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## Table d'hôte

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2 Courses £13.90 or 3 Courses £18.50

Sun - Mon All Day / Tues - Weds - Thurs 12 until 2pm & 5pm until 10pm / Fri & Sat until 5pm

Friday & Saturday after 5pm 2 Courses £17.90 or 3 Courses £22.50

### Starters

#### *Funghi Ripieni V*

*Stuffed mushrooms filled with breadcrumbs, garlic, white wine and parsley.*

#### *Caprino in Carrozza V*

*Goat's cheese wrapped in filo pastry, deep fried and served hot with sweet chilli sauce.*

#### *Calamari Fritti*

*Lightly fried squid served with tartar sauce and lemon wedges.*

#### *Pate dello Chef*

*A delicious rich chicken liver paté made to the chef's secret recipe.  
Served with toast and homemade relish.*

#### *Caprese con Arucola V*

*Cherry tomatoes and baby mozzarella on a bed of rocket finished  
with a drizzle of balsamic vinegar.*

#### *Tempura King Prawns*

*Served with sweet chilli sauce.*

#### *Fegatini di Pollo*

*Pan-fried chicken livers with onions, chilli and white wine.*

#### *Polpette Calabrese*

*Hand rolled meatballs cooked in a spicy tomato sauce.*

#### *BBQ Pork Ribs*

*Cooked with the Chef's secret recipe.*

#### *Cozze Calabrese*

*Fresh mussels steamed with cherry tomatoes, garlic, white wine and chilli.*

#### *Insalata Greca V*

*Green leaf salad, roast peppers, feta cheese with black olives.*

#### *Melone di Stagione V*

*Seasonal melon with fruits finished with a fruit coulis.*

#### *Zuppa del Giorno V*

*Homemade soup of the day.*