

MARTINI GREEN OLIVES (V) 3.95
extra virgin olive oil, fresh herbs

ZUCCHINI FRITTI (V) 4.95

ROSEMARY FOCACCIA (V) 4.95
extra virgin olive oil, sea salt

APPETISERS

THE NEW YORK PLATTER 18.50
1/2 baby back ribs,
chicken crunch, jumbo shrimps,
calamari, buffalo wings with sauces,
carrot, celery, Russian coleslaw

CRISPY CHICKEN CRUNCH 7.95
carrot julienne, herb mayo

BLACKENED JUMBO SHRIMPS 13.50
creole mustard dip

CRISPY CALAMARI 8.50
sauce tartare, fresh lemon

CRISPY NEW YORK BUFFALO WINGS
blue cheese dip, carrots, celery
6 wings 7.50, 12 wings 11.50

AMERICAN STYLE NACHOS 7.95
jalapeños, sour cream,
cheese sauce, chilli,
guacamole, red onion,
tomato, add:
- BBQ braised chicken 8.75

BOSTON CHILLI CRAB CAKE 8.50
ravigote sauce, red pepper,
anchovies

PADRON PEPPERS (V) 3.95
salted olive oil

MARCO'S CHARCUTERIE 9.95
celeriac remoulade, cornichons,
toasted sourdough, fresh herbs,
pickled onions

**CARPACCIO OF BEETROOT,
GOAT'S CHEESE SALAD (V)** 7.95
walnut dressing

TUSCAN TOMATO SOUP (V) 7.50
rosemary focaccia

GARLIC PIZZA BREAD (V) 4.95
fresh rosemary
- Add mozzarella (v) 1.00
- Add tomato and basil (v) 1.00

SALAD

| | side | main |
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| GREAT AMERICAN CHOP SALAD (V) beetroot, avocado, tomato, spring onions, radish, cucumber, romaine lettuce, boiled hens' egg, salad cream, fresh herbs | 6.50 | 10.95 |

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| PANZANELLA SALAD (V) fresh basil, capers, cherry tomatoes, croutons, red onion, merlot dressing | 6.50 | 10.95 |
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| QUARTER SALAD (V) blue cheese dressing, chopped chives | 5.95 | 9.95 |
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| AVOCADO CAESAR SALAD garlic, anchovies, Italian hard cheese, cos lettuce, boiled hen's egg, croutons | 6.50 | 10.95 |
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STEAKS

Finest quality grass fed beef, served with
hickory smoked BBQ glaze, New York
fries and roasted vine tomatoes

8OZ RIBEYE, TAIL ON 23.95

8OZ SIRLOIN 22.95

6OZ FILLET 26.50

TOPPINGS

NEW ORLEANS 3.50
onion rings, Monterey Jack cheese

ALEX JAMES 3.50
Blue Monday cheese, pancetta

GREAT AMERICAN 3.50
pancetta, Monterey Jack cheese

SAUCES

BLUE CHEESE SAUCE (V) 3.50

PEPPERCORN SAUCE 3.50

BURGERS

All our beef burgers are grilled to
order, freshly ground and finished with
a BBQ glaze, iceberg lettuce, beef
tomato and served in a brioche bun
with New York fries

THE ALEX JAMES 14.95
Blue Monday cheese,
pancetta

THE NEW ORLEANS 14.50
crispy onion rings, mustard mayo,
Monterey Jack cheese

THE GREAT AMERICAN 14.50
Monterey Jack cheese,
sweet pickled cucumber,
pancetta

AL FORNO

MAC AND CHEESE AL FUNGI (V) 12.95
grilled wild mushrooms,
Italian hard cheese
Add: BBQ braised chicken 14.95

LASAGNE RAGU ALLA BOLOGNESE 13.95
béchamel, Italian hard cheese

CANNELLONI, WILD MUSHROOMS (V) 13.50
cheese sauce

HICKORY SMOKED BABY BACK RIBS 16.95
New York fries, BBQ sauce,
Russian coleslaw

BAKED SALMON FILLET 16.50
Tuscan bean ragu, herb crust

Add garlic ciabatta to any
Al Forno dish for 3.50

PASTAS

POMODORO LINGUINE (V) 10.95
pomodoro, tomatoes, fresh basil

**SPICY SHRIMP AND
CRAB PENNE** 17.95
pomodoro, coriander

BOLOGNESE RIGATONI 12.50
ragu alla Bolognese, Italian hard cheese

AMERICANO SPAGHETTI 13.95
pomodoro, meatballs, garden peas

GENOVESE SPAGHETTI (V) 11.95
Italian hard cheese, fresh basil pesto

**MILANESE, BREADED
CHICKEN FILLET** 14.50
pomodoro, fresh basil

Add garlic ciabatta to any
Pasta dish for 3.50

SOURDOUGH PIZZA

MARGHERITA (V) 10.95
mozzarella, tomato, fresh basil

BOLOGNESE 11.95
ragù alla Bolognese, mozzarella,
tomato, red chillies

MEAT FEAST PIZZA 13.95
salami, ragù alla Bolognese,
pancetta, roast chicken, tomato,
mozzarella, red chillies

AMERICAN HOT 12.50
salami, tomato, mozzarella, red chillies

ROMANA 11.95
anchovies, capers, black olives,
tomato, mozzarella

BASILICO (V) 11.95
mozzarella, tomatoes,
basil olive oil, fresh basil

AL FUNGI (V) 12.50
portobello mushroom, spinach, free range
egg, mozzarella, fresh sage, porcini oil


PARMA 13.50
prosciutto di Parma, beef tomato,
wild rocket, pecorino, extra virgin olive oil

THE NEW YORK CALZONE CARNE 13.95
ragù alla Bolognese, salami, red chilli,
tomato, mozzarella

SIDES

3.50
New York fries, rosemary crystal salt (v)
Rocket and Italian hard cheese salad (v)
Russian coleslaw (v)
Crispy onion rings, mustard mayo (v)
Baked mac 'n' cheese (v)
Garlic ciabatta (v)
Sweet potato fries (v)
Cajun fries (v)
Italian grilled vegetables (v)

CHAMPAGNE, PROSECCO AND SPARKLING WINE

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| Veuve Clicquot Yellow Label Brut NV, France Rich and dry with great depth |  | 125ml 12.50 / Btl 70.00 |
| Veuve Clicquot Brut Rosé, France Dried red fruits and biscuits | | Btl 87.00 |
| Rosato Spumante, Da Luca, Italy Raspberry and strawberry scented fizz |  | 125ml 5.75 / Btl 30.95 |
| Bottega Prosecco Gold, Italy Williams pear, acacia flowers and lily of the valley | | Btl 41.50 / Magnum 83.00 |
| Bottega Prosecco Rose Gold, Italy Mixed red berries alongside floral and white fruit aromas | | Btl 43.00 / Magnum 86.00 |
| Bolla Prosecco Extra Dry, Italy Green apple, pear with a hint of honeysuckle |  | 125ml 5.75 / Btl 31.50 |

MARCO'S WINES

Marco has partnered with Jean-Luc Colombo and his family to create three fantastic wines that are exclusively available at his restaurants. Jean-Luc is one of the most celebrated winemakers in the Rhône and these wines have been specifically created with food in mind, to complement our dishes.

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| Jean-Luc Colombo Marco Pierre White Blanc Made from Vermentino with a splash of Sauvignon Blanc. Cracking with seafood or on its own | | Btl 32.95 |
| Jean-Luc Colombo Marco Pierre White Rosé Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean | | Btl 32.95 |
| Jean-Luc Colombo Marco Pierre White Rouge Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit | | Btl 32.95 |



DRY, DELICATE WHITE

Brilliant with seafood and light salads

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| Bolla Soave, Italy Apricot and pepper bouquet, dry yet soft |  | Btl 25.50 |
| Gavi, Ca' Bianca, Piemonte, Italy Green fruit, with a touch of honey |  | 175ml 7.50 / 250ml 10.60 Btl 30.95 |
| Solandia Grillo, Terre Siciliane, Sicily Dried peaches, guava and nectarines | | Btl 22.50 |
| Da Luca Pinot Grigio, Terre Siciliane, Sicily White flowers, pink grapefruit and Cox's apple |   | 175ml 5.60 / 250ml 7.90 Btl 22.95 |





RACY, ZESTY WHITE

Perfect with chicken, fish and spice

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| Sauvignon Blanc, Waipara Hills, New Zealand Melon with fresh grapefruit |   | 175ml 7.50 / 250ml 10.60 Btl 30.95 |
| Tenuta del Porconero Fiano, Organic, Paestum, Italy Green apple and pear; jasmine alongside citrus and savoury notes | | Btl 30.95 |
| Dr. Konstantin Frank dry Riesling, Finger Lakes, USA Expressive with grapefruit, lime and tangy star fruit notes on the palate | | Btl 41.00 |



RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta






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| Orvieto Classico Secco, Bigi, Italy Bright, fresh spring blossoms | | Btl 25.50 |
| Chardonnay, Whispering Hills, California, USA Crisp, lemony with ripe tropical fruit flavours and excellent mouth feel |   | 175ml 7.60 / 250ml 5.40 Btl 21.95 |
| Marco's choice Greco di Tufo, Rocca del Dragone, Tre Fiori, Italy Ripe grapefruit, melon and orange zest |   | 175ml 7.35 / 250ml 10.40 Btl 30.50 |

OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

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| Chardonnay 'Grand Cru' Terre Siciliane, Rapitalà, Sicily Fruit packed, buttery and creamy. An incredible wine |  | Btl 50.00 |
| Robert Mondavi Winery Fumé Blanc, Napa Valley, USA Full and creamy with tropical fruit |  | Btl 58.00 |

KEY

-  By the glass, 125ml available on request
-  Pairs well with fish
-  Pairs well with red meat
-  Pairs well with chicken
-  Pairs well with pork

LIGHT RED

Try these with fish, chicken and pizza

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| Amodo Pinot Noir, Veneto, Italy Notes of blackberries and red fruit |   | 175ml 5.15 / 250ml 7.25 Btl 20.95 |
| Bardolino Classico, Bolla, Italy Light, refreshing blackberry and blackcurrant |  | Btl 30.95 |





FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

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| Chianti Classico Tenuta Piccini Poggio Cetto, Italy Dark ruby, with a nose of ripe plum, and spicy notes. A lush palate with sweet toasty oak, bitter chocolate and ripe raspberry |  | 175ml 7.15 / 250ml 10.10 Btl 29.50 |
| Vinuva Organic Nero d'Avola, Terre Siciliane, Sicily Blueberries, bilberries and spice | | Btl 24.95 |
| Berri Estates Merlot, Australia Juicy plums and hints of spice |   | 175ml 5.50 / 250ml 7.75 Btl 22.50 |

SPICY, PEPPERY RED

Complement steak, lamb and burgers

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| Veneto, Passori Rosso, Italy Rich, smooth red wine, showing plum and dried fruit |  | 175ml 7.70 / 250ml 10.90 Btl 31.95 |
| Marco's choice Primitivo Del Salento, Uno Due, Cinque, Feudi Salentini, Italy Ripe plum, cherry jam and cocoa | | Btl 29.50 |
| Barbera d'Asti Superiore, Ca' Bianca, Piemonte, Italy Sweet, spice with floral and red fruit notes |  | 175ml 7.25 / 250ml 10.25 Btl 29.95 |
| Syrah Lazio Siroe, Fontana Candida, Italy Soft cherry fruit with licquorice and white pepper notes | | Btl 27.95 |
| Los Intocables San Juan Black Malbec, San Juan Argentinian. Red cherries, caramel and vanilla. Malbec aged in Bourbon barrels |   | 175ml 7.25 / 250ml 10.25 Btl 29.95 |





OAKY RED

These wines love lamb and steak

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| Amarone della Valpolicella Classico, Bolla, Veneto, Italy Velvety raisins and dates, creamy marzipan | | Btl 65.00 |
| Dr. Konstantin Frank Cabernet Franc, Finger Lakes, USA Ripe blueberry, cherry and raspberry, with floral and cedar notes; the palate is fresh, finishing smooth and velvety | | Btl 47.00 |

ROSÉ WINE

Pair with lighter food flavours

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| Pinot Grigio, Parini, Rosé, delle Venezie, Italy Delicate and fruity bouquet; soft and fresh |   | 175ml 5.60 / 250ml 7.90 Btl 22.95 |
| White Zinfandel, Lavender Hill, California, USA Medium-dry, plenty of watermelon, strawberry and redcurrant |  | 175ml 5.15 / 250ml 7.25 Btl 20.95 |
| Côtes de Provence Rosé, Mirabeau Rosé, France Wild strawberry, raspberry and redcurrant |  | Btl 34.50 |