

Trattoria
SAN | MARCO

RISTORANTE & PIZZERIA
ESTD 2008

www.sanmarcogroup.co.uk

STARTERS

- fresh oysters**
two fresh oysters, served on a bed of crushed ice, with lemon, tabasco and a shallot vinaigrette
- 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 sautéed with onions and chilli
- a.m.b.**
avocado, mozzarella and crispy bacon salad
- calamari fritti**
deep fried squid served on salad leaves with tartar sauce
- 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 marinara**
cooked with tomato, garlic, white wine and a hint of chilli
- williams salad (v)**
pear, walnut and stilton salad served with a honey and citrus dressing
- soup of the day**
freshly prepared please ask for today’s soup
- 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
- monkfish taco**
soft tortilla, fried monkfish, guacamole, salsa and crème fraîche
- smoked duck salad**
thinly sliced smoked duck breast, pomegranate, salad leaves with a red wine and orange dressing
- pigeon salad**
pan seared wood pigeon breast, beetroot, goats cheese, walnut crumble and redcurrant dressing
- octopus**
Galician octopus with nduja mash

MAIN DISHES

- duck leg**
served in an orange and apricot sauce
- belly pork veneziana**
slow roasted served with a chicken liver sauce, caramelised onions
- beef goulash**
rump tips marinated with paprika, slowly braised and served with mash
- rump steak al pepe**
thinly pounded rump steak, cooked with freshly ground black pepper in a cream and brandy sauce
- salmon florentine**
pan roasted salmon fillet in a white wine, cream and spinach sauce
- pollo diane**
chicken breast cooked onions, mushrooms and French mustard, finished with brandy, cream and wine
- pig’s cheek**
slowly braised and served with truffle mash in a rich red wine reduction
- spicy chicken**
tender strips of chicken, pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice
- sea bream**
roasted bream fillet, stir fried vegetables, ginger, asian dressing
- lemon sole**
fillet of lemon sole served with a lemon and thyme veloute with herb butter
- caesar milanese**
pan fried breaded chicken breast, romaine leaves, parmesan, crispy pancetta, anchovies, croutons, caesar dressing
- saltimbocca alla romana**
veal escalopes wrapped in speck and sage, served in a butter and white wine sauce

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)**
layers of egg pasta with mediterranean vegetables
- tortelloni ricotta**
pasta parcels filled with spinach and ricotta served in a pesto cream, with pine nuts and grated pecorino
- ravioli tartufo**
pasta parcels filled with white truffle, served with Italian sausage, sautéed wild mushrooms, white wine and parmesan sauce
- spaghetti carbonara**
spaghetti cooked in creamy egg, parmesan, pancetta and black pepper sauce
- casarecce san marco**
's' shaped pasta twists, slow cooked Italian pork rib and sausage sauce, broccoli, sun blushed tomatoes and nduja
- 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
- tagliatelle bolognese**
pasta served with traditional Italian ragu
- 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 vegeterian (v)**
mediterranean vegetables
- pizza contadina**
chicken, peppers, spicy salami, salame rustico and pancetta

DESSERTS

(£1.00 supplement with ice cream)

- banoffee 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	4.90
garlic bread	6.90
garlic bread with tomato	7.50
garlic bread mexicano	7.50
onions, tomato, fresh chilli and garlic	
garlic bread speciale	7.50
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	7.90
french fries	4.50
san marco fries	4.50
parmesan and truffle oil	
house salad	4.50
rocket and parmesan salad	4.50
with cherry tomatoes and balsamic glaze	

MAIN COURSE PLUS
STARTER OR DESSERT

£22.90

3 COURSES

£28.90

OFFER AVAILABLE
MONDAY TO SATURDAY
12PM - 5.00PM

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

(v) denotes dishes which are vegetarian

ALLERGIES AND INTOLERANCES 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.