

marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

OUR MENU IS STACKED WITH...

Italian and American classics!

WHILE YOU WAIT

GARLIC PIZZA BREAD with fresh rosemary (v)	£3.95
GARLIC PIZZA BREAD WITH CHEESE with mozzarella (v)	£4.50
TOMATO PIZZA BREAD Sliced beef tomatoes with garlic and fresh rosemary (v)	£4.75
NEW AMERICAN STYLE NACHOS Great for sharing, enjoy crunchy nachos with melted cheese, chilli jam, jalapenos, sour cream and crushed avocado	£6.25
NEW LARGE MARTINI OLIVES Green olives from the small Italian town of Cerignola (v)	£3.50
WARM BAKED FOCACCIA with olive oil and vintage balsamico (v)	£4.25
NEW GRISSINI BREAD STICKS with black olive tapenade (v)	£4.25

SHARING BOARDS

THE MONTE CRISTO Rosemary focaccia, olive grissini, crushed avocado, olives, tomato bruschetta, mozzarella (v)	£14.50
THE GREAT AMERICAN Buffalo wings, Hickory smoked baby back ribs, nachos with melted cheese, chilli jam, sour cream, jalapeños and crushed avocado	£15.50
NEW YORK ITALIAN SEAFOOD PLATTER Crispy calamari, spicy whitebait and crab cakes with lemon mayonnaise and sauce tartar	£15.50

STARTERS

NEW ORLEANS CRAB CAKES with lemon mayonnaise	£7.95
AMERICAN STYLE NACHOS with melted cheese, chilli jam, jalapeños, sour cream and crushed avocado	£6.25
NEW SALT AND PEPPER CRISPY CALAMARI with lemon mayonnaise dip	£7.25
TRIO OF BRUSCHETTA A selection of bruschetta including cherry tomato and garlic, crushed avocado and wild mushrooms with vintage balsamico (v)	£6.75
CRISPY NEW YORK BUFFALO WINGS with chilli jam	£7.50
NEW MUSHROOM SOUP Served with focaccia	£5.95
NEW SPICY DEVILLED WHITEBAIT with sauce tartar	£7.25
NEW CAPRESE SALAD WITH HERITAGE TOMATOES Mozzarella, fresh basil, vintage balsamico (v)	£6.75
HICKORY SMOKED BABY BACK RIBS with Hickory BBQ sauce	£7.50
CRUNCHY CHICKEN GOUJONS with mustard dip	£6.95

VAT charged at current rate. A discretionary 10% service charge will be added to your bill. Food Allergies and Intolerances: Before ordering food and drink please speak to a staff member if you would like to know more about our ingredients.

MAINS

GREAT AMERICAN BEEF BURGER Brioche bun with BBQ sauce, crisp bacon, Monterey Jack cheese, beef tomato, served with fries	£12.50
THE ITALIAN BEEF BURGER Brioche bun with smoked mozzarella, beef tomato, pesto, served with fries	£13.50
CHICKEN MILANESE BURGER Brioche bun with Monterey Jack cheese, rocket, mustard mayonnaise and fries	£12.50
NEW NEW YORK ITALIAN ROAST CHICKEN Roast chicken breast, pulled pork, Monterey Jack cheese, fries and American slaw	£12.50
SPAGHETTI BOLOGNESE Malbec braised ragu of beef with fresh thyme	£9.50
SPAGHETTI AL PESTO GENOVESE with fresh basil (v)	£9.25
SPAGHETTI CARBONARA with crispy pancetta	£10.25

AL FORNO

All served with a rocket and Zarpellon salad

NEW SEVERN AND WYE SALMON CANNELLONI Pasta tubes packed with salmon, steamed spinach and topped with a cheese sauce	£14.95
BEEF LASAGNE BOLOGNESE Layered pasta sheets with beef ragu, fresh thyme, and béchamel sauce	£12.50
BAKED GIANT MEATBALLS WITH GARLIC CIABATTA Sauce Pomodoro, mozzarella cheese	£12.95

NEW ITALIAN BEER BATTERED HADDOCK AND FRIES with sauce tartar	£14.50
NEW CRAB AND POTATO CAKE Served with young spinach and lemon mayonnaise	£12.95
HICKORY SMOKED BABY BACK RIBS Served on a bed of fries with American slaw	£17.50

NEW NEW YORK BBQ MIXED PLATTER (for two) Sticking to true American portions, the mixed BBQ platter is not for the faint hearted. New York Italian roast chicken breast, Hickory smoked baby back ribs, spicy chicken wings, coleslaw and fries.	£25.50
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NEW 35 DAY AGED STEAK FROM ROYAL WARRANT APPOINTED BUTCHER CAMPBELL BROTHERS 80Z RUMP £20.95 80Z SIRLOIN £22.50 80Z FILLET £28.95 All served with a rocket and Zarpellon salad, garlic butter and fries	
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EXTRAS	
BLUE CHEESE SAUCE	£3.25
PEPPERCORN SAUCE	£3.50
MINI-RACK OF RIBS	£5.75
CHIMICHURRI Traditional South American spicy sauce	£3.50

SPINACH AND RICOTTA CANNELLONI Sauce Pomodoro, cheese sauce (v)	£11.95
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NEW LASAGNE OF WILD MUSHROOMS Why not try a twist on a classic. Enjoy an authentic lasagne, pasta sheets layered with woodland mushrooms, sauce Pomodoro and béchamel sauce (v)	£11.95
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NEW MACARONI AND CHEESE Small macaroni pasta baked in our special cheese sauce (v) ADD HAM FOR £2.00	£10.95
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PIZZA

All our pizzas are 12 inch hand rolled with crisp authentic stone baked bases

BEEF RAGU WITH FRESH THYME Tomato, mozzarella, beef bolognese, fresh thyme	£10.75	PESTO, CHERRY TOMATOES AND FRESH BASIL Tomato, mozzarella, sweet cherry vine tomatoes, homemade pesto, fresh basil (v)	£9.95
MARGHERITA Tomato, mozzarella, cherry tomatoes, fresh basil (v)	£9.75	PIZZETTA Enjoy any of the above pizzas at half the size and half the calories. Served with a side salad.	£11.50
SALAMI AND RED CHILLI Tomato, mozzarella, salami, fresh chilli	£10.75	NEW MEATBALL CALZONE Sauce Pomodoro, mozzarella, baked Italian meatballs, fresh basil Served with a rocket and Zarpellon salad	£12.50
WILD MUSHROOM, ROCKET AND VINTAGE BALSAMICO Tomato, mozzarella, woodland mushrooms, rocket, vintage balsamico (v)	£10.75	NEW SPINACH AND RICOTTA CALZONE Tomato, young spinach, ricotta cheese, fresh thyme (v) Served with a rocket and Zarpellon salad	£11.50
CHICKEN AND WILD MUSHROOM Tomato, mozzarella, roasted chicken, woodland mushrooms, fresh tomatoes, pecorino cheese	£11.50		

SALADS

NEW HOT SMOKED SALMON NIÇOISE SALAD Cos lettuce, new potatoes, green beans, tomatoes, black olives, Merlot dressing and a boiled egg	£14.50
NEW PANZANELLA SALAD WITH MOZZARELLA Cherry tomatoes, capers, red onion, croutons with Merlot dressing and fresh basil (v)	£13.50
CHICKEN AND AVOCADO CAESAR SALAD Roasted chicken breast, cos lettuce, anchovies, zarpellon, avocado, croutons and Caesar dressing	£14.50
NEW CAPRESE SALAD WITH HERITAGE TOMATOES Enjoy this colourful salad with a mixture of tomatoes, fresh basil, mozzarella and vintage balsamico (v)	£10.95
NEW QUINOA SUPERFOOD SALAD Avocado, cos lettuce, tomato, cucumber, beetroot, black chia seeds, toasted pumpkin seeds with vintage balsamico and olive oil (v)	£11.50

SIDES

FRIES with fresh rosemary and crystal salt (v)	£3.50
SWEET POTATO FRIES (v)	£3.50
AMERICAN SLAW (v)	£3.50
ONION RINGS (v)	£3.50
BUTTERED GARDEN PEAS (v)	£3.50
ROCKET AND ZARPELLON SALAD Vintage balsamico and extra virgin olive oil (v)	£3.50
BUTTERED YOUNG SPINACH with chilli and garlic (v)	£3.50
PANZANELLA SALAD Cherry tomatoes, capers, red onion, croutons with merlot dressing and fresh basil (v)	£3.50
MAC AND CHEESE (v)	£3.50
HERB ROASTED NEW POTATOES (v)	£3.50

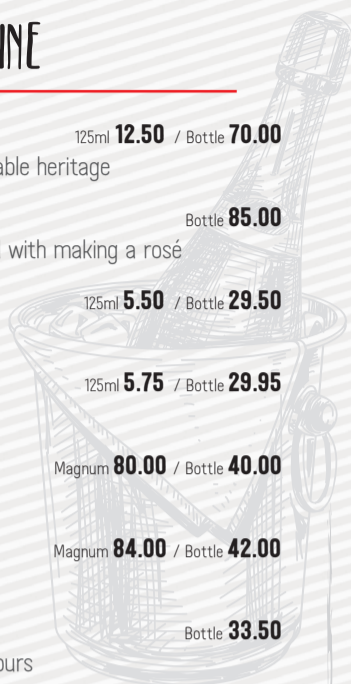
"If I had to choose only one cuisine to eat for the rest of my life, it would be Italian. It's the closest to me. My mother was Italian and I spent a lot of time in Italy with her when I was a boy. My New York Italian is all about creating a comfortable environment for friends and family to relax and enjoy some of my favourite Italian and American foods, without having to break the bank."



MARCO PIERRE WHITE

CHAMPAGNE, PROSECCO AND SPARKLING WINE

- 🍷 **VEUVE CLICQUOT YELLOW LABEL BRUT NV**, France 125ml **12.50** / Bottle **70.00**
Instantly recognisable and famous for its creamy richness and venerable heritage
- 🍷 **VEUVE CLICQUOT BRUT ROSÉ**, France Bottle **85.00**
Absolutely stunning bubbles from the first Champagne house credited with making a rosé
- 🍷 **PROSECCO, EXTRA DRY, GALANTI**, Italy 125ml **5.50** / Bottle **29.50**
En vogue. A celebration for any occasion
- 🍷 **ROSATO SPUMANTE, DA LUCA**, Italy 125ml **5.75** / Bottle **29.95**
Fresh, vibrant pink fizz
- 🍷 **BOTTEGA PROSECCO GOLD**, Italy Magnum **80.00** / Bottle **40.00**
Perfect bubbles, spectacular bottle
- 🍷 **BOTTEGA PROSECCO ROSE GOLD**, Italy Magnum **84.00** / Bottle **42.00**
Dazzling pink fizz with subtle summer fruit
- 🍷 **BOTTEGA FRAGOLINO**, Veneto, Italy Bottle **33.50**
A fun sparkler, with the addition of fresh, sweet wild strawberry flavours



MARCO PIERRE WHITE'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.

- 🍷 **JEAN-LUC COLOMBO MARCO PIERRE WHITE BLANC** Bottle **30.95**
Made from Vermentino with a splash of Sauvignon Blanc. Cracking with seafood or on its own
- 🍷 **JEAN-LUC COLOMBO MARCO PIERRE WHITE ROSÉ** Bottle **30.95**
Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean
- 🍷 **JEAN-LUC COLOMBO MARCO PIERRE WHITE ROUGE** Bottle **30.95**
Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit

LIGHT, DELICATE WHITE

Brilliant with seafood and light salads

- 🍷 **PINOT GRIGIO**, Parini, delle Venezie, Italy 175ml **5.05** / 250ml **7.10** / Bottle **20.50**
Refreshing expression of global superstardom
- 🍷 **SOAVE**, Bolla, Italy Bottle **24.50**
Ol' Blue Eyes, Frank Sinatra's favourite wine
- 🍷 **FRASCATI SUPERIORE**, Fontana Candida, Lazio, Italy Bottle **27.95**
One of the great appeals of a Mediterranean diet
- 🍷 **GAVI**, Ca' Bianca, Piemonte, Italy 175ml **7.15** / 250ml **10.10** / Bottle **29.50** MR
Sophia Loren, grace, elegance and sophistication

RACY, ZESTY WHITE

Perfect with chicken, fish and spice

- 🍷 **TREBBIANO DEL RUBICONE**, Parini, Italy Bottle **22.95**
Light and gently aromatic. Wonderful with seafood
- 🍷 **SAUVIGNON BLANC**, Grave del Friuli, Borgo Tesis, Fantinel, Italy 175ml **6.90** / 250ml **9.75** / Bottle **28.50**
Bracing Sauvignon Blanc from the hills of northern Italy
- 🍷 **SAUVIGNON BLANC**, Waipara Hills, New Zealand 175ml **7.25** / 250ml **10.25** / Bottle **29.95** ♦
Flying the flag for Marlborough, Sauvignon Blanc and New Zealand

RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta

- 🍷 **CHARDONNAY**, Whispering Hills, California, USA 175ml **5.25** / 250ml **7.40** / Bottle **21.50**
A crisp, refreshing Chardonnay from California's sunny Central Valley
- 🍷 **VERNACCIA DI SAN GIMIGNANO**, MR 175ml **6.45** / 250ml **9.10** / Bottle **26.50**
Trambusti, Toscana, Italy
Tuscany's most celebrated white wine
- 🍷 **ORVIETO CLASSICO SECCO**, Bigi, Italy Bottle **24.95**
Umbria's most famous export. Perfect with pizza, pesci, pasta

OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

- 🍷 **CHARDONNAY**, Tangle Oaks, North Coast, California, USA Bottle **38.00**
Quality, big, oaky, loud Californian Chardonnay

LIGHT RED

Try these with fish, chicken and pizza

- 🍷 **PINOT NOIR**, Del Veneto, Munro, Italy 175ml **5.05** / 250ml **7.10** / Bottle **20.50**
A wonderfully simple introduction to a complex grape
- 🍷 **MONTEPULCIANO D'ABRUZZO**, Parini, Italy Bottle **21.50**
An essential part of a Mediterranean lifestyle

FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

- 🍷 **NERO D'AVOLA**, Solandia, Terre Siciliane, Italy Bottle **22.95**
A Native to Sicily. Give this a go if you're into Shiraz
- 🍷 **MERLOT**, Luis Felipe Edwards, Colchagua Valley, Chile 175ml **5.95** / 250ml **8.40** / Bottle **24.50** ♦
From the slopes of the Andes, a rich, ripe wine, with a smooth finish
- 🍷 **CABERNET SAUVIGNON**, Geysler Peak, California, USA 175ml **6.55** / 250ml **9.25** / Bottle **26.95**
Typically laid back and easy to drink. Ripe fruit with a whiff of oak
- 🍷 **CHIANTI CLASSICO**, La Pievenella, MR 175ml **6.90** / 250ml **9.75** / Bottle **28.50**
Trambusti, Toscana, Italy.
From the best vineyards in Chianti, a classic, historic wine

SPICY, PEPPERY RED

Complement steak, lamb and burgers

- 🍷 **PRIMITIVO DEL SALENTO**, Uno Due, Cinque, Feudi Salentini, Italy Bottle **30.95** MR
Powerful and fuller bodied, it'll take you neatly through to cheese
- 🍷 **VENETO**, Passori Rosso, Italy 175ml **7.25** / 250ml **10.25** / Bottle **29.95**
Passori is one of the shining stars of this new list and highly recommended
- 🍷 **BARBERA D'ASTI**, Casa Sant' Orsola, Piemonte, Italy 175ml **6.30** / 250ml **8.90** / Bottle **25.95**
If you are going to try something different today, let it be this wine. Simply stunning
- 🍷 **ZINFANDEL**, Vendange, California, USA Bottle **22.95**
Eminently Californian. Anything from the chargrill goes
- 🍷 **MALBEC, BARREL SELECTION** 175ml **8.20** / 250ml **11.60** / Bottle **33.95** ♦
Salentein, Valle de Uco, Mendoza, Argentina
Loves steak the same way that you do

OAKY RED

These wines love lamb and steak, though not seafood

- 🍷 **CABERNET SAUVIGNON**, The Federalist, Lodi, California, USA Bottle **39.50**
Beautifully crafted Cabernet Sauvignon, rich, dark, with spicy, balanced oak
- 🍷 **AMARONE DELLA VALPOLICELLA CLASSICO**, Bolla, Italy Bottle **57.00** MR
Rich, elegant and refined, a perfect chaperone to red meat

ROSÉ WINE

Pair with lighter food flavours

- 🍷 **PINOT GRIGIO**, Parini, Rosé, delle Venezie, Italy 175ml **4.80** / 250ml **6.75** / Bottle **19.50**
Pink Pinot Grigio. Nothing not to like really
- 🍷 **WHITE ZINFANDEL**, Vendange, California, USA 175ml **5.50** / 250ml **7.75** / Bottle **22.50**
All packaged up as the Californian version of strawberries and cream

NOT FORGETTING DESSERT...

- 🍷 **VIN SANTO DEL CHIANTI SERELLE**, Ruffino, Italy 50ml **4.25** / 37.5cl Bottle **27.00**
- ♦ **GRAHAMS LBV PORT** 50ml **3.25** / Bottle **39.50**

Key: MR Marco Recommends 🍷 By the glass (125ml available on request) ♦ Guest wine from Marco's Steakhouse menu

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