

marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

“If I had to choose only one cuisine to eat for the rest of my life, it would be Italian. It's the closest to me. My mother was Italian and I spent a lot of time in Italy with her when I was a boy.

Nowadays people like to eat out once, twice or three times a week, even if it's just going somewhere casual. People want affordable glamour and they want some fun. I like casual. I like affordable and I like glamour.

My New York Italian is all about creating a comfortable environment for friends and family to relax and enjoy some of my favourite Italian and American foods, without having to break the bank.”

MARCO

WHILE YOU WAIT

GARLIC PIZZA BREAD with fresh rosemary (v)	3.95
CHEESY GARLIC PIZZA BREAD with mozzarella (v)	4.50
TOMATO PIZZA BREAD sliced beef tomatoes with garlic and fresh rosemary (v)	4.50
NEW AMERICAN STYLE NACHOS with melted cheese, salsa, chillies, sour cream and homemade guacamole (v)	6.25
MARCO'S QUALITY OLIVES (v)	3.75
WARM BAKED FOCACCIA with olive oil and vintage balsamico (v)	4.25
NEW UNION SQUARE CAFÉ BAR NUTS [arguably the world's best nuts] a combination of sweet and spicy nuts inspired by the award winning recipe from Union Square Café in New York (v)	3.75

SHARING BOARDS

NEW THE MONTE CRISTO rosemary focaccia, olive grissini, crushed avocado, caponata, tomato bruschetta, mozzarella (v)	14.50
THE GREAT AMERICAN buffalo wings, sticky BBQ ribs, nachos with melted cheese, salsa, sour cream, chillies and homemade guacamole	14.50
NEW THE LONG ISLAND SEAFOOD PLATTER crispy calamari, grilled jumbo shrimps and crab cakes with sauce rémoulade	17.50

STARTERS

NEW MINISTRONE SOUP with fresh basil (v)	5.95
NEW - NEW ORLEANS CRAB CAKES with sauce rémoulade	8.25
CRISPY CALAMARI with sauce tartar	7.50
NEW BRUSCHETTA with fresh tomato, basil and vintage balsamico (v)	6.25
CRISPY NEW YORK BUFFALO WINGS blue cheese dip	7.95
GRILLED JUMBO SHRIMPS brushed with rosemary and garlic butter	10.75
MARCO'S CAESAR SALAD with anchovies and avocado	6.50
NEW STICKY BBQ RIBS with smoked hickory sauce	7.50
NEW CRUNCHY CHICKEN GOUJONS with aioli	7.25

MAINS

BAKED NEW YORK ITALIAN MEATBALLS served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	11.95	LASAGNE BOLOGNESE AL FORNO served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	12.50
GREAT AMERICAN BEEF BURGER brioche bun with BBQ sauce, crisp bacon, Monterey Jack cheese, beef tomato, iceberg lettuce, served with fries	12.95	8OZ SALMON STEAK ALLA NAPOLETANA cherry tomatoes, green olives, spinach, capers and fresh basil	17.50
NEW THE ITALIAN BURGER brioche bun with smoked mozzarella, beef tomato, sun blushed tomato pesto, served with fries	13.95	NEW SEARED SEABREAM WITH CAPONATA aubergine, capers, tomatoes and fresh herbs	17.25
NEW CHICKEN MILANESE BURGER brioche bun with rocket, cherry tomatoes, Italian dressing and fries with crystal and rosemary salt	12.50	NEW - NEW ORLEANS SEAFOOD SKEWER jumbo shrimp, salmon fillet, calamari with spaghetti Napoletana	17.25
CANNELLONI AL FORNO DI SPINACI E RICOTTA served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	12.25	NEW POLLO ALLA VALDOSTANA roast free range chicken breast, prosciutto, Fontina cheese and spaghetti pomodoro with fresh basil	14.95
HICKORY SMOKED BABY BACK RIBS served on a bed of fries with American slaw	17.25	SPECIALITY PIZZAS OF THE DAY please ask your server for details	

STEAKS

OUR STEAKS COME FROM MASTER BUTCHER CAMPBELL BROTHERS AND ARE AGED FOR 28 DAYS

10OZ RIBEYE STEAK brushed with garlic and rosemary	24.50	BLUE CHEESE PEPPERCORN WILD MUSHROOM	3.25
8OZ FILLET STEAK brushed with garlic and rosemary	28.95	NEW CHIMICHURRI traditional South American spicy sauce	3.50
NEW SURF 'N' TURF 10oz Sirloin with grilled jumbo shrimps in garlic and rosemary butter	29.95		

All served with roasted vine tomatoes and your choice of French fries with rosemary and crystal salt or sweet potato fries

PASTAS

	Starter	Main
MACARONI DI FUNGHI with wild mushrooms in a cep veloutée, topped with a soft poached egg (v)	5.95	9.95
NEW CLASSIC SPAGHETTI NAPOLETANA sauce pomodoro, cherry tomatoes and fresh basil (v)	5.75	9.50
SPAGHETTI BOLOGNESE Malbec braised ragu of beef with fresh thyme	5.95	9.95
PENNE ARRABBIATA sauce pomodoro with fresh chilli (v) [Mild or hot, to your preference]	5.95	9.50
SPAGHETTI AL PESTO GENOVESE with fresh basil	5.75	9.50
SPAGHETTI CARBONARA with crispy pancetta	6.50	10.50
Why not add one of the below to your pasta dish...		
CHICKEN MILANESE chicken breast in crisp bread crumbs		4.00
JUMBO SHRIMPS grilled shrimps in garlic and rosemary butter		6.00
GARLIC CIABATTA (v)		3.00

SIDES

FRIES with fresh rosemary and crystal salt (v)	3.50	ROCKET AND ZARPELLON SALAD vintage balsamico and extra virgin olive oil (v)	3.50
SWEET POTATO FRIES (v)	3.50	BUTTERED SPINACH with chilli and garlic (v)	3.50
NEW POTATOES (v)	3.50	PANZANELLA SALAD cherry tomatoes, capers, red onion, croutons with merlot dressing and fresh basil (v)	3.50
AMERICAN SLAW (v)	3.50	NEW POTATO SALAD with spring onion and chives (v)	3.50
ONION RINGS (v)	3.50	NEW MAC AND CHEESE (v)	3.50
BUTTERED GARDEN PEAS (v)	3.50		
NEW YORK ICEBERG WEDGE SALAD blue cheese dressing (v)	3.50		

SALADS

MARCO'S CAESAR SALAD WITH ANCHOVIES AND AVOCADO	11.75
• add smoked chicken breast	15.95
• add grilled jumbo garlic shrimps	16.50
CLASSIC TUNA NIÇOISE confit tuna, new potatoes, green beans, tomatoes, black olives, Merlot dressing and boiled egg	15.50
PANZANELLA SALAD cherry tomatoes, capers, red onion, croutons with Merlot dressing and fresh basil (v)	10.75
• add confit tuna	14.95
• add smoked chicken	14.50

VAT charged at current rate. A discretionary 10% service charge will be added to your bill.

Food Allergies and Intolerances: Before ordering food and drink please speak to a staff member if you would like to know more about our ingredients.

LEICESTER/BIRM AIR

THE WINE LIST

SPARKLING WINE AND CHAMPAGNE

PROSECCO , Extra Dry, Italy	125ml 5.75 / Bottle 28.00
PINOT GRIGIO , Spumante Rosé, Italy	125ml 6.25 / Bottle 31.00
ROCCO PROSECCO , Superiore di Conegliano e Valdobbiadene Extra Dry Sensational Prosecco. Real quality!	Bottle 34.00
BOTTEGA PROSECCO GOLD , Italy Perfect bubbles, Spectacular bottle	Bottle 44.00
BOTTEGA PROSECCO GOLD ROSE , Italy Dazzling pink fizz with subtle summer fruit	Bottle 46.00
J LEMOINE , Champagne Crisp, dry, refreshing	125ml 7.95 / Bottle 45.00
LAURENT-PERRIER BRUT NV , Champagne Light, elegant and inspired.	125ml 9.75 / Bottle 55.00
LANSON WHITE LABEL , Champagne Rich, lush with a touch of sweetness.	Bottle 64.00 / 150cl 139.00
LAURENT-PERRIER VINTAGE 2006 , Champagne Elegant and refined, reflecting the character of a single year	Bottle 80.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT , Champagne Iconic, unique and distinctive.	Bottle 85.00
LANSON EXTRA AGE BRUT , Champagne Full bodied, complex, exclusive.	Bottle 89.00

LIGHT, DELICATE WHITE

BRILLIANT WITH SEAFOOD, LIGHT SALADS

PINOT GRIGIO , Parini, delle Venezie, Italy Refreshing expression of global superstardom.	175ml 5.35 / 250ml 7.50 / Bottle 21.00
SOAVE , Bolla, Italy Blue eyes. Frank Sinatra's favourite wine.	Bottle 25.00
GAVI , Enrico Serafino, Italy MR Sophia Loren. Grace, elegance and sophistication.	175ml 6.95 / 250ml 9.75 / Bottle 28.50

RACY, ZESTY WHITE

PERFECT WITH CHICKEN, FISH, SPICE

ORVIETO CLASSICO SECCO , Vigneto Torricella, Bigi, Italy Umbria's most famous export. Pizza, pesci, pasta.	Bottle 27.00
SAUVIGNON BLANC , Waipara Hills, New Zealand MR Flying the flag for Marlborough, Sauvignon Blanc and New Zealand.	175ml 7.10 / 250ml 9.95 / Bottle 29.00
SANCERRE , La Gravelière, Joseph Mellot, France Elegance from the traditional home of Sauvignon Blanc.	Bottle 38.00

RIPE, FRUITY WHITE

WORK WELL WITH POULTRY, PORK, CREAMY PASTA

INZOLIA, BORSARI , Terre Siciliane, Italy Some of the simplest things in life, bring the greatest pleasures.	Bottle 17.95
CHARDONNAY , Whispering Hills, California, USA A crisp, refreshing Chardonnay from California's sunny Central Valley.	175ml 4.95 / 250ml 6.95 / Bottle 19.50
CHENIN BLANC , Cullinan View, Western Cape, South Africa Bags of ripe, unoaked Cape fruit.	Bottle 19.95
FIANO DA LUCA , Terre Siciliane, Italy Ripe, colourful wine from the rolling hills of Sicily.	175ml 5.95 / 250ml 7.95 / Bottle 23.00
PINOT GRIGIO , Vendange, California, USA Made by Italians in California, guided by memories of home.	Bottle 25.00
GRILLO BIANCO , Terre Siciliane, Rapitalà, Italy MR A native to Sicily and a cracking wine. Try something a little off the beaten track.	Bottle 29.50

OAKY WHITE

ENHANCED BY CREAMY SAUCES, RICH FISH, PORK, POULTRY

CHARDONNAY , Tangle Oaks, North Coast, USA Quality, big, oaky, loud Californian Chardonnay.	Bottle 36.00
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ROSÉ WINE

PAIR WITH LIGHTER FOOD FLAVOURS

PINOT GRIGIO , Parini, Rosé, delle Venezie, Italy Pink Pinot Grigio. Nothing not to like really.	175ml 4.95 / 250ml 6.95 / Bottle 19.50
WHITE ZINFANDEL , Vendange, California, USA All packaged up as the Californian version of strawberries and cream.	175ml 5.75 / 250ml 7.95 / Bottle 23.00

LIGHT RED

TRY THESE WITH FISH, CHICKEN, PIZZA

CABERNET SAUVIGNON , Borsari, Italy Simple, light and extremely sociable.	Bottle 17.95
PINOT NOIR , Del Veneto, Munro, Italy A wonderfully simple introduction to a complex grape.	175ml 4.95 / 250ml 6.75 / Bottle 19.50

FRUITY, MEDIUM RED

WE RECOMMEND THESE WITH BURGERS, STEAK AND PORK

MONTEPULCIANO D'ABRUZZO , Parini, Italy An essential part of a Mediterranean lifestyle.	Bottle 21.00
MERLOT , Blackstone Winemaker's Select California, USA, Fantastically, juicy-ripe Merlot in true Californian style.	175ml 5.95 / 250ml 8.50 / Bottle 24.50
CABERNET SAUVIGNON , Robert Mondavi Twin Oaks, California From the man who literally catapulted Napa wines onto the world stage.	175ml 6.45 / 250ml 9.10 / Bottle 26.50
CHIANTI SUPERIORE , Il Leo, Ruffino, Italy Making Chianti since 1870, this wine is from the very heart of this historic region.	175ml 6.75 / 250ml 9.65 / Bottle 28.00
GARNACHA, OLD VINE , Pablo, Calatayud, Spain A brilliant example of fresh thinking and modern Spanish winemaking.	Bottle 28.50
CHIANTI SUPERIORE , Ruffino, Italy, in a 1 litre wicker flask MR Nostalgic tradition, quality Chianti in a bottle perfect for larger groups.	Bottle 38.00

SPICY, PEPPERY RED

COMPLEMENT STEAK, LAMB AND BURGERS

SHIRAZ, SHORT MILE BAY , South-Eastern Australia Ripe, peppery spice bomb from South Australia.	175ml 5.35 / 250ml 7.50 / Bottle 21.00
NERO D'AVOLA , Solandia, Terre Siciliane, Italy Another native to Sicily. Give this a go if you're into Shiraz.	175ml 5.35 / 250ml 7.65 / Bottle 21.50
BARBERA D'ASTI SUPERIORE , Casa Sant' Orsola, Italy This Barbera is one of the shining stars of this new list and highly recommended. Banging wine.	Bottle 23.00
PASSORI ROSSO , Veneto, Italy MR If you are going to try something different today, let it be this wine. Simply stunning.	175ml 7.10 / 250ml 9.95 / Bottle 29.00
MALBEC, BARREL SELECTION , Salentein, Valle de Uco, Mendoza, Argentina MR Loves steak the same way that you do.	Bottle 31.00
ZINFANDEL , Ravenswood Old Vine, Lodi County, USA An iconic wine from the self styled 'Godfather of Zin'.	Bottle 33.00

OAKY RED

THESE WINES LOVE LAMB AND STEAK, THOUGH NOT SEAFOOD

PINOT NOIR , Tangle Oaks, North Coast, USA MR This silky, soft, seductive Californian Pinot is right on trend.	Bottle 43.00
AMARONE DELLA VALPOLICELLA CLASSICO , Bolla, Italy Rich, elegant and refined, a perfect chaperone to red meat	Bottle 56.00
BAROLO , Lo Zoccolaio, Domini Villa Lanata, Italy Undoubtedly one of Italy's grandest and most noble of wines.	Bottle 59.00

NOT FORGETTING DESSERT...

VIN SANTO DEL CHIANTI SERELLE , Ruffino, Italy	50ml 3.95 / 37.5cl Bottle 27.00	SANDEMAN TAWNY PORT , Portugal	50ml 3.25 / Bottle 37.00
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Key: **MR** Marco Recommends | **1** By the glass (125ml available on request) | **◆** Guest wine

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