

**SAN MARCO**

## Le Zuppe

Soup of the day £6.00  
Chilled Watercress Soup £6.50

## Pizze Fatte in Casa

**Margherita £9.50**  
Fresh Tomato, Buffalo Mozzarella and Basil

**Vegetariana £10.00**  
Roasted Peppers, Artichokes, Olives, Mushrooms and Tomato

## Le Pasta e Risotti

**Spinach and Ricotta Ravioli £11.50**  
with Sage Butter

**Classic Lasagne £12.00**

**Wild Mushroom Risotto £12.50**

**Spaghetti Bolognese £12.50**

## Salads

**Tuna and Caper-berry Salad £8.50**

**Tricolore Salad £9.50**  
Buffalo Mozzarella, Vine Plum Tomato and Avocado with Wild Rocket and Pesto Dressing

**Caesar Salad ~ £7.50 / £8.50 / £9.50**  
Plain, Crispy Bacon or Herb Roasted Chicken

**Pan-fried Tiger Prawns £13.50**  
with Herb and Watercress Salad, Lime Vinaigrette

## I Dolci

**Chocolate and Coffee Tiramisu £6.50**

**Chocolate and Amaretto Torte £6.00**  
with Chocolate Sauce

**Tuscan Trifle £6.00**  
topped with Meringue

**Fresh Strawberry and Vanilla Crème Patisserie Tartlet £6.00**  
with Strawberry Coulis

**Choice of Homemade Ice Creams and Sorbets £5.50**  
(Please ask for the selection)

Please note that whilst every care has been taken in the preparation of this menu there may be traces of nuts or nut by-products in various dishes. Please advise if you have any food allergies.

Members receive a discount when using their levy card.

## San Marco Dinner Menu

Two Course £22.50 - Three Course £29.00

### Antipasti

**Antipasto Misto**  
Thinly Sliced Wild Boar, Salamis, Speck, Coppa, Marinated Vegetables, Olives, Baby Mozzarella

Baked Cambozola wrapped in Parma Ham  
with a Melon Salad and Chestnut Honey Dressing

Chicken Liver Parfait with Fig Chutney and Toasted Ciabatta

Aubergine 'Parmigiana' with Mozzarella,  
Mixed Leaves, Pesto and Balsamic Reduction

### Primi Piatti

**These dishes can be served as a starter or main course**

Goat's Cheese and Butternut Squash Ravioli  
with Walnut Butter and Wild Rocket Salad

Seafood Linguini with a Rich Tomato Sauce

Wild Mushroom Gnocchi with Truffle

Lobster Risotto supp £3.00/£6.00

### Secondi Piatti

Grilled Skate Wing with Confit Fennel,  
Crushed Potatoes with Olives, Caper and Parsley Butter

Whole Baked Plaice filled with a Crab Mousse, Potato and Broccoli Gratin,  
Sugar Snap Peas and Prosecco Cream Sauce supp 5.00

Pan-fried Supreme of Chicken wrapped in Pancetta, with Rosemary Roasted Potatoes,  
Green Beans and Wild Mushrooms Sauce

Roast Veal Cutlet with Creamy Parmesan Polenta, Spinach,  
Vegetables Crisps and a rich Red Wine Sauce supp £7.50

### Dolci

**Selection of Mini Italian Desserts supp £5.00**  
Vanilla Panna Cotta, Tiramisu, Pistachio Ice Cream  
Grappa Soufflé, Baked Almond Stuffed Fig

Zabaglione Glazed Fresh Strawberries

Amaretti Poached Peach with Mascarpone Ice Cream

Warm Panettone filled with Mixed Berries and Coconut Sorbet

Selection of Fine Cheeses served with Fig Chutney, and Rosemary Grissini

Coffee and Petit Fours £3.50