

# *Mari Deli Dining*

## *Specials' Menu*

*Our Chefs are using only Organic Vegetables*

### *STARTERS:*

*£ 10 Take away                      £ 13.50 Eat in*

*Mussels Saute'*

*Grilled Octopus*

*4 Amazing Oysters*

*Prawns & Calamari Gratin*

*Buffalo Mozzarella with a selection of Organic Grilled Vegetables (VG & GF)*

*Smoked Buffalo Mozzarella with Parma Ham Rocket and datterini tomatoes*

*Stuffed Aubergine with Mixed Vegetables & Cheese or mincemeat (VG & GF)*

*Mediterranean Salad Served with Sardinia Bread (VG) or (Vegan)*

*Stuffed Bell Pepper with Rice, Sausage, Vegetables & Cheese (GF)*

*Bruschetta Selection (Vegan)*

### *MAIN COURSES*

*£ 15.00 Take away                      £ 19.00 Eat in*

*Extra Large pasta size or Gluten free+ £2.00 Spelt pasta + £0.50*

*Linguine Clams & Parsley*

*Linguine Seafood & Cherry Tomatoes*

*Linguine with Lobster & Cherry Tomatoes (supplement +£16.00)*

*Seabass fillet in courgette crust with Roasted Potatoes (supplement + £5.00)*

*Seabream in Cherry Tomato Sauce, Garlic & Parsley (supplement + £5.00)*

*Trofiette Primavera (VG) or (Vegan)*

*Homemade Pasta, Fresh Cherry tomatoes & Buffalo Mozzarella (VG)*

*Homemade Pasta with Italian Homemade Pork Sausage & Fresh Tomato Sauce*

*Beef Fillet in Red Wine Reduction Served with Roasted Potato*

*Suckling Pig with Roasted Potatoes (GF)*

### *DESSERT: £8.50*

*Crostata di Mele with Chocolate ice-cream*

*(Apple tart served with chocolate ice-cream)*

*Pastiera Napoletana with Grapefruit Jam*

*( Cake made with wheat grains, ricotta and citrus served with Grapefruit jam)*

*Or*

*Create your very own 3-Course set price menu*

*from our "specials of the week" £38.00*

***Buon Appetito!***