DESSERTS
£1.00 supplement with ice cream

chocolate fudge cake
chocolate sponge, with a cocoa fudge cream
lemon crunch cheesecake
tangy and light on a crumbly base
coffee renoir
dessert with puffed choux pastry filled with crème patissière and whipped cream, topped with a cocoa flavoured string
sticky toffee pudding
served warm with butterscotch sauce
tiramisu della casa
classic homemade Italian dessert
meringue nest
meringue with berry compote and whipped cream
panettone pudding
Italian bread and butter pudding served warm with vanilla sauce
crème brûlée
rich custard base topped with a contrasting layer of hard caramel
San Marco sundae (contains nuts)
vanilla and chocolate ice cream, with crushed flaked, chopped nuts, maple syrup & chocolate sauce, topped with whipped cream & hundreds and thousands
affogato
vanilla ice cream, drenched in espresso topped with crushed amaretti biscuits
cantuccini
twice baked Italian biscuits served with a glass of Italian pudding wine
selection of cheeses (please allow 10 mins)
2 scoops 4.00 3 scoops 5.00
served with crackers and biscuits
ice cream
2 scoops 5.00
selection of ice cream
chocolate, strawberry, fererro rocher, cookies and cream
frozen yoghurt
strawberry and kiwi fruit
sorbet
mango and passion fruit or lemon
DESSERT WINE
verduzzo (agligio) 125ml
golden in colour, with hints of honey and peach flavours
recioto 2003 (begali) 50ml
dark ruby red in colour, intense aroma with warm, sweet, full-toned flavour, perfect with cheese

COFFEE
black, white
espresso
large espresso
cappuccino
latte
hot chocolate
chocolate, whipped cream & marshmallows
liqueur coffees
your choice of liqueur with coffee and cream float - Irish, French...

TEA
English breakfast, earl grey, green tea, peppermint, camomile

STARSERS
fresh oysters
two fresh oysters, served on a bed of crushed ice, with lemon, tabasco and a shallot vinaigrette
oysters calabrese
two fresh oysters, ovenbaked with shallots, nduja and breadcrumbs
bruschetta capra
toasted bread with grilled goat cheese, honey, raisins and walnuts
bruschetta classica
toasted bread with chopped tomatoes, garlic, basil and olive oil
spicy chicken wings
pan fried with garlic, chilli and peppers
fegatini alla veneziana
chicken livers sauteed with onions and chilli
a.m.b.
avocado, mozzarella and crispy bacon salad
fish cake
served with sweet chilli mayonnaise
calamari fritti
dee fried squid served on salad leaves with tartar sauce
pigeon
pigeon breast, sauteed with chorizo and black pudding, served with squash puree (may contain eggs)
crispy duck salad
spicy fried shredded gosnach duck, hoisin and sesame, served with lettuce, chilli and carrot salad
tempura king prawns
served with a sweet chilli mayonnaise
Italian antipasto
cured meats with leaves and olives
goats cheese (v)
on a large field mushroom and crust of polenta, with a pisto 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
derfried 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, wild mushrooms and spring onions, sautéed in a creamy garlic and wine sauce, served on toasted bread
carpaccio di fassona
thickly sliced marinated fassona beef served with rocket and parmesan shavings
MAIN DISHES
duck leg
served in an orange and apricot sauce
cesar salad milanesse
pan fried breaded chicken breast, crispy pancetta, anchovies, salad leaves, croutons, Caesar dressing
sea bass
pan seared seabass fillet served on a bed of sazonal greens with a lemon and herb butter sauce
steak Diane
thirty pounded ramp steak, cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine
salmon
pan roasted salmon fillet served on a bed of sazonal greens with a lemon and herb butter sauce
pollo salt and pepper
chicken breast cooked with a wholewheat spinach, garlic, salt, pepper, white wine and fresh chilli
pigs cheek
slowly braised and served with horseradish mash in a rich red wine reduction
tuna
grilled salmon grade tuna steak served on a bed of stir fried vegetables with sweet black pepper dressing
cod
oven roasted cod fillet served with creamy seafood sauce and crispy chives
fish pie
a selection of seafood, peas, cream and leek, topped with mash and parmesan gratin
spicy chicken
fender strips of chicken, pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice
lamb herry
cooked in a rich minted red wine sauce served with creamy mash
saliscia fritulana
grilled sausage from friuli, caramelised onions, red wine gravy and whole grain mustard mash
peasant toscana
peasant breast wrapped in speck, pan fried and served in a wild mushroom sauce with wilted spinach and mushroom ravioli
PASTA
crespelle orchard
folded pancake filled with chicken, ham and spinach, finished in a creamy cheese sauce with a hint of tomato
vegetarian lasagna (v)
leaves of egg pasta with mediterranean vegetables
tortellini ricotta
pasta parcels filled with spinach and ricotta served in a pesto cream with pine nuts and grated pecorino
fusilli all’amaticiana
pasta served in a smoked ham, Italian sausage, spicy salami and tomato sauce
linguini ai gamberetti
linguini pasta cooked with garlic, prawns, courgettes, olive oil and fresh chilli
lasagna
layers of pasta with bolognese sauce
ravioli al granchio
large crabmeat filled ravioli, served in a creamy tomato, crayfish and basil sauce
tagliolini San Daniele
long thin strips of pasta, in a rich cream, San Daniele ham and parmesan sauce
tortellini alla crema
meat filled pasta in a cream in a ham and mushroom sauce
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 contadina
chicken, peppers, spicy salami, salame rustic and pancetta

SIDE ORDERS
bowl of olives
garlic bread
garlic bread with tomato
garlic bread mexicano
onions, tomato, fresh chilli and garlic
garlic bread speciale
chili, rosemary, pancetta, cherry tomatoes
garlic bread with cheese
french fries
san marco fries
parmesan and truffle oil
house salad
rocket and parmesan salad
with cherry tomatoes and balsamic glaze

ALLEGIES AND INGREDIENTS: PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER. WE WILL BE PLEASED TO PROVIDE YOU WITH DETAILED ALLERGEN INFORMATION IF REQUIRED. UNFORTUNATELY IT IS NOT POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF.

Mains
£16.90
3 courses
£21.90
Offer Available Monday Friday 12-2Pm
Saturday 12-5Pm

All appropriate main dishes will be served with potatoes and vegetables of the day.
(v) denotes dishes which are vegetarian