



BREADS & NIBBLES

HOMEMADE ROSEMARY & SEA SALT BREAD **V, VE** 6.25
With extra virgin olive oil and balsamic.

SICILIAN GREEN OLIVES **V, VE, GF** 4.95

FLAT BREADS

GARLIC, TOMATO & PESTO **V, N, GFO** 8.95

GARLIC & TOMATO **V, VEO, GFO** 8.70

GARLIC & CHEESE **V, VEO, GFO** 9.35

STARTERS

ALL DISHES 9.25

CAPRA GRILL **V, GFO**
This countryside classic features crumbly melted goat's cheese on ciabatta with caramelised onions, served on a mixed leaf and marinated tomato salad with a balsamic and olive oil drizzle.

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

INSALATA CON POMODORO E PESTO **V, N, GFO**
A simple salad of Italian colours. Oven-roasted tomato, buffalo mozzarella, and green pesto for a fresh and tasty combination.

BRUSCHETTA **V, N, VEO, GFO**
An Italian classic — marinated tomatoes, oven-roasted tomatoes, basil, and fresh rocket on toasted Italian bread, finished with extra virgin olive oil and pesto dressing.

GAMBERONI PICCANTI (+2.50) **GFO**
Juicy pan fried king prawns in a tomato, fresh chilli and basil sauce, served with homemade bread.

CALAMARI (+2.50)
Homemade, deep-fried crispy baby squid, served with lemon, parsley, garlic mayonnaise, and a salad garnish.

ARANCINI
Rice balls coated in breadcrumbs, deep-fried and stuffed with mozzarella. Served with parmesan, peperonata sauce and salad garnish.

FUNGHI ALL'AGLIO E SPINACI **GFO**
Sautéed mushrooms and spinach mixed with cream, parmesan cheese, garlic and thyme. Served with homemade bread.

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

MOZZARELLA & 'NDUJA BRUSCHETTA **GFO**
Toasted Italian bread topped with 'nduja sausage, mozzarella and fresh rocket with a balsamic glaze.

SHARING PLATTERS

Our platters are best shared between two people.

MEAT PLATTER **GFO** 19.00
Aged Italian charcuterie with olives, San Marzano tomatoes, buffalo mozzarella, sundried tomatoes, rocket, plum chutney, Grana Moravia cheese, and balsamic glaze. Served with rosemary and sea salt bread.

VEGETARIAN PLATTER **V, GFO** 17.00
Hummus, arancini, olives, buffalo mozzarella, sundried and San Marzano tomatoes, rocket, plum chutney, balsamic glaze, grilled aubergine, and courgette. Served with rosemary and sea salt bread.



CHILDREN'S MENU & SET MENUS AVAILABLE!

Ask your server for more info

MEAT & FISH

POLLO AI FUNGHI **GFO** 21.95
Roasted seasoned chicken supreme served with a creamy mushroom and white wine sauce, fresh spinach, broccoli and crushed new potatoes.

SALMONE RUSTICO **N, GFO** 21.75
Natural, fresh, and succulent — a fillet of Scottish salmon, roasted and served with red onion, black olives, cherry tomatoes, and a white wine sauce, drizzled with green pesto for a rustic feast. Served with broccoli and crushed new potatoes.

TERRINA MARI E MONTI **GFO** 21.75
Hearty casserole of king prawns, clams, mussels, baby squid, and crushed new potatoes in a rich tomato, garlic, white wine, fish stock, and herb sauce. Served with our warm rosemary and sea salt bread.

PANCIA DI MAIALE **GFO** 21.95
Tuscan-style slow-roasted belly pork served with crushed new potatoes, broccoli, and a red wine and rosemary sauce.

SEA BASS AL FORNO **GFO** 19.95
Sea bass fillet baked in a white wine sauce with sun-dried tomatoes, capers, crushed new potatoes, mushrooms, and spinach.

STEAKS

All our steaks are sourced locally and served with chips and a fresh rocket, Parmesan, and balsamic side salad. **GFO**

RIB EYE 8oz 30.50
SIRLOIN 8oz 29.50
RUMP 8oz 26.50

SAUCES (+2.50)
Choose from: Peppercorn | Wild Mushroom | Blue Cheese

FROM THE OVEN

HOMEMADE LASAGNE AL FORNO 16.50
Beef Bolognese with layers of egg pasta, béchamel sauce, Parmesan, and mozzarella.

POLPETTE AL FORNO 18.50
The Marzano version of this classic: oven-baked rigatoni pasta with large beef meatballs, fresh chillies, fire-roasted peppers, and caramelised onions in a Bolognese sauce.

CASARECCE CON POLLO E FUNGHI 18.50
Seasoned chicken breast with pasta, mushrooms, and fresh thyme, oven-baked in a creamy wild mushroom and white wine sauce.

CASARECCE RUSTICHE 17.50
Oven-baked casarecce pasta with roasted peppers, pancetta, garlic, fresh courgettes, and a fresh creamy tomato sauce.



PASTA

GLUTEN-FREE PASTA OPTIONS AVAILABLE (+1.00)

LINGUINE ALLA BOLOGNESE **GFO** 16.35
Simple and downright delicious — the classic tomato and slow-cooked minced beef Bolognese sauce.

LINGUINE FRUTTI DI MARE **GFO** 20.95
Prawns, clams, mussels, squid, and crevette in a white wine and pomodoro sauce with a hint of chilli.

CASARECCE CON POLLO POMODORINI E BASILICO **GFO** 17.95
Perfectly marinated chicken breast with oven-roasted tomatoes and mushrooms in a creamy tomato, garlic, and fresh basil sauce.

RIGATONI E POLPETTE 17.55
Magnificent beef meatballs with pasta tubes in a fiery tomato sauce, cooked with mushrooms, garlic, and fresh chillies.

LINGUINE ALLA CARBONARA **GFO** 16.95
Crispy pancetta in a velvety sauce made with mascarpone, Pecorino, and Grana Padano cheese.

LINGUINE VONGOLE **GFO** 18.95
Clams with garlic, chopped onions, chilli flakes, extra virgin olive oil, white wine, and flat-leaf parsley.

LINGUINE GAMBERONI **GFO** 19.95
Marinated king prawns and capers with chilli, lemon, garlic, fresh tomatoes, rocket & parsley.

CASARECCE PAESANA **N, GFO** 17.95
Rustic green pesto with ridged pasta, marinated chicken, and sautéed mushrooms.

CASARECCE DEL GIARDINO **V, VEO, GFO** 15.95
A winter's garden of roasted courgettes, peppers, peas, and red onion with cherry tomatoes and baby spinach in a light, creamy tomato sauce.

RIGATONI ALL'ARRABBIATA **V, VEO, GFO** 15.50
Pasta at its purest and simplest, with freshly chopped tomatoes, basil, and chillies, topped with buffalo mozzarella. (Add chicken or pancetta for +2.50)

RAVIOLI

RAVIOLI SPINACI E RICOTTA **V** 18.50
Ravioli stuffed with spinach and ricotta, served with sautéed mushrooms and spinach in a creamy white wine sauce.

AGNOLOTTI ARAGOSTA 21.95
Our special lobster ravioli stuffed with lobster and ricotta cheese, served in a creamy tomato and white wine sauce with juicy king prawns on top.

RISOTTO

RISOTTO POLLO E FUNGHI **GF** 19.95
Arborio rice with chicken breast slices and sautéed wild mushrooms, cooked in a creamy white wine sauce, topped with Grana Moravia cheese and fresh thyme.

RISOTTO VERDURE **V, VEO, GF** 18.65
Arborio rice with oven-roasted tomatoes, giving rich flavour to this vegetable risotto with courgette, peas, artichoke, and tomato sauce.

RISOTTO PESCATORE **GF** 21.85
Arborio rice with succulent king prawns, tender squid rings, and mussels, prepared with white wine, garlic, tomatoes, and fresh chillies.

CALZONE

All our pizzas are homemade and stonebaked at 350°. Any calzone can be made into a pizza.

CALZONE CON CARNE PICCANTE 18.95
Our flaming spicy meat feast calzone is a pizza envelope bursting with pepperoni, pancetta, meatballs, and chillies, along with mozzarella, Bolognese sauce, and caramelised onion.

CALZONE CON POLLO E PANCETTA 17.95
Juicy chicken breast slices, pancetta, roasted peppers, and mushrooms combined with mozzarella and classic pomodoro sauce, lovingly folded into a pizza envelope.

CALZONE CON FUNGHI E FORMAGGIO **V, N** 16.95
Crumbly goat's cheese, mushrooms, and fresh spinach combined with pesto, mozzarella, and pomodoro sauce to create the perfect filling for this folded pizza.

PIZZA

All our pizzas are homemade and stonebaked at 350°. Any pizza can be made into a calzone.

GLUTEN-FREE PIZZA OPTIONS AVAILABLE (+2.00)
VEGAN CHEESE SUBSTITUTE (+1.00)

MARGHERITA **V, VEO** 14.95
San Marzano tomato sauce and mozzarella, finished with Calabrian oregano.

VEGETARIANA **V, VEO** 15.95
San Marzano tomato sauce, mozzarella, mushrooms, roasted peppers, onions, olives, garlic oil and fresh rocket.

INFERNO 16.40
San Marzano tomato sauce, mozzarella, pepperoni and chillies.

UOVO **V** 16.40
San Marzano tomato sauce, mozzarella, spinach, garlic oil and black olives, topped with a fresh egg cooked to your liking. (Add chicken +2.50)

POLLO PICCANTE 17.40
San Marzano tomato sauce, mozzarella, chicken, mushrooms, roasted peppers, fresh chillies, and caramelised onion.

FESTA DI CARNE (MEAT FEAST) 17.40
San Marzano tomato sauce, mozzarella, Milano salami, pepperoni, smoked prosciutto ham, roasted peppers, caramelised onion, and Grana Padano cheese.

QUATTRO STAGIONI 17.40
San Marzano tomato sauce, mozzarella, prosciutto ham, pepperoni, artichokes, mushrooms, capers, and black olives.

PIZZA NAPOLITANA 16.40
San Marzano tomato sauce, mozzarella, capers, anchovies, olives, caramelised onion, and garlic oil on a classic base.

PIZZA PRIMA PROSCIUTTO 16.50
San Marzano tomato sauce, mozzarella, aged prosciutto ham, Calabrian oregano, rocket, and extra virgin olive oil.

EXTRA TOPPINGS

MEAT (+2.50) VEG (+1.95) CHEESE (+2.00)

GF = Gluten Free | VE = Vegan | V = Vegetarian
O = Options | N = Contains Nuts

Please inform your server of any allergies or dietary requirements before ordering. We cannot guarantee our dishes are free from nuts or their derivatives. Fish may contain bones, olives may contain stones, and cooking oil may contain GM products. All items are subject to availability and include VAT.





INSALATA

All our salads are served freshly dressed.
Dressing can be served on the side.

- INSALATA DI SALMONE GF** 20.50
Fresh salmon, roasted and served hot on a bed of rocket, spinach, avocado, red onion, cucumber, and San Marzano tomatoes, finished with French dressing.
- INSALATA DI POLLO E PANCETTA GF** 17.00
Pan-fried chicken breast and crispy pancetta, served with avocado, San Marzano tomatoes, red onion, mixed salad, and a honey mustard dressing.
- KING PRAWN AL LIMONE PICCANTE GF** 18.25
Marinated king prawns, served hot on mixed leaves, rocket, spinach, red onion, cucumber, and San Marzano tomatoes, finished with a lemon and chilli dressing.
- CHICKEN CAESAR SALAD GFO** 16.00
Pan-fried chicken breast, lettuce, and Caesar dressing, served with homemade rosemary bread and Parmesan cheese.
- MARZANO SALAD V, GFO** 15.60
Warm chestnut mushrooms, garlic, on a bed of baby mozzarella, black olives, sun-dried tomatoes, spinach, rocket, balsamic syrup, honey & mustard dressing, warm Italian bread.

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SIDES

ALL DISHES 4.95

- CHIPS**
- NEW CHARLOTTE POTATOES V, VEO, GFO**
With olive oil, parsley, garlic, and rosemary.
- MIXED SALAD V, VEO, GFO**
- ZUCCHINI FRITTERS**
- ROCKET & PARMESAN GF**
With balsamic glaze.
- ONION RINGS**
- GRILLED VEGETABLES V, VEO, GFO**



Treat Someone!
WITH A VOUCHER
THE PERFECT GIFT

FIND OUT MORE ABOUT MARZANO



A LA CARTE MENU



OUR HISTORY

Marzano Italian Grill is proud to be part of York's rich architectural heritage. Our home, Fossgate Bridge House, was built in 1878 for W.J. Whitehead & Co. as a shop and warehouse. It served as their central drapery store, showroom, and offices — a bustling hub of trade and city life in Victorian York.

We've carefully honoured this history in our renovation, paying tribute to its origins as W.J. Whitehead & Co., Linen Drapers. Inspired by the building's tailoring past, we've introduced elegant Italian touches — from flowing draped fabrics to subtle nods to traditional craftsmanship. Original joinery from F.R. Stubbs' display counters, added in 1915, has been lovingly restored and now forms the centrepiece of our back bar.

Today, this Grade II listed building offers a truly unique setting to enjoy classic Italian dishes and signature drinks — blending York's storied past with Marzano's warm, modern spirit.



Italian Dining
IN THE HEART OF YORK