



“Margate Restaurant Week Nov 2026”

MON 2ND WEDS 4TH THURS 5TH FRI 6TH

OLIVES [Ve]

KALAMATA BLACK + MARINATED GREEN OLIVES

PANE [Ve]

BREAD, MARINATED OLIVES, EVO + BALSAMIC

WARM FLATBREAD + DIPS [ASK FOR V OPTION]

TARAMASALATA, BABA GANOUSH, HUMMUS + BASIL OIL

4

4.5

6.5

GARLIC BREAD HAND STRETCHED [V]

6.5

WITH MOZZARELLA [V]

7.5

MOZZARELLA, 'NDUJA, HONEY, PARMESAN

8

MOZZARELLA, TRUFFLE OIL, PORCINI DUST, PARMESAN

8

MOZZARELLA, BASIL OIL, PISTACHIO, RED PEPPER FLAKES [V]

8.5

3 COURSE SET MENU £20.26

STARTERS

FRIARIELLI BRUSCHETTA, HUMMUS, TAHINI, D.FRIED SPRING ONION [V] [Ve]

MOZZARELLA, CHERRY TOMATO + PISTACHIO PESTO [V] [gf] [n]

PORCINI MUSHROOM & TRUFFLE ARANCINI, TOMATO RAGU [V]

CHARGRILLED SMOKED SALMON CROSTINI, SHAVED PARMESAN, ROCKET, BALSAMIC SYRUP

MAINS

GNOCCHI AI GORGONZOLA | PASTA DUMPLINGS, ONIONS, GORGONZOLA CREAMY SAUCE [V] [gf option]

CALZONE | AUBERGINE, COURGETTES, MUSHROOMS, SPINACH, MOZZARELLA, RICOTTA [V] [Ve option]

SMOKY PEPPERONI PIZZA, CHILLI HONEY, MOZZARELLA, TOMATO SUGO

POLPETTE SPINACI | PORK + BEEF MEATBALLS, TOMATO RAGU, SPINACH, SCAMORZA SMOKED CHEESE

LINGUINE ALLE COZZE | FRESH MUSSELS, WHITE WINE, DATTERINI, GARLIC, OIL, HINT OF CHILLI [gf option]

DESSERTS

COCONUT PANNA COTTA + MANGO PUREE [V] [gf]

FIOR DI LATTE GELATO, SEA SALT, ROSEMARY OLIVE OIL + BISCOTTO CRUMB [V] [gf & Ve option]

TIRAMISU | SPONGE FINGERS, ESPRESSO COFFEE, AMARETTO + MASCARPONE [V]

SIDE ORDERS

SKIN ON FRIES [Ve] ROSEMARY + SEA SALT 3 | ROSEMARY POTATOES [Ve] SEA SALT 3.5

GREEK SALAD [V] OLIVE OIL DRESSING 7 | GRILLED HALLOUMI [V] CHILLI JAM 5

SPINACI [Ve] GARLIC, CHILLI 3.5 | MELANZANE FUNGHETTO [Ve] AUBERGINES, GARLIC, DATTERINI TOMATOES, BASIL 4

PLEASE INFORM STAFF IF YOU HAVE ANY ALLERGIES | [V] vegetarian [Ve] Vegan [gf] gluten free [n] nuts