

PIZZA & CALZONE

Our homemade pizzas are stonebaked at 350°
Any pizza can be made into a calzone, just ask!
All our pizzas are based with tomato and mozzarella

GLUTEN FREE? +£2.00 ALL PIZZAS (EXCEPT THE CALZONE) CAN BE MADE USING A CIRCULAR NON GLUTEN BASE	
MARGHERITA V	12.50
Tomato & mozzarella with Calabrian oregano	
VERDURE V	13.50
Artichokes, mushrooms, roasted red peppers, roasted onions, olives and fresh rocket.	
INFERNO	13.90
Pepperoni and chillies on a tomato and mozzarella base	
FIorentina V	14.50
A fresh egg cooked how you like, fresh baby spinach, tomato, garlic oil, mozzarella, black olives & shaved grana Padano cheese (add chicken +£2.50)	
POLLO PICCANTE	14.90
Moist and succulent chicken pieces with mushrooms, roasted peppers, chillies, tomato, mozzarella and caramelised onion	
FESTA DI CARNE (MEAT FEAST)	15.90
Milano salami, pepperoni, smoked prosciutto, roasted peppers, caramelised onion, and grana Padano cheese	
QUATTRO STAGIONI	15.50
This traditional pizza boasts an array of Italian toppings - neatly divided into four quarters, including prosciutto, pepperoni, artichokes, mushrooms, capers and black olives, mozzarella and tomato	
PIZZA NAPOLITANA	13.90
Capers, anchovies, olives, caramelised onion, garlic oil on a mozzarella tomato base	
PIZZA PRIMA PROSCIUTTO	14.50
Classic Italian style margherita, with freshly dressed rocket, buffalo mozzarella, aged prosciutto ham and Calabrian oregano, extra virgin olive oil	

CALZONE Any calzone be made into a pizza, just ask!

CALZONE CON CARNE PICCANTE	17.50
Our flaming spicy meat feast calzone extraordinaire is a pizza envelope bursting with pepperoni, pancetta, meatballs and chillies - not to mention mozzarella, Bolognese sauce & caramelised onion.	
CALZONE CON POLLO E PANCETTA	15.50
Juicy chicken breast slices, pancetta, roasted peppers and mushroom are succulent combination with mozzarella and classic pomodoro sauce, lovingly folded into a pizza envelope	
CALZONE CON FUNGHI E FORMAGGIO V N	14.50
Crumbly goats cheese, mushroom and fresh spinach - combined with pesto, mozzarella and pomodoro sauce to create the perfect filling for this folded pizza. Sprinkled with grana Padano cheese.	

EXTRA TOPPINGS	Please ask for chillies if you like it hot		
	MEAT	VEG	CHEESE
	+£2.50	+£1.95	+2.00

INSALATA We serve our salads dressed. Let us know if you prefer your dressing on the side

INSALATA DI SALMONE	17.50
Fresh salmon roasted and served hot on a bed of rocket, spinach, avocado, red onion, cucumber & San Marzano tomatoes with French dressing	
INSALATA DI POLLO E PANCETTA	14.50
Pan fried chicken breast and crispy pancetta, served amongst a salad of avocado, San Marzano tomatoes, red onion, mixed salad and a honey mustard dressing	
KING PRAWN AL LIMONE PICCANTE	15.50
Marinated king prawns served hot onto an accumulation of mixed leaves, rocket, spinach, red onion, cucumber and San Marzano tomatoes with a lemon and chilli dressing	
INSALATA CAPRINA V	14.50
Countryside classic features crumbly melted goats cheese on ciabatta with mixed salad, San Marzano tomatoes, butter beans, roasted onions, cucumber finished with balsamic glaze and olive oil drizzle	
CHICKEN CAESAR SALAD GFO	14.50
Pan fried chicken breast, lettuce, anchovies and Caesar dressing, served with a slice of home made rosemary bread & parmesan cheese.	

A BRIEF HISTORY

Known in medieval times as a busy sea food market, Fossgate today continues the tradition of food in the form of some of the best restaurants in York (many still offering seafood) along with a variety of shops, deli's, bars and cafes.

The house of three stories and attics was built in the late seventeenth century on a large irregular plan, widening out at the back and remodelled with a new frontblock in 1720. A late nineteenth century shop front was added and altered in 1928 for George Mason whose monogram can still be seen on the front of the building.

We know how important history is, especially to York, so to make sure the history of the building lives on we have kept a lot of the original lettering, which can still be spotted around the place!

KIDS MENU & SET MENU AVAILABLE
JUST ASK A MEMBER OF STAFF FOR MORE DETAILS

WE HOPE YOU HAVE A PLEASANT EXPERIENCE
FROM ALL THE TEAM AT MARZANO

Gluten free and vegan options are available on certain items
Please ask a member of staff for more details

Our menu descriptions do not mention all ingredients so please ask your server before ordering. We cannot guarantee any of our dishes are 100% free from nuts or derivatives. Fish products may contain bones. Olives may contain stones. Cooking oil may contain GM products. All items are subject to available and include VAT



MARZANO
ITALIAN GRILL

PROSECCO AVAILABLE BY THE GLASS



Just ask your server



APERITIVO / BREADS & NIBBLES

HOMEMADE ROSEMARY & SEA SALT BREAD WITH EXTRA VIRGIN OLIVE OIL V	4.95
SICILIAN GREEN OLIVES V	3.95
FLAT BREAD V	
TOMATO & PESTO V N	7.50
GARLIC & TOMATO V VeO	7.50
GARLIC & CHEESE V VeO	8.95

Sharing Platters

Perfect for 2!

MEAT PLATTER	15.95
Freshly sliced aged Italian charcuterie served with olives, san Marzano tomatoes, buffalo mozzarella, freshly dressed rocket, sundried tomatoes and plum chutney, gran Moravia cheese and balsamic glaze. Served with freshly baked rosemary & sea salt bread	
VEGETARIAN PLATTER V	13.95
Hummus, arancini ball, olives, buffalo mozzarella, sundried tomatoes, san marzano tomatoes & freshly dressed rocket and plum chutney with gran Moravia cheese, balsamic glaze, grilled aubergines and grilled courgette. Served with freshly baked rosemary & sea salt bread	

STARTERS

ALL DISHES 7.50

CAPRA GRILL V
This countryside classic features crumbly melted goat's cheese on ciabatta with caramelised onions and beef tomatoes. Nestled on a mixed leaf & marinated tomato salad with a balsamic and olive oil drizzle.

PROSCIUTTO & MOZZARELLA CON CROSTINI
Oven baked buffalo mozzarella and prosciutto ham on a lightly toasted crostini served on a fresh rocket garnish and drizzled with balsamic glaze

INSALATA CON POMODORO E PESTO V N
An elegantly simple salad in Italian colours - oven roasted tomato, buffalo mozzarella and green pesto makes this a fresh and tasty combination

BRUSCHETTA V
An Italian classic. Marinated tomatoes, oven roasted tomatoes, basil and fresh rocket form a colourful cocktail of flavours on toasted Italian bread. Anointed with extra virgin olive oil, pesto dressing
**contains nuts*

GAMBERONI PICCANTI +£2.45
The juiciest of king prawns with a little kick, baked in a tomato, chilli and basil sauce, served with warm homemade bread fresh from the oven

CALAMARI +£2.45
Homemade deep fried, crispy baby squid. Served with lemon, parsley, garlic mayonnaise and a salad garnish.

ARANCINI V
Italy's favourite dish! Rice balls coated with breadcrumbs. Deep fried & stuffed with mozzarella. Served with peperonata sauce and side salad.

FUNGHI ALL 'AGLIO E SPINACI V
Sauteed mushroom & spinach, mixed with cream, parmesan cheese, garlic & thyme. Served with homemade baked flatbread

DEEP FRIED BREADED BRIE V
With plum chutney and salad garnish.

MOZZARELLA & NDUJA BRUSCHETTA
Toasted Italian bread topped with nduja sausage with rocket and balsamic glaze.

- V Vegetarian
- N Nuts
- VEO Vegan Option Available

Almost all of our dishes can be made gluten free or vegan - please ask.

PASTA NON-GLUTEN PASTA ALSO AVAILABLE (+£1.00) - PLEASE ASK YOUR SERVER

TAGLIATELLE ALLA BOLOGNESE 13.90
Simple and downright delicious! The classic tomato and slow cooked minced beef Bolognese sauce

LINGUINE FRUTTI DI MARE 17.50
Prawns, clams, mussels, squid, white wine and pomodoro sauce with a hint of chilli

CASARECCE CON POLLO POMODORINI E BASILICO 14.95
Perfectly marinated chicken breast alongside oven-roasted tomatoes and mushrooms in a creamy tomato sauce, garlic & fresh basil

RIGATONI E POLPETTE 14.50
Magnificent beef meatballs ablaze with pasta tubes in a fiery tomato sauce, cooked with mushrooms, garlic and green chillies

TAGLIATELLE ALLA CARBONARA 13.95
Crispy pancetta in a velvety sauce made with mascarpone, pecorino and grana Padano cheese

LINGUINE GAMBERONI 17.10
Marinated king prawns, capers in light creamy tomato sauce, wine, chilli, lemon zest, finished with fresh rocket

CASARECCE PAESANA N 14.95
Rustic green pesto and ridged pasta with marinated chicken and sauteed mushrooms.

CASARECCE DEL GIARDINO V 13.50
A winter's garden of roasted courgettes, peppers, peas, red onion with cherry tomatoes & baby spinach in a light creamy tomato sauce

RIGATONI ALL'ARRABBIATA V 12.50
Pasta at it's purest and simplest, freshly chopped tomatoes, basil, chillies, topped with buffalo mozzarella. *Add chicken for £2.50*

RISOTTO POLLO E FUNGHI 16.50
Tender chicken breast slices and sauteed wild mushrooms cooked in a creamy white wine sauce, shaved grana Moravia cheese, sprig of fresh thyme

RISOTTO FRUTTI DI MARE 18.95
King prawns, mussels, squid, clams, white wine and a dash of pomodoro sauce with a hint of chilli.

RISOTTO VERDURE V 15.50
Succulent caramelised leeks and oven roasted tomatoes give an excellent flavour to this vegetable risotto, along with courgette, peas, artichoke and tomato sauce

RISOTTO GAMBERONI 17.50
A rich and majestic risotto boasting king prawns, roasted courgettes, squid, prepared in white wine, garlic, chilli, light tomato sauce and chorizo sausage

FROM THE OVEN

HOMEMADE LASAGNE AL FORNO 14.95
Beef Bolognese with layers of egg pasta, bechamel sauce, parmesan and mozzarella.

POLPETTE AL FORNO 16.50
The Marzano version of this class; oven baked rigatoni pasta tubes with large beef meatballs, green chillies, fire roasted peppers and caramelised onions in a Bolognese sauce.

CASARECCE CON POLLO E FUNGHI 15.95
Seasoned chicken breast with mushrooms, pasta and fresh thyme are home baked in a creamy wild mushroom and white wine sauce.

CASARECCE RUSTICHE 15.50
Oven baked casarecce pasta with chicken, pancetta, garlic, fresh courgettes, creamy Napolitan sauce.

STEAKS

All of our steaks are sourced from local butchers and served with chips and parmesan, rocket and balsamic side salad

RIB EYE 8 OZ £24.50 SIRLOIN 8 OZ £22.50 RUMP 8 OZ £19.50

SAUCES £2.50

RAVIOLI

RAVIOLI SPINACI E RICOTTA V 14.50
Ravioli stuffed with spinach and ricotta. With sauteed mushrooms and spinach in a creamy white wine sauce

RAVIOLI DI PESCE 17.50
Our special seafood ravioli are stuffed with salmon and dill, served in a creamy tomato and white wine sauce with king prawns.

MEAT AND FISH

POLLO AI FUNGHI E MARSALA 18.50
This delightful dish features a roasted seasoned chicken supreme, served with a sauce of mushroom, marsala wine and pancetta, broccoli and roasted new crushed potatoes.

SALMONE RUSTICO N 19.50
Natural, fresh and succulent - a fillet of Scottish salmon deliciously roasted and served with butter beans, red onion, black olives, cherry tomatoes and white wine sauce, drizzled with green pesto makes for an epic rustic feast. Served with broccoli and roasted new crushed potatoes

TERRINA MARI E MONTI 18.95
Hearty casserole of king prawns, clams, mussels, baby squid, new crushed potatoes in a rich tomato sauce, garlic, with a dash of white wine, fish stock & herbs. Served with our warm rosemary & sea salt bread, fresh from the oven

PANCIA DI MAIALE (BELLY PORK) 17.95
Tuscan style, slow roasted meaty belly pork served with roasted new crushed potatoes, broccoli & and a red wine and rosemary sauce

SEA BASS AL FORNO 17.50
Sea bass fillet baked in a white wine sauce sun dried tomatoes, capers with new crushed potatoes, tomatoes, mushrooms and spinach.

SIDES

ALL DISHES 4.95

CHIPS

- NEW CHARLOTTE POTATOES WITH OLIVE OIL & PARSLEY MIXED SALAD
- ROCKET & PARMESAN WITH BALSAMIC GLAZE ONION RINGS
- TENDERSTEM BROCCOLI, GARLIC BUTTER & CHILLI

