

SEASONAL COCKTAILS

ST GERMAIN HUGO SPRITZ

St Germain Elderflower Liqueur, prosecco, soda water, lemon, mint
9.95

ST GERMAIN ROSÉ HUGO SPRITZ

St Germain Elderflower Liqueur, rosé wine, soda water, lemon, mint
9.45

BOMBAY SAPPHIRE G&T PERFECT SERVE

Bombay Sapphire Gin, Indian Tonic Water, lime
13.00

GREY GOOSE COSMOPOLITAN

Grey Goose Vodka, Cointreau, cranberry, lime
10.95

BOMBAY SAPPHIRE

GREY GOOSE
VODKA

ST-GERMAIN

SEASONAL SPECIALS

SMALL PLATES

CRISPY BLACK TRUFFLE & RICOTTA GNOCCHI (V)

Aged Italian hard cheese
10.50 (444 kcal)

CLASSIC ITALIAN MEATBALLS

Tomato ragù, garlic butter, sourdough, aged Parmesan
9.95 (559 kcal)

ROASTED VINE TOMATO SOUP (VE)

Basil, croutons
8.95 (241 kcal)

CRISPY BUTTERFLY PRAWNS

Garlic mayo, fresh lemon
10.95 (581 kcal)

LARGER PLATES

POLLO ALLA MILANESE

Wild rocket, aged Parmesan, Piccolo tomatoes, vintage balsamico, extra virgin olive oil, fresh lemon
18.95 (661 kcal)

BAKED SEA BASS FILLETS

Herb butter, fresh lemon, soft herbs
24.95 (556 kcal)

MIXED MEDITERRANEAN VEGETABLE RAVIOLI (V)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs
(Vegan pea & shallot ravioli available)
19.95 (543 kcal)

ROSEMARY
FOCACCIA (V)
Extra virgin olive oil
5.95 (408 kcal)

marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

MARTINI
OLIVES (VE)
Extra virgin olive oil, fresh herbs
5.25 (222 kcal)

NEW YORK GRILL

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

TENDERLOIN FILLET

Recommended Medium-Rare
6oz 32.50 (373 kcal) | 12oz 47.00 (605 kcal)

DELMONICO'S RIBEYE

Recommended Medium
10oz 31.95 (589 kcal)

NEW YORK STRIP SIRLOIN

Recommended Medium-Rare
8oz 28.95 (525 kcal) | 16oz 41.50 (916 kcal)

BUTCHER'S CHOICE

Recommended Pink or Well Done
6oz 21.50 (347 kcal)

SURF & TURF

Tenderloin fillet, garlic king prawns, chimichurri
36.50 (516 kcal)

MIXED GRILL FOR TWO

Butcher's steak, sticky pork ribs, garlic king prawns, grilled chicken
48.50 (1489 kcal)

STEAK & RIBS

Butcher's steak, sticky pork ribs
27.95 (624 kcal)

THE COLONEL BURGER

Pork patty, brioche bun, BBQ glaze, onion rings, Monterey Jack, beef tomato, crisp lettuce, honey mustard sauce, Koffmann fries
17.50 (1630 kcal)

THE GREAT AMERICAN BURGER

Brioche bun, BBQ glaze, cured bacon, Monterey Jack, beef tomato, crisp lettuce, sweet pickled cucumber, Koffmann fries
19.95 (1361 kcal)

THE MILANESE BURGER

Crispy chicken, brioche bun, Monterey Jack, garlic mayonnaise, beef tomato, crisp lettuce, Koffmann fries
19.50 (1620 kcal)

SMALL PLATES

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 (610 kcal)

GARLIC PIZZA BREAD (V)

6.50 (374 kcal)
With tomato sauce 6.95 (386 kcal)
With mozzarella 7.50 (523 kcal)

CARPACCIO OF HERITAGE

BEETROOT SALAD (V)
Goat's cheese, candied walnuts, Merlot vinegar
8.95 (477 kcal)
(VE available)

CRISPY CALAMARI

Lemon mayonnaise, fresh lemon
9.95 (535 kcal)

PORCINI ARANCINI (V)

Pesto mayonnaise
9.95 (1157 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 (V)

Aged Italian hard cheese, hen's egg, croutons, Bellagio dressing
8.95 (306 kcal)

Add grilled chicken 5.50 (296 kcal)

Add grilled prawns 6.95 (387 kcal)

GARLIC JUMBO PRAWNS

Chimichurri, fresh lime
4 prawns: 11.95 (432 kcal)
8 prawns: 20.95 (863 kcal)

SAUCES & TOPPINGS

Chimichurri 3.95 (83 kcal) | Peppercorn Sauce 3.95 (97 kcal) | Clawson Blue Stilton Sauce 3.95 (78 kcal) | Garlic Parsley Butter 3.95 (290 kcal) | Garlic King Prawns 6.95 (387 kcal)

SOURDOUGH PIZZA

MARGHERITA (V)

Mozzarella, tomato sauce, fresh basil
13.95 (829 kcal)

PEPPERONI PICCANTE

Mozzarella, tomato sauce, spiced pepperoni
15.95 (1194 kcal)

MARINARA (VE)

The original pizza from Naples
Tomato sauce, fresh garlic, oregano
13.95 (773 kcal)

GOAT'S CHEESE (V)

Caramelised red onion, wild rocket, extra virgin olive oil
14.95 (837 kcal)

BOLOGNESE

Ragù alla Bolognese, mozzarella, tomato, red chillies
15.95 (958 kcal)

BASILICO (V)

Buffalo mozzarella, Piccolo tomatoes, fresh basil, extra virgin olive oil
15.95 (888 kcal)

CALABRESE

Mozzarella, tomato sauce, 'Nduja sausage, spiced pepperoni, honey, fresh basil
16.50 (1177 kcal)

BEEF & BLUE

Mozzarella, tomato sauce, butcher's beef steak, Clawson blue Stilton, truffle oil, wild rocket
17.50 (1116 kcal)

DIPS FOR CRUSTS

Garlic Mayonnaise (182 kcal) 2.00

Honey & Mustard Mayonnaise (151 kcal) 2.00

Chimichurri (52 kcal) 2.00

Clawson Blue Stilton (49 kcal) 2.00

Frank's Buffalo (7 kcal) 2.00

Mop BBQ Sauce (51 kcal) 2.00



Marco Pierre White is a renowned chef, restaurateur and TV personality. He is arguably the most well-known and highly regarded chef of the modern era and was named the godfather of modern cooking.

He has led the UK restaurant scene for over 40 years and is regarded by many to have single-handedly dragged it to being at the forefront of modern gastronomy.

He trained and helped the careers of many famous chefs including Gordon Ramsay, Heston Blumenthal, James Martin and Jason Atherton, all of whom trained under him.

Marco's imminent success began when, at the age of 19, he went to London to train in classical French cooking with Albert and Michel Roux at Le Gavroche. He later went on to work with Pierre Koffmann at La Tante Claire, Raymond

Blanc at Le Manoir and also with Nico Ladenis of Chez Nico at Ninety Nine Park Lane.

In January 1987, Marco opened Harveys, his first London restaurant. He was awarded his first Michelin star the following year and his second star in 1990. He finally won his third Michelin star in 1995 at The Restaurant Marco Pierre White in the Hyde Park Hotel London, becoming the first British chef and youngest chef worldwide, at the age of 33, to win three stars.

By 1999 Marco had achieved everything a chef would endeavour to become and finally hung up his apron on 23rd December, retiring from the kitchen. He now lives in the country just outside Bath (UK) where he oversees the development of his franchised restaurant concepts including his New York Italian here in London.

© The Estate of Bob Carlos Clarke

SIDES

KOFFMANN FRIES (VE) 4.75 (444 kcal)

SWEET POTATO FRIES (VE) 4.95 (500 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)

ZITINI PASTA MAC & CHEESE (V) 5.50 (276 kcal)

PANZANELLA SALAD (VE) 5.95 (77 kcal)

CREAMED GREEN BEANS (V) 4.75 (96 kcal)

CHARGILLED CORN ELOTE (V) 4.95 (236 kcal)

BE THE FIRST FOR ALL THE LATEST NEWS,
MENU LAUNCHES & EXCLUSIVE OFFERS



Plus your chance to win **£250**
in restaurant vouchers to
spend anywhere across the UK

T&Cs: Valid at Marco Pierre White Restaurants only. Entry valid for Marco Pierre White Restaurants' guests. Subject to availability. No cash alternative. No change given. Winner must be 18 and over. One valid email will be permitted per entry. Voucher must be redeemed by 31st October 2025. Entries close 22nd June 2025. Winner will be contacted by email. No prize alternative.

LARGER PLATES

STICKY PORK RIBS

Mop BBQ sauce
19.50 (578 kcal)

BOSTON CRAB CAKES

Honey & mustard mayonnaise, fresh lime
17.95 (789 kcal)

POMODORO STROZZAPRETI PASTA (VE)

Tomato ragù, fresh basil
Add fresh red chilli for Arrabbiata
15.50 (321 kcal)

CARBONARA TAGLIOLINI PASTA

Hen's egg, aged Parmesan, smoked pancetta
16.95 (946 kcal)

LASAGNE RAGÙ ALLA BOLOGNESE

Aged Parmesan
18.50 (882 kcal)

MACCHERONI PASTA BOLOGNESE

Ragù alla Bolognese, aged Parmesan
15.50 (561 kcal)

BAKED SPINACH & RICOTTA CANNELLONI (V)

Aged Italian hard cheese
17.50 (631 kcal)

SEAFOOD FRITTO MISTO

Boston crab cakes, crispy calamari, butterfly king prawns, lemon mayonnaise
19.50 (1193 kcal)

CLASSIC ZITINI PASTA MAC & CHEESE (V)

Aged Italian hard cheese, mozzarella
15.50 (726 kcal)
Add smoked pancetta 3.00 (162 kcal)

mw ^{PwX}

"Cooking is a philosophy, it's not a recipe."

- Marco Pierre White

Instagram | marcosnewyorkitalian Facebook | 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 uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. *Contains alcohol. Adults need around 2000kcal a day. (V) Vegetarian. (VE) Vegan