

SAN MARCO

Le Zuppe

Soup of the day £6.00

Minestrone £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

Penne, Fresh Cherry Tomatoes and Basil £9.50

Spaghetti Bolognese £12.50

Roasted Pumpkin and Asparagus Risotto £12.50

with Toasted Pine Nuts and Wild Rocket

Spaghetti Carbonara £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 £12.50

with Chilli, Lime and Olive Oil

I Dolci

Tiramisu £6.00

Chocolate and Amaretto Torte £6.00

with Chocolate Sauce

Crêpes £5.50

Served with either Warm Cherries or Flambéed Oranges and Chantilly Cream

Choice of Homemade Ice Creams and Sorbets £4.50

(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

Tuscany White Bean Soup with Tuscany Sausage

Antipasto Misto

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

Carpaccio of Peppered Beef with Foie Gras, Mixed Cress,
Broad Bean and Pea Salad, Whole Grain Mustard Vinaigrette

Plum Tomato, Mozzarella and Confit Aubergine Tart
with Wild Rocket, Tomato Crisps, Balsamic Reduction and Pesto

Primi Piatti

These dishes can be served as a starter or main course

Lobster, King Prawn and Basil Ravioli with a Shellfish Sauce and Wild Rocket Salad

Seafood Linguini with a Rich Tomato Sauce

Wild Mushroom Gnocchi

Parmesan and Black Truffle Risotto

Secondi Piatti

Oven-baked Fillet of Sea Bream with Baby Mediterranean Vegetables,
Black Olives and Char-grilled Artichokes, Sun-dried Tomato Sauce

Roast Monkfish wrapped in Pancetta with Braised Savoy Cabbage
Mini Roast Potatoes and Red Wine Sauce supp £5.00

Chicken Breast 'Milanese Style' with Herb Mash and Roasted Root Vegetables

Grilled Fillet of Beef with Polenta Chips, Spinach, Fried Zucchini and Cèpe Sauce supp £7.50

Dolci

Tiramisu Plate supp £5.00

Bitter Chocolate Pot, Mascarpone and Kahlua Ice Cream

White Coffee Soufflé, Espresso Shot, Tiramisu Quenelle

Pistachio Panna-cotta with White Chocolate Sabayon, Dark Chocolate Sorbet

Marsala Sponge with Flambéed Peaches and Amaretto Ice Cream

Chilled Lemon Grappa Soufflé with a Citrus Compote

Selection of Fine Cheeses served with Fig Chutney and Rosemary Grissini

Coffee and Petit Fours £3.50