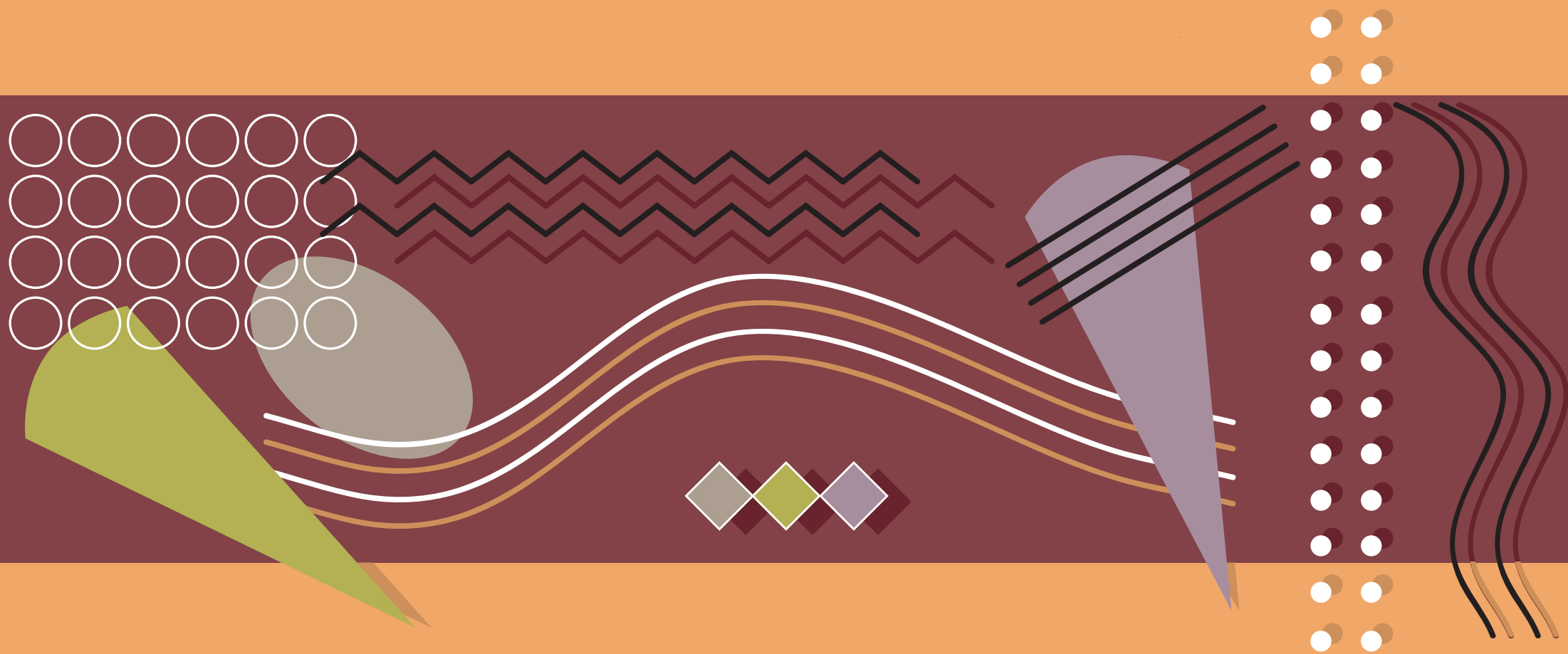


*Trattoria*  
**SAN | MARCO**

RISTORANTE & PIZZERIA  
ESTD 2008



## STARTERS

### fresh oysters

two fresh oysters, served on a bed of crushed ice, with lemon, tabasco and a shallot vinaigrette

### minestrone soup (v)

Italian vegetable soup

### spicy chicken wings

pan fried with garlic, chilli and peppers

### fegatini alla veneziana

chicken livers sautéed with onions and chilli

### a.m.b.

avocado, mozzarella and crispy bacon salad

### fish cake

served with sweet chilli mayonnaise

### melone fantasia (v)

seasonal melon and exotic fruits served with a fruit coulis

### pigeon saltimbocca and apricot salad

pigeon breast, wrapped with speck and sage, served with toasted pine nuts, apricots and mixed leaves

### bruschetta classica

toasted bread, topped with tomatoes, basil and garlic

### hot smoked salmon salad

Scottish hot smoked salmon flakes, with mixed leaves and a whole grain mustard dressing, served with pan carasau

### smoked chicken and duck salad

served with balsamic vinegar and olive oil dressing

### tempura king prawns

served with a sweet chilli mayonnaise

### Italian antipasto

cured Italian meats with leaves and olives

### goats cheese (v)

on a large field mushroom and crouton of polenta, with a pesto dressing, roasted vegetables and salad leaves

### mussels alla crema

fresh mussels, white wine, garlic, cream and onions, served with crusty bread

### williams salad (v)

pear, walnut and stilton salad served with a honey and citrus dressing

### soup of the day

please ask

### deep fried brie

served with cranberry

### black pudding & salami bruschetta

pan fried with balsamic vinegar, caramelised onions and served on toasted bread

### pâté della casa

homemade pâté served with toasted bread

### funghi ripieni (v)

button mushrooms filled with garlic butter and breadcrumbs

### mari e monte

prawns, crayfish and wild mushrooms sautéed in a creamy garlic and wine sauce, served on toasted bread

### oysters rockefeller

two Colchester oysters oven baked with crispy pancetta, speck, cream, parmesan and spinach

## MAIN DISHES

### duck leg

served in an orange and apricot sauce

### caesar salad milanese

pan fried breaded chicken breast, crispy pancetta, anchovies, salad leaves, croutons, Caesar dressing

### miso-marinated cod

oven roasted cod fillet, served with pak choi and spinach

### steak diane

thinly pounded rump steak, cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine

### polpo al tartufo

grilled octopus with a truffle and parmesan sauce, served with a truffle mash

### pollo boscaiola

chicken breast cooked with tomato, onions, mushrooms, peppers, garlic, wine and herbs

### salmon fillet

oven roasted fillet of salmon, with anchovies, cherry tomatoes, in a crayfish and thermidor sauce

### pigs cheek

slowly braised and served with horseradish mash in a rich red wine reduction

### swordfish mediterranean

grilled swordfish steak served with capers, olives and a lemon butter sauce

### spicy chicken

tender strips of chicken, pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice

### barnsley lamb chop

grilled lamb loin served in a minted gravy

### belly pork

slow roast and served with an apple cider sauce

### pheasant toscana

pheasant breast, pan fried with lardons of pancetta, wild mushrooms and red wine, served with a truffle filled ravioli

## PASTA

### crepelle orchard

folded pancake filled with chicken, ham and spinach, finished in a creamy cheese sauce

### vegetarian lasagna (v)

layers of egg pasta with mediterranean vegetables

### tortelloni ricotta

pasta parcels filled with spinach and ricotta served in a cream sauce

### fusilli all'amatriciana

pasta served in a smoked ham, Italian sausage, spicy salami and tomato sauce

### fettucine pesto e gamberetti

pasta ribbons cooked with prawns, white wine, sundried tomatoes and a rocket pesto

### lasagna

layers of pasta with bolognese sauce

### ravioli al granchio

large crabmeat filled ravioli, served in a creamy tomato, crayfish and basil sauce

### gnocchi alla sorrentina

tender potato dumplings with tomato, mozzarella and basil

### tagliolini san daniele

long thin strips of pasta, in a rich cream, san daniele ham and parmesan sauce

### casarecce 'alfredo'

rustic neapolitan pasta pieces cooked in tomato and fresh cream, with chicken, ham, peas and a hint of chilli

### risotto

please ask for our risotto of the day

## PIZZE

### pizza margherita (v)

the classic, tomato, mozzarella and oregano

### pizza romana

ham and mushrooms

### pizza tonno

tuna and onion

### pizza diavola

with spicy salami

### pizza hawaiian

ham and pineapple

### pizza vegetarian (v)

mediterranean vegetables

### pizza pollo piccante

with cajun spiced chicken, peppers and red onion

## DESSERTS

(£1.00 supplement with ice cream)

### lemon crunch cheesecake

### sticky toffee pudding

### chocolate fudge cake

### Italian bread and butter pudding

served warm with vanilla sauce

### homemade tiramisu

### coffee renoir

### mixed berry meringue nest

berry compote, fresh meringue and whipped cream

### crème brûlée

### selection of ice cream

## SIDE ORDERS

bowl of olives	3.90
garlic bread	5.30
garlic bread with tomato	5.30
garlic bread mexicano	5.50
onions, tomato, fresh chilli and garlic	
garlic bread speciale	5.70
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	5.90
french fries	3.50
san marco fries	3.90
parmesan and truffle oil	
house salad	3.90

MAIN COURSE PLUS  
STARTER OR DESSERT

£15.90

3 COURSES

£19.90

OFFER AVAILABLE  
MONDAY-FRIDAY 12-2PM  
MONDAY-THURSDAY 6-10PM  
SATURDAY 12-5PM

all appropriate main dishes will be served  
with potatoes and vegetables of the day

(v) denotes dishes which are vegetarian