



*Due Mare*

DINING EXPERIENCE

Menu



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## ANTIPASTI & MEZE

### ANTIPASTI FOR 2 | £15.50

Rustic spread of cured meats, cheeses, tomato, and focaccia bread.

### ANTIPASTI FOR 4 | £30

Generous Mediterranean sharing feast of cold meats, cheeses and focaccia bread.

## TO BEGIN

### PRAWNS SAGANAKI | £12.50

Tiger prawns with vine tomatoes, feta and oregano.

### CHEESE MARSHMALLOWS (VE) | £9

Feta, parmesan and goat cheese with sweet chilli jam.

### MUSSELS | £12.50

White wine, garlic and dill.

### GRILLED MUSHROOMS (VE) | £9

Variety of mushrooms with balsamic glaze.

### BAKED FETA (VE) | £7.50

Baked feta with honey and sesame.

## SALADS

### GREEK SALAD (V) | £12.50

Tomatoes, cucumber, olives, onion, feta, olive oil and oregano.

### BURRATA CAPRESE(V) | £12

Torn burrata with tomatoes, basil, olive oil and balsamic glaze.

### SEASONAL STEAMED VEGETABLES (VG) | £6/£12

## FROM THE KITCHEN & Wood Burner

### PASTITSADA | £24

Slow-cooked beef in spiced tomato & red wine sauce over pasta.

### LAMB SHANK | £24.50

Slow-cooked lamb with mash and red wine reduction.

### NONNA'S MEATBALLS | £19

Traditional meatballs in tomato sauce with pasta.

### BIANCO | £18.50

Cod with white wine, cracked pepper and potatoes.

### CHICKEN SOUVLAKI | £16.50

Grilled marinated skewers.

### GREEK CARBONARA | £16.50

Pancetta, eggs, pecorino

### TAGLIATELE A LA MARE | £18

King prawns, mussels, vine tomatoes, feta, oregano

## STONE-BAKED Pizzas

### NAPOLITANA | £15.50

Tomato, garlic, anchovies.

### MARGHERITA (V) | £14

Tomato, mozzarella, basil.

### GREEK (V) | £15.60

Feta, olives, herbs.

### PEPPERONI | £16.50

Classic pepperoni.



## FANCY SOME OF THE Sweet Stuff

### ORANGE PIE | £8

Greek orange syrup cake.

### ALMOND TART | £8

Rustic almond tart

### PANORAMA TRIANGLES | £8.50

Pastry with custard, nuts and syrup.

### ICE CREAM | £3.50

Pistachio or vanilla.

Special dietary requirement? Please ask a team member if you require any special dietary requirements. Our dishes are carefully crafted using specific techniques, and as a result some elements-especially proteins-cannot be altered. That said we will always do our best to accommodate dietary needs without compromising the essence of the dish. Thank you for your understanding.