



25.00

ANY 2 COURSES
STARTER & MAIN OR
MAIN & DESSERT

Set Menu

STARTERS

HOMEMADE ROSEMARY & SEA SALT BREAD WITH EXTRA VIRGIN OLIVE OIL (+5.50) v

MEAT PLATTER FOR TWO (+2) GFO

Freshly sliced aged Italian charcuterie served with olives, San Marzano tomatoes, buffalo mozzarella, freshly dressed rocket, sun dried tomatoes and plum chutney, Gran Moravia cheese and balsamic glaze. Served with freshly baked rosemary & sea salt bread.

BEEF MEATBALLS

Beef meatballs in a spicy tomato sauce, topped with Grana Padano cheese and served with our homemade Italian bread.

PROSCIUTTO & MOZZARELLA CROSTINI GFO

Oven-baked baby mozzarella and prosciutto on toasted Italian bread with rocket and balsamic.

CAPRA GRILL v, GFO

Crumbly melted goats cheese on ciabatta with caramelised onion, tomatoes and mixed leaves.

FUNGHI ALL'AGLIO E SPINACI v, GFO

Sautéed mushroom and spinach mixed with cream, parmesan cheese, garlic & thyme, served with our homemade flat bread.

INSALATA POMODORO v, VEO, GF, NUTS

Salad in Italian colours - oven roasted tomato, baby mozzarella and green pesto.

BRUSCHETTA v, VEO, GF, NUTS

Marinated tomatoes, oven roasted tomatoes, basil and fresh rocket served on toasted Italian bread with a pesto drizzle.

DEEP FRIED BREADED BRIE v

With plum chutney and salad garnish.

MAINS

PASTA / RISOTTO

CASARECCE CON

POLLO E BASILICO (+2.00) GFO

Casarecce pasta with perfectly marinated chicken breast alongside oven roasted tomatoes and mushrooms in a creamy tomato sauce, garlic & fresh basil.

LINGUINE ALLA CARBONARA GFO

A traditional approach. eggs, parmesan, pancetta.

RIGATONI ALL'ARRABBIATA v, VEO, GFO

Pasta at its purest and simplest, freshly chopped tomatoes, basil, chillis, topped with buffalo mozzarella. (Add chicken for +2.50)

LINGUINE GAMBERONI (+2.00) GFO

Marinated king prawns, chilli, lemon, garlic, capers, fresh tomatoes, rocket & parsley.

LINGUINE ALLA BOLOGNESE GFO

Linguine pasta with a classic tomato and minced beef bolognese sauce. Rigatoni pasta is available, just ask your server.

POLPETTE AL FORNO

Marzano's version of classic oven baked rigatoni pasta tubes with large beef meatballs, green chillies, fire roasted peppers and caramelised onions in a rich bolognese sauce.

CASARECCE GIARDINO v, VEO, GFO

Casarecce pasta with oven roasted courgettes, peppers, green beans, peas and red onions with cherry tomatoes and baby spinach in a light tomato sauce. (Add chicken for +2.50)

RISOTTO POLLO E FUNGHI (+2) GF

Tender chicken breast slices and sautéed wild mushrooms cooked in a creamy white wine sauce. Garnished with sautéed oyster mushrooms, shaved Grana Padano and a sprig of fresh thyme.

GLUTEN-FREE PASTA +1.00

PIZZA

PIZZA VEGETARIANA v, VEO, GFO

San Marzano tomato sauce, mozzarella cheese mushrooms, roasted peppers, oven roasted onions, olives, garlic oil, fresh rocket leaves.

PIZZA UOVO v, GFO

San Marzano tomato sauce and mozzarella base with baby spinach, black olives, a baked egg cooked how you would like, topped with parmesan cheese & garlic oil.

PIZZA CALABRESE GFO

Pepperoni, black olives and red onion on a tomato and mozzarella base.

PIZZA POLLO GFO

Chicken breast, roast peppers, black olives, tomato, mozzarella, basil & garlic.

GLUTEN-FREE PIZZA +2.00

VEGAN CHEESE +1.00

INSALATAS

MARZANO SALAD v, GFO

Warm chestnut mushrooms, garlic, on a bed of baby mozzarella, black olives, sun-dried tomatoes, spinach, rocket, balsamic syrup, honey & mustard dressing, warm homemade bread.

CHICKEN CAESAR SALAD GFO

Pan fried chicken breast, lettuce & Caesar dressing, topped with a slice of homemade rosemary bread and parmesan cheese.

LIMONCELLO +4.00

End your meal the traditional Italian way with a shot.

DESSERTS

IL NOSTRO PREFERITO VEO, GFO

Lemon cheesecake served with a raspberry coulis.

TORTA AL CIOCCOLATO GF

Chocolate cake, served hot or cold with cream.

AFFOGATO GF

Gelato 'drowned' in a fresh shot of hot espresso coffee. (Add a liqueur for +4.00)

TIRAMISU

Alternate layers of liqueur soaked sponge and whipped cream, delicately sprinkled with cocoa powder.

GELATO GF

Choose from: Vanilla, chocolate, honeycomb, salted caramel, strawberry.

SORBET v, GF

Please ask your server for available flavours.

SIDES ALL £4.95

CHIPS

NEW CHARLOTTE

POTATOES v, VEO, GFO

With olive oil, parsley, garlic & rosemary.

MIXED SALAD v, VEO, GFO

ZUCCHINI FRITTERS

ROCKET & PARMESAN GF

With balsamic glaze.

ONION RINGS

GRILLED VEGETABLES

v, VEO, GFO

GF = Gluten Free | VE = Vegan | V = Vegetarian | O = Options

Please ask your server about ingredients before ordering. We cannot guarantee dishes are free from nuts or derivatives. Fish may contain bones; olives may contain stones. Cooking oil may contain GM products. All items are subject to availability and include VAT.

