

## FOR THE TABLE

ROSEMARY FOCACCIA (V)  
Extra virgin olive oil  
5.95 (406 kcal)


MARTINI OLIVES (VE)  
Extra virgin olive oil, fresh herbs  
5.25 (205 kcal)

## SMALL PLATES


Perfect as a starter or to share, we recommend 5 dishes for 2 people.

NEW YORK ITALIAN DOUGH BALLS (V)  
Garlic butter, soft herbs  
6.95 (637 kcal) 

DOUGH BALLS AL FORNO  
Tomato ragù, 'Nduja, aged Parmesan, mozzarella  
7.50 (634 kcal)


GARLIC PIZZA BREAD (V)  
6.95 (374 kcal)   
*With tomato sauce 7.50 (384 kcal)*  
*With mozzarella 7.95 (523 kcal)*

BEETROOT & GOAT'S CHEESE SALAD (V)  
Merlot dressing, candied walnuts  
8.95 (315 kcal) *(VE available)* 

CRISPY CALAMARI  
Tartare sauce, fresh lemon  
9.95 (403 kcal) 

MUSHROOM & ROSEMARY ARANCINI (V)  
Pesto mayonnaise  
9.95 (1160 kcal)

AMERICAN LOADED NACHOS (V)  
Jalapeños, sour cream, cheese sauce, chilli, guacamole, red onion  
9.50 (734 kcal)

CRISPY NEW YORK BUFFALO WINGS  
Blue cheese dip, carrot julienne  
6 wings: 9.95 (546 kcal)   
12 wings: 17.50 (1093 kcal)

AVOCADO CAESAR SALAD  
Anchovies, aged Parmesan, hen's egg, croutons  
8.95 (405 kcal)  
*Add grilled chicken 5.50 (190 kcal)*  
*Add grilled prawns 6.95 (290 kcal)*

LONG CLAWSON BLUE STILTON  
& POACHED PEAR SALAD (V)  
Endive, Merlot dressing, candied walnuts  
Starter: 8.50 (334 kcal) | Main: 16.50 (796 kcal)

CRISPY BLACK TRUFFLE & RICOTTA GNOCCHI (V)  
Aged Italian hard cheese  
9.95 (444 kcal) 

BAKED MEATBALLS  
Rich pomodoro sauce, aged Parmesan  
9.50 (320 kcal)

CRISPY BUTTERFLY PRAWNS  
Garlic mayo, fresh lemon  
10.50 (581 kcal)  
*(Supplement 2.50)* 

# marco's

NEW YORK ITALIAN  
BY MARCO PIERRE WHITE

## NEW YORK GRILL


Finest quality aged Campbell Brothers' meat, chargrilled, sliced & served  
with vine roasted Piccolo tomatoes & watercress

BISTECCA ALLA  
FIORENTINA T-BONE  
*Recommended Medium*  
Koffmann fries, two sauces of your choice  
79.50 (1665 kcal)

TENDERLOIN FILLET  
*Recommended Medium Rare*  
280g 46.50 (487 kcal)  
140g 31.95 (291 kcal)

DELMONICO'S RIBEYE  
*Recommended Medium*  
280g 31.50 (589 kcal)


NEW YORK STRIP SIRLOIN  
*Recommended Medium Rare*  
450g 40.95 (916 kcal)  
225g 28.50 (525 kcal)

STEAK FRITES, GARLIC BUTTER  
*Served Pink or Well-Done*  
*Perfect as a light lunch*  
Butcher's steak, wild rocket, aged Parmesan,  
vintage balsamico, Koffmann fries  
21.50 (1006 kcal)  
*(Supplement 6.00)* 

MIXED GRILL FOR TWO  
Butcher's steak, sticky pork ribs,  
garlic king prawns, grilled chicken  
47.50 (1489 kcal to share)

STEAK & RIBS  
Butcher's steak, sticky pork ribs  
27.50 (624 kcal)

GRILLED SALMON BÉARNAISE  
Roasted Piccolo tomatoes, Koffmann fries  
21.95 (1096 kcal)

THE GREAT AMERICAN  
BURGER  
Melted Monterey Jack, cured bacon,  
sweet pickled cucumber, barbecue glaze,  
iceberg lettuce, beef tomato,  
brioche bun, Heinz ketchup,  
Koffmann fries  
19.50 (1361 kcal)  
*(Supplement 2.50)* 

THE MILANESE BURGER  
Crispy chicken, brioche bun,  
Monterey Jack, garlic mayonnaise,  
beef tomato, crisp lettuce,  
Koffmann fries  
18.95 (1142 kcal) 

STICKY PORK RIBS  
Mop BBQ sauce  
21.50 (619 kcal)

SURF & TURF  
New York strip Sirloin, garlic king prawns,  
chimichurri  
32.50 (669 kcal)

### SAUCES & TOPPINGS


Chimichurri (VE) 3.75 (83 kcal) | Peppercorn 3.75 (97 kcal)  
Clawson Blue Stilton Sauce 3.75 (V) (78 kcal)  
Garlic Parsley Butter (V) 3.75 (290 kcal)  
Garlic King Prawns 6.50 (290 kcal)

## SOURDOUGH PIZZA

MARGHERITA (V)  
Mozzarella, tomato sauce, fresh basil  
13.50 (829 kcal) 


PEPPERONI PICCANTE  
Mozzarella, tomato sauce, spiced pepperoni  
15.50 (1120 kcal) 

MARINARA (VE)  
*The original pizza from Naples*  
Tomato sauce, fresh garlic, oregano  
13.50 (733 kcal) 

GOAT'S CHEESE (V)  
Caramelised red onion, wild rocket, extra virgin olive oil  
14.50 (837 kcal) 

BOLOGNESE  
Ragù alla Bolognese, mozzarella, tomato, red chillies  
15.95 (898 kcal) 

BASILICO (V)  
Buffalo mozzarella, Piccolo tomatoes, fresh basil  
15.50 (888 kcal) 

CALABRESE  
'Nduja sausage, pepperoni, honey, fresh basil  
16.50 (1192 kcal) 


BEEF & BLUE  
Beef steak, Clawson blue Stilton, truffle oil, wild rocket  
17.50 (1116 kcal)  
*(Supplement 2.50)* 

### DIPS FOR CRUSTS

Garlic Mayonnaise (V) (182 kcal) 2.00  
Honey & Mustard Mayonnaise (V) (151 kcal) 2.00  
Chimichurri (VE) (52 kcal) 2.00  
Clawson Blue Stilton (V) (49 kcal) 2.00  
Frank's Buffalo (VE) (7 kcal) 2.00  
Mop BBQ Sauce (VE) (51 kcal) 2.00

## LARGE PLATES

RISOTTO OF WOODLAND  
MUSHROOMS (V)  
Aged Italian hard cheese, soft herbs  
16.95 (1302 kcal)

POLLO MILANESE TAGLIOLINI  
Breaded chicken fillet, tomato ragù, fresh basil, aged Parmesan  
19.50 (945 kcal) 

MIXED MEDITERRANEAN  
VEGETABLE RAVIOLI (V)  
Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
*(Vegan pea & shallot ravioli available 18.95)*  
19.50 (544 kcal) 

CARBONARA  
TAGLIOLINI PASTA  
Hen's egg, aged Parmesan, smoked pancetta  
16.95 (1001 kcal)

GRILLED SEA TROUT ALLA SICILIANA  
Piperade of red peppers, capers, soft herbs  
23.95 (372 kcal)

CLASSIC MAC & CHEESE (V)  
Aged Italian hard cheese, herb breadcrumbs  
14.95 (782 kcal)   
*Add smoked pancetta 2.00 (162 kcal)*

TRADITIONAL BAKED LASAGNE  
Ragù alla Bolognese, aged Parmesan  
17.95 (810 kcal)

BAKED SPINACH &  
RICOTTA CANNELLONI (V)  
Aged Italian hard cheese  
18.50 (633 kcal)

PASTA RAGÙ ALLA BOLOGNESE  
Aged Parmesan  
14.95 (617 kcal) 

POMODORO STROZZAPRETI  
PASTA (VE)  
Tomato ragù, fresh basil  
*Add fresh red chilli for Arrabbiata*  
14.95 (373 kcal) 

## SAVOUR THE SEASON

FRENCH 75  
Laurent-Perrier La Cuvée,  
Beefeater London Dry Gin, lemon juice,  
sugar cane syrup  
*Served in a flute with a  
lemon twist*  
14.45

KIR ROYALE  
Laurent-Perrier La Cuvée, Chambord  
*Served in a flute, no garnish needed -  
we celebrate elegance in simplicity*  
14.95

LAURENT-PERRIER PALOMA  
Laurent-Perrier La Cuvée,  
Olmeca Altos Tequila,  
Franklin & Sons Pink Grapefruit Soda  
*Served over ice in a highball glass  
garnished with grapefruit*  
14.00

THE LAURENT-PERRIER  
CLASSIC  
Laurent-Perrier La Cuvée,  
Martell VS Cognac, Angostura Bitters,  
muddled sugar  
*Served in a rocks glass with  
a sharp orange twist*  
14.45



## JOIN THE REWARDS CLUB

Join the 'Rewards Club' for exclusive 'perks' such as our Birthday Club where you'll receive a complimentary gift on us, during your birthday month. PLUS early access to VIP vouchers, deals and menu launches before anyone else.



SCAN TO SIGN UP

## SIDES

KOFFMANN FRIES (VE) 4.75 (500 kcal)  
SWEET POTATO FRIES (VE) 4.95 (444 kcal)  
TRUFFLE & AGED PARMESAN FRIES 4.95 (482 kcal)  
CRISPY ONION RINGS (VE) 4.75 (357 kcal)  
REMOULADE (V) 4.50 (248 kcal)  
WILD ROCKET, AGED PARMESAN &  
PICCOLO TOMATO SALAD 5.50 (146 kcal)  
BAKED MAC & CHEESE (V) 5.50 (346 kcal)  
PANZANELLA SALAD (VE) 5.95 (77 kcal)  
CREAMED GREEN BEANS (V) 4.75 (96 kcal)  
CHARGRILLED CORN ELOTE (V) 4.95 (236 kcal)

## '1961' MENU

LUNCH (12PM-4.30PM) DINNER (5.30PM-8.30PM)  
2 courses: £20.95 3 courses: £30.00\*  
3 courses: £24.95

Born in 1961, Marco, dubbed the godfather of modern cooking, the first rock star chef, has led the UK Restaurant scene for over 40 years. Celebrate his impact on the dining world with our incredible 1961 set menu.

Monday-Friday, 12-4.30pm (Lunch)  
Monday-Sunday, 5.30pm-8.30pm (3 Courses)\*

\*Available for guests on a dinner, bed and breakfast package only. Dishes marked with '1961' are available on our set menu. For puddings, please see our Pudding menu for options. Some items may include a supplement charge. Please note that the '1961' menu cannot be used in conjunction with any other offer.

 | marcosnewyorkitalian\_  | Marco's New York Italian

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 approximate and uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day.  
(V) Vegetarian. (VE) Vegan.