

CUCINA ITALIANA

DA M̄ARINA

STARTERS

Crostini con Pomodoro Fresco, Aglio, Pesto, Mozzarella (V) €3.95 Fresh tomatoes, garlic, pesto, mozzarella	Penne Emiliana €14.50 Penne, beef ragu, cured meats, mushrooms, cream
Minestrone €6.75 A blend of slow cooked vegetable soup with beans	Ravioli ai Funghi Porcini €14.50 Pasta parcels filled with porcini mushrooms, grana cheese, cherry tomatoes, leeks and basil topped with rocket leaves and parmesan shavings
Insalata Caprese €10.50 Tomatoes, mozzarella, basil oil	Spaghetti ai Frutti di Mare €14.50 Fish, mussels, king prawn and shellfish reduction, cherry tomatoes, basil
Carpaccio di Manzo €10.50 Beef carpaccio, rocket leaves, parmesan shavings, aioli	Farfalle al Salmone €14.50 Farfalle, smoked salmon, rocket leaves, garlic, white wine, cream
Pepata di Cozze €10.50 Mussels, leeks, cherry tomatoes, basil, white wine, garlic	Risotto con Taleggio e Rucola €14.50 Taleggio cheese, cream, white wine

MAIN COURSE

Beef Rib Eye 300g €23.95	Pollo Fiorentina €18.50 Grilled Chicken breast, coated in spinach and rocket leave salsa, spring onion, cream, crispy parma ham
Fillet of Beef 300g €26.95	Pesce Spada alla Griglia in Salmoriglio €21.50 Grilled swordfish, tomato, herb dressing, rocket leaves
Scottona Beef Tomahawk 400g €28.00	Salmone ai Capperi e Limone €21.50 Salmon with lemon zest and capers, chicory, grilled aubergine, balsamic reduction
Beef T-Bone 500g €29.50	

All main courses are served with a choice of roast or fried potatoes and grilled vegetables

Mushroom Sauce €1.50	Peppercorn Sauce €1.50	Red Wine Jus €1.50
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DESSERTS

Cassata Siciliana €5.50 Sicilian Cassata	Gelati e Sorbetti €2.75 per scoop Assorted artisan ice cream and sorbet	Torta al Cioccolato €5.50 Chocolate Cake
Tiramisu €5.50 cream, coffee, Italian biscuit		Torta di Mele €4.50 Apple Pie



If you suffer from a food allergy or intolerance, please speak to our staff before you order your food and drink.