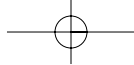


Trattoria
**SAN
MARCO**
Ristorante
e Pizzeria

www.sanmarcogroup.co.uk



La famiglia Bragagnini welcome you to Trattoria San Marco.

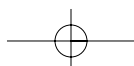
Our menu offers something for everyone, with a wide range of both modern and classic Italian dishes, prepared in our open kitchen using only the finest ingredients.

We prepare and use Italian ingredients whenever possible, and all the dishes are made to authentic Italian recipes.

We strive to source the finest ingredients both from Italy and locally, we believe the better quality of raw ingredient the finer the end result on the plate.

We hope you get as much pleasure eating our food as we do.

Buon appetito!



APPETIZERS

bowl of olives a selection of olives marinated in herbs	3.70
focaccia rosmarino rosemary, olive oil and sea salt	4.20
garlic bread	4.20
garlic bread with tomato	4.50
garlic bread mexicano onions, tomato and chilli	4.50
garlic bread with cheese	4.70

ANTIPASTI

caprese salad (v) mozzarella, tomato and basil salad	6.60
cocktail di gamberi prawn cocktail served on salad leaves with marie rose sauce	5.90
funghi ripieni (v) mushrooms filled with garlic butter and breadcrumbs	5.90
pâté della casa homemade pâté	5.70
melone fantasia (v) seasonal melon and exotic fruits served with a fruit coulis	4.90
spicy chicken wings served in a garlic and fresh chilli sauce	5.90
minestrone alla paesana (v) freshly made Italian vegetable soup	4.20
fegatini alla veneziana chicken livers sautéed with onions and chilli	6.50
a.m.b. avocado, mozzarella and crispy bacon salad served with an olive oil and balsamic dressing	6.80
spare ribs pork ribs in a barbecue sauce	7.50
bresaola cured Italian beef with parmesan shavings and olive oil	6.50
calamari fritti deep fried squid served on salad leaves with tartare sauce	7.50
crayfish orientale crayfish tails served hot in a ginger and spring onion sauce	6.70
prosciutto crudo e melone san daniele gran riserva cured ham, fresh melon and exotic fruits	6.90
smoked chicken and duck salad served with a balsamic vinegar and olive oil dressing	6.90
brie deep fried brie served with cranberry sauce	5.90

black pudding and salami bruschetta black pudding and salami, pan fried with balsamic vinegar, caramelised onions and served on toasted bread	6.90
seafood antipasto a selection of smoked, marinated and fresh seafood	7.50
Italian antipasto a selection of cured Italian meats and olives marinated in fresh herbs	7.50
fresh asparagus served with parma ham, roast peppers and parmesan shavings	6.90
warm goats cheese (v) on a large field mushroom and crouton of polenta with a pesto dressing, topped with roasted vegetables, served on a bed of salad leaves	6.90

PASTA

vegetarian lasagne (v) layers of pasta with mediterranean vegetables	9.50
lasagne layers of pasta with bolognese sauce	9.50
cannelloni layers of pasta rolled and filled with meat and spinach	9.50
tortellini alla crema meat filled pasta in a cream, ham and mushroom sauce	8.70
spaghetti alla bolognese pasta served with traditional Italian ragù	8.50
fettuccine al salmone pasta ribbons in a light cream sauce with fresh salmon, smoked salmon, sun dried tomatoes and basil	8.90
penne all'arrabbiata pasta tubes in a spicy salami, peppers and tomato sauce	8.90
ravioli al granchio large crabmeat filled ravioli, served in creamy tomato, crayfish and basil sauce	9.90
ravioli alla toscana large wild mushroom filled ravioli served in a creamy porcini and pancetta sauce	9.90
tortelloni di ricotta e spinaci (v) pasta parcels filled with spinach and ricotta cheese in a cream sauce	8.90
fusilli all'amatriciana pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	9.90
gran spaghetti pescatore spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	12.90

PIZZE

margherita (v) the classic mozzarella, tomato and oregano pizza	7.50
romana cooked ham and mushrooms	8.70
napoletana olives and anchovies	7.90
pescatore a selection of seafood	9.50
quattro stagioni ham, artichokes, onions and mushrooms	8.90
vegetarian (v) freshly grilled aubergine, courgettes, peppers and asparagus	8.90
funghi (v) mushrooms	8.50
diavola spicy salami	9.50
prosciutto cooked ham	8.50
tonno tuna and onion	8.50
hawaiian ham and pineapple	8.50
zingara chicken and sweetcorn	9.50
orchard roquette leaves, san danielle gran riserva prosciutto and parmesan shavings	9.70
papera smoked chicken, smoked duck and sun dried tomatoes	8.90
thai prawns, chicken, garlic, peppers and fresh chilli	8.90
contadina chicken, peppers, spicy salami, salame rustico and pancetta	8.90
all our pizzas have a mozzarella and tomato base	
extra toppings	1.00

MAIN DISHES

crespelle orchard folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce	11.90
stroganoff tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	17.90
pollo mexicana supreme of chicken breast rolled and filled with asparagus and pancetta, served in a tomato, peppers, onions and fresh chilli sauce	14.90
pollo alla valdostana chicken breast cooked in a tomato and cream sauce, topped with san danielle ham and mozzarella	14.90
pollo alla crema chicken breast cooked with onions, mushrooms, white wine and fresh cream	13.90
pollo diane chicken breast cooked with onions, mushrooms and french mustard, finished with cream and wine	13.90
vitello ai funghi pan fried escalopes of veal served in a creamy brandy and wild mushroom sauce	17.80
braised duck leg legs of corn-fed Goosnargh duck served in an orange and apricot sauce	16.90
fracosta al pepe sirloin steak cooked with freshly ground black pepper in a cream and brandy sauce	18.90
steak diane thinly pounded sirloin cooked with mushrooms, onions and french mustard, finished with cream and wine	17.90
sirloin steak	17.90
lamb shank served in a rosemary and red wine sauce	15.90
scaloppine pinocchio escalopes of pork cooked with peppers in a fresh cream and brandy sauce	14.90
spicy pork tender strips of pork, pan fried with field mushrooms, sweet chilli and ginger, served with rice	14.90
medaglioni stilton medallions of beef fillet in a port and stilton sauce	19.50
all appropriate main dishes will be served with potatoes and vegetables of the day	
salad bowl	3.50
french fries	3.50

(v) denotes dishes which are vegetarian

FOR FISH AND OTHER SPECIALITIES PLEASE SEE OUR SPECIALS MENU

SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF

Our extensive menu is complemented by our personally selected wine list. After tasting literally hundreds of wines over the years we only approve a handful for consideration. We taste the bad wine so you don't have to. Salute!

ROSSI (reds)

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|----|--|-------|
| 1 | dolcetto d'alba (lodali)
ripe plums and cherries make this medium-bodied wine an excellent palate pleaser | 16.90 |
| 2 | refosco (zaglia)
intense, herbaceous and winey scent with hints recalling the wild blackberry and soft fruit. Sharp, slightly tannic and pleasingly bitterish flavour | 16.90 |
| 3 | merlot
a deep ruby red wine with a full and fragrant aroma | 17.50 |
| 4 | valpolicella classico (begali)
black olives, spicy undertones and ripe blueberries coat the velvety smooth palate | 17.90 |
| 5 | cabernet (zaglia)
violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood | 19.90 |
| 6 | montepulciano (casale mattia)
deep dark colour with an intense nose, showing a range of ripe cherry, blackberry fruit, coffee and chocolate | 19.90 |
| 7 | merlot (vigna runc)
a herbaceous and fruity merlot finished in oak | 21.90 |
| 8 | chianti classico (rodano)
aromas of dark ripe berries embellished with smoke and earth | 22.90 |
| 9 | valpolicella ripasso (begali)
a good traditional-style valpolicella, with grape skin, damson and light floral and mineral aromas and flavors. Medium bodied, fruit-coated tannins and a mineral finish | 23.90 |
| 10 | morellino di scansano 'bellamarsilia' (poggio argentiera)
if you're a fan of chianti, this is a wine you should try - rich, ripe black cherry and berry flavours that blend into a pleasant tartness | 24.90 |
| 11 | merlot (la roncaia)
ruby red in colour, this is a full, fragrant, very delicate merlot with slight sweet tannins | 24.90 |
| 12 | shiraz (poggio argentiera)
aromas of uncommon depth and complexity; black cherry, plums, earth, underbrush and white pepper | 25.90 |
| 13 | merlot (aldo polencic)
hints of mature cherry with a mineral finish | 26.90 |
| 14 | chianti riserva (rodano)
a single estate reserve aged for three years before coming to market | 28.90 |
| 15 | tigiolo (begali)
big and firm on the palate this blend sings with ripe red currant, blackberries, earth and graphite | 28.90 |
| 16 | barbaresco (lodali)
this wine is the queen to barolo's king, and while not possessing the stronger flavours, will win you over with a keen balance of fruit and earth | 29.00 |
| 17 | rosso (il carpino)
a blend of 80% merlot and 20% cabernet sauvignon aged 18-24 months in slovenian oak barrels, fantastic | 29.00 |
| 18 | barolo (lodali)
rich, dark and deep, a robust, complex, powerful and full-bodied red | 34.90 |
| 19 | amarone (begali)
dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer | 49.00 |

BIANCHI (whites)

- | | | |
|----|--|-------|
| 20 | verduzzo friulano (sweet)
golden in colour, with hints of honey and peach flavours | 16.90 |
| 21 | frascati superiore
light, dry and fruity, easy drinking | 17.50 |
| 22 | sauvignon
medium bodied with good acidity, a good all rounder | 17.50 |
| 23 | chardonnay
a full and pleasant taste with a complex bouquet | 17.90 |
| 24 | pinot grigio
full bodied, with harmonious structure and balance | 18.90 |
| 25 | sauvignon (vigna runc)
a delicate and aromatic wine bursting with the aroma of exotic fruit, yellow peppers and ripe melon | 18.90 |
| 26 | bianco (vigna runc)
a great blend of sauvignon blanc, chardonnay and pinot grigio, lively and fresh with a little oaky softness | 18.90 |
| 27 | chardonnay (vigna runc)
straw yellow in colour with an aroma reminiscent of apples and acacia flowers | 18.90 |
| 28 | pinot grigio (aldo polencic)
fruity, showing soft pear, apple and melon yet still with a little minerality | 18.90 |
| 29 | guazza "vermentino" (poggio argentiera)
this lovely vermentino is fresh, crisp, simple and honest, with notes of stone, fruit, rosemary and sage | 18.90 |
| 30 | fonte 40 (poggio argentiera)
the wine is elegant and refreshing, with the right acidity and a slightly saline twist. Notes of oak add to the complexity | 19.90 |
| 31 | sauvignon (toros)
delicate and well balanced with a nose reminiscent of sage and yellow peppers, remarkably crisp and dry | 19.90 |
| 32 | chardonnay (toros)
an inviting and fine taste of liquorice and honey with a sumptuous bouquet | 19.90 |
| 33 | collio bianco (roncus)
a blend of pinot bianco, friulano and sauvignon, collio bianco is a deliciously crisp, mineral infused and versatile wine | 21.90 |
| 34 | chardonnay (branko)
lightly oaked, bursting with fruit and full of character | 24.90 |
| 35 | my time (scarbolo)
a blend of chardonnay, sauvignon and friulano, rich golden colour, ripe cantaloupe, papaya, and mandarin rind, with notes of millefiori honey | 24.90 |
| 36 | pinot grigio (branko)
hints of melon and green apple, with floral and light spice aromas | 26.90 |

VINI SPECIALI

All our wines are special, we choose only those wines which make the grade and meet our high standards, these are a handful of the ones we feel set the benchmark for Italian winemakers.

BIANCHI SPECIALI (special wines)

- 52 **tocai friulano (aldo polencic)** 19.90
preferred to pinot grigio by many of those in the know, intense, persistent and fruity with a slightly smoky note
- 53 **pinot bianco (aldo polencic)** 24.90
dry, soft and full-bodied with a vanilla note and a very long finish
- 54 **ribolla gialla (il carpino)** 28.00*
this grape is grown exclusively in the collio hills of friuli - distinctive, tangy, forceful, ribolla flavours of baked apricots and dry dusty earth
- 55 **bianco (il carpino)** 28.00*
a blend of chardonnay, ribolla gialla and sauvignon, gentle, full bodied and persistent in flavour
- 56 **bianco 'vecchie vigne' (roncus)** 29.90
a blend of tocai, malvasia and ribolla, matured in slovenian oak for one year, fantastic
- 57 **malvasia (il carpino)** 29.90*
bright yellow in colour the bouquet is winy with hints of green pepper
- 58 **kaplja (damijan)** 29.90*
creamy, silky textured, sweetly scented, though rigorously dry on the palate, add to this intense orange blossoms and you have only the beginning of the description of this outstanding wine!
- 59 **torre pieve "chardonnay" (tenuta santa maria)** 29.90
an intense aroma of fresh fruit, typical of chardonnay, toasted aromas of vanilla, the smell of citrus, hazel-nuts and melted butter
- 60 **gaiospino fumé (fattoria coroncino)** 32.00*
bright yellow gold in colour with a rich creamy nose and nutty notes. Very full and powerful palate with deep and concentrated flavours

ROSSI SPECIALI (special reds)

- 61 **rosso (branko)** 33.00
a fantastic, well balanced blend of merlot & cabernet sauvignon, fresh, with raspberry & blueberry on the nose, elegant black cherry on the palate
- 62 **barbera vignot (cascina morassino)** 35.00
barbera was once the wine you drank while waiting for the barolo to become ready, not anymore nice mature feel to the nose of this barbera with restrained black fruits, some tobacco and a perfumed tarcy minerality. Very impressive
- 63 **celtico (moschioni)** 36.90
50% merlot and 50% cabernet - pitch black in colour with sweet, smoky notes of cassis, cherry and wet earth, excellent
- 64 **real (moschioni)** 37.90
50% Tazzelenghe, 25% Cabernet Sauvignon, 25% Merlot - a deep, inky purple, reveals earthy, exotic aromas laced with suggestions of blackberry jam, violets, spices, minerals, liquorice and mint. Supremely expressive wine packed with vibrant fruit

- 65 **capatosta (poggio argentiera)** 42.00
deep purple in the glass, thick, deep purples to the edges. Explosive nose, super ripe, dark cherry, plums, vanilla, oak, very "chianti" on the nose
- 66 **finisterre (poggio argentiera)** 49.00
warm, curranty spice-fruit aromas with slightly burnt edges. Ripe and nicely textured with a good, rich mid-palate and a clean, oaky finish
- 67 **brunello di montalcino cupio (pinino)** 49.00
full, round and silky aromas of blackberry and plum. Full bodied elegance with fine tannins and spicy oak notes
- 68 **barbaresco ovello (cascina morassino)** 59.00
barbaresco is now beginning to be recognised in its own right as slightly lighter in weight and more elegant style of the nebbiolo variety. A full-bodied big wine with great balance
- 69 **amarone ca bianca (begali)** 69.00
made from grapes harvested in begali's special monte ca bianca vineyard, aged for four years in casks. Warm, solid and robust, an exceptional amarone
- 70 **rubrum (il carpino)** 75.00
made from a selection of merlot grapes rubrum is highly acclaimed and greatly appreciated and has won carpino several accolades, refined in large wooden casks

LE BOLLICINE (sparkling)

- 37 **prosecco** 24.90
- 38 **pink prosecco** 26.90
- 39 **house champagne** 29.00
- 40 **perrier-jouët** 47.00
- 41 **veuve clicquot yellow label** 55.00
- 42 **bollinger** 59.00
- 43 **laurent perrier brut rosé** 79.00
- 44 **dom perignon (moet et chandon)** 149.00

VINO DA TAVOLA (house wine)

- 50 **red or white (75cl)** 13.90
- 51 **rosé (75cl)** 16.50

* Every so often, you may see a label announce that the wine is unfiltered; basically this is an explanation for the wine's lack of clarity. For many years, wineries have used techniques to make a wine appear crystal-clear. This makes for a more attractive product as you can see right through them. However, these filtering processes also remove elements that affect the flavours and aromas of a wine, so some winemakers choose not to filter. They believe that filtering strips the wine of its full character and complexity, avoiding filtering also maintains organic status. We are great advocates of these unfiltered, organic wines and enjoy their richer and fuller flavour.

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