

# 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

<b>GARLIC PIZZA BREAD</b> with fresh rosemary (v)	3.75
<b>CHEESY GARLIC PIZZA BREAD</b> with mozzarella (v)	4.25
<b>TOMATO PIZZA BREAD</b> sliced beef tomatoes with garlic and fresh rosemary (v)	4.25
<b>NEW AMERICAN STYLE NACHOS</b> with melted cheese, salsa, chillies, sour cream and homemade guacamole (v)	5.95
<b>MARCO'S QUALITY OLIVES</b> (v)	3.50
<b>WARM BAKED FOCACCIA</b> with olive oil and vintage balsamico (v)	3.95
<b>NEW UNION SQUARE CAFÉ BAR NUTS</b> [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)	3.50

## SHARING BOARDS

<b>NEW THE MONTE CRISTO</b> rosemary focaccia, olive grissini, crushed avocado, caponata, tomato bruschetta, mozzarella (v)	13.95
<b>THE GREAT AMERICAN</b> buffalo wings, sticky BBQ ribs, nachos with melted cheese, salsa, sour cream, chillies and homemade guacamole	13.95
<b>NEW THE LONG ISLAND SEAFOOD PLATTER</b> crispy calamari, grilled jumbo shrimps and crab cakes with sauce rémoulade	16.95

## STARTERS

<b>NEW MINISTRONE SOUP</b> with fresh basil (v)	5.75
<b>NEW - NEW ORLEANS CRAB CAKES</b> with sauce rémoulade	7.95
<b>CRISPY CALAMARI</b> with sauce tartar	6.95
<b>NEW BRUSCHETTA</b> with fresh tomato, basil and vintage balsamico (v)	5.95
<b>CRISPY NEW YORK BUFFALO WINGS</b> blue cheese dip	7.50
<b>GRILLED JUMBO SHRIMPS</b> brushed with rosemary and garlic butter	10.50
<b>MARCO'S CAESAR SALAD</b> with anchovies and avocado	6.25
<b>NEW STICKY BBQ RIBS</b> with smoked hickory sauce	7.25
<b>NEW CRUNCHY CHICKEN GOUJONS</b> with aioli	6.95

## MAINS

<b>BAKED NEW YORK ITALIAN MEATBALLS</b> served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	11.50
<b>GREAT AMERICAN BEEF BURGER</b> brioche bun with BBQ sauce, crisp bacon, Monterey Jack cheese, beef tomato, iceberg lettuce, served with fries	12.50
<b>NEW THE ITALIAN BURGER</b> brioche bun with smoked mozzarella, beef tomato, sun blushed tomato pesto, served with fries	13.50
<b>NEW CHICKEN MILANESE BURGER</b> brioche bun with rocket, cherry tomatoes, Italian dressing and fries with crystal and rosemary salt	11.95
<b>CANNELLONI AL FORNO DI SPINACI E RICOTTA</b> served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	11.75
<b>HICKORY SMOKED BABY BACK RIBS</b> served on a bed of fries with American slaw	16.75
<b>LASAGNE BOLOGNESE AL FORNO</b> served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	11.95
<b>8OZ SALMON STEAK ALLA NAPOLETANA</b> cherry tomatoes, green olives, spinach, capers and fresh basil	17.25
<b>NEW SEARED SEABREAM WITH CAPONATA</b> aubergine, capers, tomatoes and fresh herbs	16.95
<b>NEW - NEW ORLEANS SEAFOOD SKEWER</b> jumbo shrimp, salmon fillet, calamari with spaghetti Napoletana	16.95
<b>NEW POLLO ALLA VALDOSTANA</b> roast free range chicken breast, prosciutto, Fontina cheese and spaghetti pomodoro with fresh basil	14.50
<b>SPECIALITY PIZZAS OF THE DAY</b> please ask your server for details	

## STEAKS

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

<b>10OZ RIBEYE STEAK</b> brushed with garlic and rosemary	23.95	<b>Add a sauce from below, to complement your steak</b>
<b>8OZ FILLET STEAK</b> brushed with garlic and rosemary	28.50	<b>BLUE CHEESE</b>
<b>NEW SURF 'N' TURF</b> 10oz Sirloin with grilled jumbo shrimps in garlic and rosemary butter	29.50	<b>PEPPERCORN</b>
		<b>WILD MUSHROOM</b>
		<b>NEW CHIMICHURRI</b> traditional South American spicy sauce
All served with roasted vine tomatoes and your choice of French fries with rosemary and crystal salt or sweet potato fries		

## PASTAS

	Starter	Main
<b>MACARONI DI FUNGHI</b> with wild mushrooms in a cep veloutée, topped with a soft poached egg (v)	5.75	9.75
<b>NEW CLASSIC SPAGHETTI NAPOLETANA</b> sauce pomodoro, cherry tomatoes and fresh basil (v)	5.50	9.25
<b>SPAGHETTI BOLOGNESE</b> Malbec braised ragu of beef with fresh thyme	5.75	9.75
<b>PENNE ARRABBIATA</b> sauce pomodoro with fresh chilli (v) [Mild or hot, to your preference]	5.50	9.25
<b>SPAGHETTI AL PESTO GENOVESE</b> with fresh basil	5.50	9.25
<b>SPAGHETTI CARBONARA</b> with crispy pancetta	6.25	10.25
<b>Why not add one of the below to your pasta dish...</b>		
<b>CHICKEN MILANESE</b> chicken breast in crisp bread crumbs		3.50
<b>JUMBO SHRIMPS</b> grilled shrimps in garlic and rosemary butter		5.75
<b>GARLIC CIABATTA</b> (v)		2.75

## SIDES

<b>FRIES</b> with fresh rosemary and crystal salt (v)	3.25	<b>ROCKET AND ZARPELLON SALAD</b> vintage balsamico and extra virgin olive oil (v)	3.25
<b>SWEET POTATO FRIES</b> (v)	3.25	<b>BUTTERED SPINACH</b> with chilli and garlic (v)	3.25
<b>NEW POTATOES</b> (v)	3.25	<b>PANZANELLA SALAD</b> cherry tomatoes, capers, red onion, croutons with merlot dressing and fresh basil (v)	3.25
<b>AMERICAN SLAW</b> (v)	3.25	<b>NEW POTATO SALAD</b> with spring onion and chives (v)	3.25
<b>ONION RINGS</b> (v)	3.25	<b>NEW MAC AND CHEESE</b> (v)	3.25
<b>BUTTERED GARDEN PEAS</b> (v)	3.25		
<b>NEW YORK ICEBERG WEDGE SALAD</b> blue cheese dressing (v)	3.25		

## SALADS

<b>MARCO'S CAESAR SALAD WITH ANCHOVIES AND AVOCADO</b>	11.50
• add smoked chicken breast	15.50
• add grilled jumbo garlic shrimps	15.95
<b>CLASSIC TUNA NIÇOISE</b> confit tuna, new potatoes, green beans, tomatoes, black olives, Merlot dressing and boiled egg	14.95
<b>PANZANELLA SALAD</b> cherry tomatoes, capers, red onion, croutons with Merlot dressing and fresh basil (v)	10.50
• add confit tuna	14.50
• add smoked chicken	13.95

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.

SHEFFIELD

# THE WINE LIST

## SPARKLING WINE AND CHAMPAGNE

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

## LIGHT, DELICATE WHITE

### BRILLIANT WITH SEAFOOD, LIGHT SALADS

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

## RACY, ZESTY WHITE

### PERFECT WITH CHICKEN, FISH, SPICE

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

## RIPE, FRUITY WHITE

### WORK WELL WITH POULTRY, PORK, CREAMY PASTA

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

## OAKY WHITE

### ENHANCED BY CREAMY SAUCES, RICH FISH, PORK, POULTRY

<b>CHARDONNAY</b> , Tangle Oaks, North Coast, USA Quality, big, oaky, loud Californian Chardonnay.	Bottle <b>36.00</b>
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## ROSÉ WINE

### PAIR WITH LIGHTER FOOD FLAVOURS

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

## LIGHT RED

### TRY THESE WITH FISH, CHICKEN, PIZZA

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

## FRUITY, MEDIUM RED

### WE RECOMMEND THESE WITH BURGERS, STEAK AND PORK

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

## SPICY, PEPPERY RED

### COMPLEMENT STEAK, LAMB AND BURGERS

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

## OAKY RED

### THESE WINES LOVE LAMB AND STEAK, THOUGH NOT SEAFOOD

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

## NOT FORGETTING DESSERT...

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

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