

marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

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

FRESHLY BAKED BREAD

ROSEMARY FOCACCIA (ve)
extra virgin olive oil 4.95

GARLIC PIZZA BREAD (v)
fresh rosemary 4.95
add mozzarella 1.00 / tomato & basil 1.00

APPETISERS

CRISPY CHICKEN CRUNCH
carrot julienne, herb mayo 7.95

CRISPY CALAMARI
lemon mayo dip, fresh lemon 8.50

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

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

BLACKENED JUMBO SHRIMPS
creole mustard dip 13.50

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

AMERICAN STYLE NACHOS (v)
jalapeños, sour cream, cheese sauce, chilli,
guacamole, red onion 7.95
add BBQ braised chicken 8.95

BOSTON CHILLI CRAB CAKE
herb mayo 8.50

ZUCCHINI FRITTI (v)
crispy courgette fries, lemon mayo 4.95

SALADS

PANZANELLA SALAD (v)
fresh basil, capers, cherry tomatoes,
croutons, red onion, merlot dressing
6.95 / 10.95
add chicken 2.00 / 3.00
add prawns 3.00 / 5.00

AVOCADO CAESAR SALAD
garlic, anchovies, Parmesan, cos lettuce,
boiled hen's egg, croutons 6.95 / 10.95
add chicken 2.00 / 3.00
add prawns 3.00 / 5.00

GREAT AMERICAN CHOP SALAD (v)
beetroot, avocado, tomato, spring onions,
radish, cucumber, cos lettuce, boiled hen's
egg, salad cream, fresh herbs 6.95 / 10.95
add chicken 2.00 / 3.00
add prawns 3.00 / 5.00

FINEST QUALITY STEAKS

Grass fed beef, New York fries and roasted vine tomatoes

8oz FILLET 28.50 | 8oz SIRLOIN 22.95

8oz RIBEYE 23.95

peppercorn sauce 3.50 | blue cheese sauce 3.50 (v)

TOPPINGS

New Orleans onion rings, Mustard mayonnaise,
Monterey Jack cheese 3.50 (v)

Alex James Blue Monday cheese, pancetta 3.50

Blackened jumbo shrimp, in garlic butter 5.50

Great American pancetta, Monterey Jack cheese 3.50

FRESHLY GROUND BURGERS

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

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

THE ALEX JAMES
Blue Monday cheese, pancetta 14.95

THE PLT
pancetta, lettuce, tomato, mayonnaise 14.50

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

AL FORNO

MAC AND CHEESE AL FUNGI (v)
grilled wild mushrooms, aged Italian cheese 12.95
add BBQ braised chicken 14.95

LASAGNE RAGU ALLA BOLOGNESE
béchamel, Parmesan 13.95

CANNELLONI SPINACH AND RICOTTA (v)
creamy cheese sauce, aged Italian cheese 12.50

HICKORY SMOKED BABY BACK RIBS
New York fries, BBQ sauce, Russian coleslaw 17.50

BAKED SALMON FILLET
Tuscan bean ragu, herb crust 16.50

add garlic ciabatta to any Al Forno dish 3.50

SALTED ALMONDS (ve)
3.75

PASTAS

SPAGHETTI CARBONARA
free range eggs, Parmesan,
smoked bacon, fresh herbs 11.95

BOLOGNESE RIGATONI
ragù alla Bolognese, Parmesan 12.50

SPICY SHRIMP AND CRAB PENNE
pomodoro, coriander 17.50

AMERICANO MEATBALL SPAGHETTI
pomodoro, meatballs, garden peas 13.95

MILANESE LINGUINE
breaded chicken fillet, pomodoro,
fresh basil 14.50

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

add garlic ciabatta to any pasta dish 3.50

SOURDOUGH PIZZA

MARGHERITA (v)
mozzarella, tomato, fresh oregano 10.50

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

AMERICAN HOT
Perinelli & Mr White's garlic and pepper
salami, tomato, mozzarella, red chillies 12.95

ROMANA
anchovies, capers, black olives, tomato,
mozzarella 11.50

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

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

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

SIDES

New York fries, rosemary crystal salt
(ve) 3.50

Sweet potato fries (ve) 3.95

Cajun fries 3.50 (v) • Garlic ciabatta (v) 3.50

Crispy onion rings, mustard mayo (v) 3.50

Russian coleslaw (v) 3.50

Rocket and Parmesan salad 3.95

Baked mac 'n' cheese (v) 3.95

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. (V) does not contain meat. (VE) does not contain any animal products. Supplements apply to some dishes for dinner inclusive guests.

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CHAMPAGNE, PROSECCO AND SPARKLING WINE

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

DRY, DELICATE WHITE

Brilliant with seafood and light salads

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





RACY, ZESTY WHITE

Perfect with chicken, fish and spice

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



RIPE, FRUITY WHITE

Work well with poultry, pork and creamy pasta






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

OAKY WHITE

Enhanced by creamy sauces, rich fish, pork and poultry

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

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.

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

LIGHT RED

Try these with fish, chicken and pizza

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

FRUITY, MEDIUM RED

We recommend these with burgers, steak and pork

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




SPICY, PEPPERY RED

Complement steak, lamb and burgers

Veneto , Passori Rosso, Italy <i>Rich, smooth red wine, showing plum and dried fruit</i>		175ml 7.70 / 250ml 10.90 Btl 31.95
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Marco's choice

Primitivo Del Salento , Uno Due, Cinque, Feudi Salentini, Italy <i>Ripe plum, cherry jam and cocoa</i>		Btl 29.50
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Barbera d'Asti Superiore , Ca' Bianca, Piemonte, Italy <i>Sweet, spice with floral and red fruit notes</i>		175ml 7.25 / 250ml 10.25 Btl 29.95
Syrah Lazio Siroe , Fontana Candida, Italy <i>Soft cherry fruit with licquorice and white pepper notes</i>		Btl 27.95
Los Intocables San Juan Black Malbec , San Juan <i>Argentinian. Red cherries, caramel and vanilla. Malbec aged in Bourbon barrels</i>	 	175ml 7.25 / 250ml 10.25 Btl 29.95





OAKY RED

These wines love lamb and steak

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

ROSÉ WINE

Pair with lighter food flavours

Pinot Grigio , Parini, Rosé, delle Venezie, Italy <i>Delicate and fruity bouquet; soft and fresh</i>	 	175ml 5.60 / 250ml 7.90 Btl 22.95
White Zinfandel , Lavender Hill, California, USA <i>Medium-dry, plenty of watermelon, strawberry and redcurrant</i>		175ml 5.15 / 250ml 7.25 Btl 20.95
Côtes de Provence Rosé Classic , Mirabeau Rosé, France		Btl 34.50
Côtes de Provence Rosé Pure , Mirabeau Rosé, France		Btl 35.50

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.