarella
- Buffalo Mozzarella
- Taleggio farm house
- Smoked Mozzarella
- Ricotta (250g tub)
- Mascarpone (250g tub)
- Italian butter
- Provolone Piccante
- Fontina Val D'Aosta
- Parmigiano Reggiano (Parmesan cheese)
- Pecora Gioiosa
- Gioiosa/ Sardinian Pecorino – this cheese is matured for over 90 days to create a delicate aromatic taste
- Pecorino Toscano D.O.P
- Gorgonzola