

ANTIPASTI

Soup of the Day

Pane di Pizza e Aglio V

Garlic, oregano, tomato pizza bread

Bruschetta Al Pomodoro V

Toasted garlic ciabatta heaped with fresh tomato, basil and red onion with drizzle of olive oil

Crostino Formaggio Di Capra V

Light and crispy bread topped with goat cheese and oven baked with red onions served with mixed leaves and dressing

MAINS

PASTA

Penne Arrabbiate V

Tomato sauce, chillies and garlic

Spaghetti alla Carbonara

Bacon, egg, cream and parmesan

Spaghetti alla Bolognese

Traditional tomato and meat sauce

Penne alla Amatriciana

Tomato sauce, onions, bacon and red wine

PIZZE

Margherita V

Tomato, mozzarella cheese, olive oil and fresh basil

Funghi V

Tomato, mozzarella and mushrooms

Americana

Tomato, mozzarella, chillies and spicy pepperoni

2 COURSE £13.95

MEZES

Soup of the Day

Houmous V

Puree of chick peas, tahini, lemon, garlic

Tzatziki V

Creamy garlic yogurt with cucumber and dry mint

Beetroot & Quinoa Tarator V

Oven roasted beetroot, creamy garlic yoghurt, quinoa, spinach, tahini. Decorated with pomegranate

Battered Squid - Calamari

Vodka-marinated squid, served with tartare sauce

Fried Goat Cheese V

Goat cheese covered in bread crumbs served with salad & cranberry sauce

MAINS

Chicken Sis Kebab

Marinated chicken pieces grilled on a skewer, served with bulgur pilaf, salad and special chilli sauce

Lamb Kofte

Seasoned lamb patties grilled and served with bulgur pilaf, salad and special chilli sauce

Filo Pastry Parcels V

Filo pastry parcels filled with spinach & feta cheese served with rocket salad and sweet chilli sauce

Falafel V

Deep fried patties made from chickpeas, herbs and spices, served with houmous and vegetables

Chicken Kofte

Chargrilled seasoned chicken patties served with salad, bulgur pilaf and special chilli sauce

2 COURSE £13.95
