

*Trattoria*  
**SAN | MARCO**

RISTORANTE & PIZZERIA

ESTD 2008



La famiglia Bragagnini welcome you to Trattoria San Marco Ristorante and Pizzeria.

San Marco was the fourth restaurant in the group opening in 2008.

We take great pride in importing some of the finest produce Italy has to offer, with the added benefit of being able to purchase some fantastic meat, fruits and vegetables on our doorstep here in Lancashire. This combination of quality Italian and locally sourced produce has enabled us to offer a vast menu with something for everyone from traditional pizza and pasta to prime meat, game and fish incorporating a wide range of modern and classic Italian dishes prepared in our open kitchen.

The extensive menu is complemented by our personally selected wine list, after tasting literally hundreds of wines over the years we only approve a handful for consideration.

We hope you get as much pleasure eating our food and drinking these wines as we do.

Buon appetito!

## APPETIZERS

<b>bowl of olives</b>	3.90
a selection of olives marinated in herbs	
<b>peperoni farciti</b>	3.90
small chilli peppers stuffed with tuna, capers and anchovies	
<b>focaccia rosmarino</b>	5.30
rosemary, olive oil and sea salt	
<b>garlic bread</b>	5.30
<b>garlic bread with tomato</b>	5.30
<b>garlic bread mexicano</b>	5.50
onions, tomato and chilli	
<b>garlic bread speciale</b>	5.70
chilli, rosemary, pancetta, cherry tomatoes	
<b>garlic bread with cheese</b>	5.90

## ANTIPASTI

<b>caprese salad (v)</b>	7.20
buffala mozzarella, fresh tomato and basil salad	
<b>cocktail di gamberi</b>	6.90
shelled prawns served on salad leaves with marie rose sauce	
<b>funghi ripieni (v)</b>	6.50
oven baked mushrooms filled with garlic butter and breadcrumbs	
<b>pâté della casa</b>	6.90
homemade pâté served with toast and cranberry sauce	
<b>melone fantasia (v)</b>	5.70
seasonal melon and exotic fruits served with a fruit coulis	
<b>spicy chicken wings</b>	6.90
cooked with garlic, peppers and fresh chilli	
<b>minestrone alla paesana (v)</b>	4.90
freshly made Italian vegetable soup	
<b>fegatini alla veneziana</b>	7.50
chicken livers sautéed with onions and chilli	
<b>a.m.b.</b>	7.80
avocado, mozzarella and crispy bacon salad, served with an olive oil and balsamic dressing	
<b>spare ribs</b>	8.90
slow cooked pork ribs in a barbecue sauce	
<b>calamari fritti</b>	8.50
deep fried squid served on salad leaves with tartare sauce	
<b>crayfish orientale</b>	7.90
crayfish tails served hot, in a ginger and spring onion sauce	
<b>prosciutto crudo e melone</b>	8.50
San Daniele gran riserva cured ham, fresh melon and exotic fruits	
<b>smoked chicken and duck salad</b>	7.90
served with a balsamic vinegar and olive oil dressing	
<b>brie</b>	6.80
deep fried brie served with cranberry sauce	

<b>black pudding and salami bruschetta</b>	7.20
pan-fried with balsamic vinegar, topped with caramelised onions and served on toasted bread	
<b>seafood antipasto</b>	8.90
a selection of smoked, marinated and fresh seafood	
<b>Italian antipasto</b>	8.90
a selection of cured Italian meats and olives marinated in fresh herbs	
<b>asparagus gratin (v)</b>	7.90
grilled asparagus served in a cheese sauce, gratinated with parmesan	
<b>warm goats cheese (v)</b>	7.20
on a large field mushroom and crouton of polenta with a pesto dressing, topped with roasted vegetables, served on a bed of salad leaves	
<b>culatello</b>	10.90
the most prized cold cut of Parma ham, served with buffala mozzarella, grissini and extra virgin olive oil	

## PASTA

<b>vegetarian lasagne (v)</b>	11.50
layers of pasta with Mediterranean vegetables	
<b>lasagne</b>	11.50
layers of pasta with bolognese sauce	
<b>cannelloni</b>	11.50
layers of pasta rolled and filled with meat and spinach	
<b>tortellini alla crema</b>	10.50
meat filled pasta in a cream, ham and mushroom sauce	
<b>spaghetti alla bolognese</b>	9.50
pasta served with traditional Italian ragù	
<b>farfalle al salmone</b>	11.50
pasta pieces in a light cream sauce with fresh salmon, smoked salmon, sun-dried tomatoes and basil	
<b>tagliolini San Daniele</b>	12.50
long thin strips of pasta cooked in a rich cream, San Daniele ham and parmesan sauce	
<b>ravioli al branzino</b>	13.50
seabass filled pasta parcels, served in a delicate cream, saffron, Isle of Man queenie scallops and courgette sauce	
<b>penne all'arrabbiata</b>	10.50
pasta tubes in a spicy salami, peppers and tomato sauce	
<b>ravioli al granchio</b>	12.90
large crabmeat filled ravioli served in a tomato, crayfish and basil sauce, with a touch of cream	
<b>ravioli alla toscana</b>	11.50
large porcini filled ravioli served in a wild mushroom, pancetta and cream sauce	
<b>tortelloni di ricotta e spinaci (v)</b>	10.50
pasta parcels filled with spinach and ricotta cheese in a cream sauce	
<b>fusilli all'amatriciana</b>	10.50
pasta served in a smoked ham, spicy salami, Italian sausage and tomato sauce	
<b>gran spaghetti pescatore</b>	13.90
spaghetti, sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil	

## PIZZE

<b>margherita (v)</b> the classic mozzarella, tomato and oregano pizza	<b>8.90</b>
<b>romana</b> cooked ham and mushrooms	<b>9.90</b>
<b>nostramo</b> crayfish tails, tuna, garlic, fresh chilli and spring onion	<b>11.50</b>
<b>piccante</b> red onions, grilled chicken, peppers	<b>10.50</b>
<b>pescatore</b> a selection of seafood	<b>10.90</b>
<b>quattro stagioni</b> ham, artichokes, onions and mushrooms	<b>10.50</b>
<b>vegetarian (v)</b> freshly grilled aubergine, courgettes, peppers and asparagus	<b>9.90</b>
<b>funghi (v)</b> mushrooms	<b>9.50</b>
<b>diavola</b> spicy salami	<b>10.90</b>
<b>prosciutto</b> cooked ham	<b>9.50</b>
<b>tonno</b> tuna and onion	<b>10.50</b>
<b>hawaiian</b> ham and pineapple	<b>9.90</b>
<b>zingara</b> chicken and sweetcorn	<b>9.90</b>
<b>orchard</b> roquette leaves, San Daniele gran riserva prosciutto and parmesan shavings	<b>12.50</b>
<b>papera</b> smoked chicken, smoked duck and sun-dried tomatoes	<b>10.50</b>
<b>thai</b> prawns, chicken, garlic, peppers and fresh chilli	<b>10.50</b>
<b>contadina</b> chicken, peppers, spicy salami, salame rustico and pancetta	<b>11.50</b>
 all our pizzas have a mozzarella and tomato base	
<b>extra toppings</b>	<b>1.00</b>

**FOR FISH AND OTHER SPECIALITIES  
PLEASE SEE OUR SPECIALS MENU**

MANY RECOGNISED ALLERGENS ARE HANDLED IN OUR KITCHENS. IF YOU HAVE ANY QUESTIONS PLEASE DON'T HESITATE TO ASK AND WE WILL BE PLEASED TO PROVIDE YOU WITH MORE DETAILED INFORMATION.

SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF.

## MAIN DISHES

<b>crepelle orchard</b> folded pancakes filled with chicken, ham and spinach, finished in a creamy cheese sauce with a hint of tomato	<b>12.90</b>
<b>saltimbocca alla romana</b> escallops of pork, topped with speck in a cream, sage and brandy sauce	<b>16.90</b>
<b>stroganoff</b> tender beef strips in a cream, paprika, mushroom, onion and red wine sauce, served with rice	<b>18.90</b>
<b>calves liver veneziana</b> strips of calves liver cooked with onions and balsamic vinegar, served with spring onion mash	<b>18.90</b>
<b>pollo alla valdostana</b> chicken breast cooked in a tomato and cream sauce, topped with San Daniele ham and melted mozzarella	<b>17.50</b>
<b>pollo alla crema</b> chicken breast cooked with onions, mushrooms, white wine and fresh cream	<b>16.90</b>
<b>pollo diane</b> chicken breast cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	<b>16.90</b>
<b>pollo boscaiola</b> chicken breast cooked with tomato, mushrooms, onion, peppers, garlic, wine and herbs	<b>16.90</b>
<b>pollo milanese</b> thinly pounded chicken breast coated in breadcrumbs and served with a twist of spaghetti napoli	<b>17.90</b>
<b>braised duck leg</b> legs of corn-fed Goosnargh duck served in an orange and apricot sauce	<b>17.90</b>
<b>steak diane</b> thin pounded sirloin cooked with onions, mushrooms and French mustard, finished with brandy, cream and wine	<b>19.50</b>
<b>sirloin steak</b> served with choice of peppercorn, diane or port and stilton sauce	<b>19.90</b>
<b>lamb shank</b> slow cooked in a rich rosemary and red wine sauce	<b>19.50</b>
<b>medaglioni stilton</b> medallions of beef fillet cooked in a rich port sauce, topped with stilton	<b>21.00</b>
<b>nodino di vitello</b> prime veal chop cooked with white wine, brandy, butter and sage	<b>22.90</b>

all appropriate main dishes will be served with potatoes and vegetables of the day

<b>house salad</b>	<b>3.90</b>
<b>rocket and parmesan salad</b>	<b>4.20</b>
<b>french fries</b>	<b>3.50</b>
<b>san marco fries</b> with parmesan and truffle oil	<b>3.90</b>

(v) denotes dishes which are vegetarian

**Our extensive menu is complemented by our personally selected wine list. After tasting literally hundreds of wines over the years we only approve a handful for consideration. We taste the bad wine so you don't have to. Salute!**

## ROSSI (reds)

<b>1 refosco (zaglia)</b> this refosco has a deep violet colour and a slight bitterness. On the palate, there are strong currant, wild berry and plum flavours	<b>19.00</b>	<b>18 tigiolo (begali)</b> this is a ripasso blend of corvina and cabernet, obtained from the drying of grapes that have been left to rest during the months of September and October. Owing its name to its producers Tiliana, Giordano and Lorenzo, it's deep slightly purple ruby with black reflections, intense and spicy, fantastic with red meat	<b>29.00</b>
<b>2 rosso (toscano)</b> a light to medium-bodied wine with hints of fresh fruit and olive aromas; flavours of red berries with a crisp acidity and long finish	<b>19.00</b>	<b>19 barbaresco (lodali)</b> this wine is the queen to barolo's king, and while not possessing the stronger flavours, will win you over with a keen balance of fruit and earth	<b>29.00</b>
<b>3 cabernet (zaglia)</b> violet in colour, herbaceous aromas of wild blackberry and soft fruits with nuances of spices and wood	<b>20.00</b>	<b>20 rosso (il carpino)</b> a blend of 80% merlot and 20% cabernet sauvignon aged 18-24 months in Slovenian oak barrels, fantastic	<b>29.00</b>
<b>4 valpolicella classico (begali)</b> black olives, spicy undertones and ripe blueberries coat the velvety smooth palate, a light fragrant red similar to beaujolais	<b>23.00</b>	<b>21 rosso (branko)</b> a fantastic, well balanced blend of merlot and cabernet sauvignon. Fresh, with raspberry and blueberry on the nose, elegant black cherry on the palate	<b>29.00</b>
<b>5 montepulciano fonte romana</b> ruby-red coloured with claret reflection; the smell is intense and fruity, with sensation of spices, nutmeg and cinnamon. Tannins are light and balanced. Soft and charming chocolate sensation.	<b>23.00</b>	<b>22 celtico (moschioni)</b> 50% merlot and 50% cabernet - pitch black in colour with sweet, smoky notes of cassis, cherry and wet earth, excellent	<b>35.00</b>
<b>6 merlot (scarbolo)</b> the colour is ruby red with violet hues. On the nose, fragrant aromas of wild berries and herbaceous notes of violets. Soft and silky body with sweet tannins and balanced structure	<b>23.00</b>	<b>23 real (moschioni)</b> 50% tazzelenghe, 25% cabernet sauvignon, 25% merlot - a deep, inky purple, reveals earthy, exotic aromas laced with suggestions of blackberry jam, violets, spices, minerals, liquorice and mint. Supremely expressive wine packed with vibrant fruit	<b>35.00</b>
<b>7 morellino di scansano (poggio argentiera)</b> a fantastic alternative for Chianti lovers, rich, ripe, black cherry and berry flavours that blend into a pleasant tartness	<b>24.90</b>	<b>24 barolo (lodali)</b> rich, dark and deep, a robust, complex, powerful and full-bodied red	<b>35.00</b>
<b>8 chianti classico</b> aromas of dark ripe berries embellished with smoke and earth, a great chianti classico	<b>25.00</b>	<b>25 chianti riserva (rodano)</b> a single estate reserve aged for three years before coming to market	<b>39.00</b>
<b>9 valpolicella ripasso (begali)</b> a fantastic ripasso, the stepping stone between valpolicella classico and amarone. Grape skin, damson, light floral and mineral aromas and flavours. Medium bodied with a mineral finish, superb	<b>26.00</b>	<b>26 montepulciano testarossa</b> a deep ruby red wine which smells and tastes of ripe red fruits, blackberries, blueberries, plums, cherries and violet mixed up with tertiary aromas of cocoa, liquorice, tobacco, cloves, black pepper and leather. A warm and full-bodied wine	<b>37.00</b>
<b>10 nero d'avola (feudi del pisciotto)</b> the prince of Sicilian wines and the most difficult variety to find in true purity. Rounded, warm and full-bodied	<b>26.00</b>	<b>27 capatosta (poggio argentiera)</b> deep purple in the glass, thick, deep purples to the edges. Explosive nose, super ripe, dark cherry, plums, vanilla, oak, very "chianti" on the nose	<b>35.00</b>
<b>11 shiraz merlot blend (feudi del pisciotto)</b> this blend of merlot and syrae (shiraz) two international varietals, exalts a wonderful ruby red wine with intense fragrance of red fruits and vanilla. A smooth, fresh, elegant and well balanced wine	<b>26.00</b>	<b>28 finisterre (poggio argentiera)</b> a fruity cabernet franc blend with blackberry, blackcurrant and cassis aromas, accompanied by smoky notes	<b>45.00</b>
<b>12 rosso (moschioni)</b> On the nose an explosion of warm enveloping perfumes of berries, ripe plum, intense aromas of leather, roasted coffee and hints of cocoa to complete the intensity of the wine; the freshness is amazing	<b>28.00</b>	<b>29 amarone (begali)</b> dried cherries, raisins and figs are just a few of the complex aromas this wine has to offer	<b>49.00</b>
<b>13 montepulciano pasetti</b> a vivid ruby red wine which smells of blackberry and blueberry, accompanied by hints of licorice, cinnamon and black pepper. Warm with soft and evolved tannins, balanced with good structure	<b>28.00</b>	<b>30 semidis (masut da rive)</b> world class merlot blend that we can unfortunately no longer source, fantastic deep purple blend of merlot with cabernet franc and cabernet sauvignon scoring 93/100 in this years merlot award, unbeatable wine, drink it while we have it	<b>49.00</b>
<b>14 shiraz (pravis)</b> fascinating in its dark ruby colour like that of a ripe pomegranate, this innovative Trentino syrae shows a complex bouquet of spices, black pepper, hazelnuts and vanilla, all against a mildly earthy background	<b>28.00</b>	<b>31 amarone riserva ca bianca (begali)</b> made from grapes harvested in Begali's special monte ca bianca vineyard, aged for four years in casks. Warm, solid and robust, an exceptional amarone for those that know!	<b>69.00</b>
<b>15 merlot (aldo polencic)</b> hints of mature cherry with a mineral finish, a highly recommended merlot from this fantastic Friulan winemaker	<b>28.00</b>		
<b>16 pinot nero (masut da rive)</b> very delicate, fruity when young (raspberry and cherry), then opens memories of hazelnut, walnut, fruit of underwood. Carefully crafted wine with excellent persistence	<b>28.00</b>	<b>ROSÉ</b>	
<b>17 chianti classico (rodano)</b> rich deep cherry, black fruit and fresh berry forward taste with deep wonderful structure and colour. Luscious plum, cinnamon, wild strawberries with a ruddy cherry sweetness. A sultry chianti classico	<b>28.00</b>	<b>32 testarossa rosé (pasetti)</b> made from Montepulciano grapes, strong minerality and acidity, combined with a strawberry and wild rose aftertaste	<b>26.00</b>
		<b>33 rosalba (pierpaolo pecorari)</b> an amazing blend of Pinot Noir and Refosco, light pink in colour with peach highlights, hints of violet, lavender and pink peppercorn	<b>27.00</b>

## BIANCHI (whites)

<b>34 verduzzo friulano (sweet)</b> golden in colour, with hints of honey and peach flavours perfect for those that prefer their wine sweet, also exceptional as a dessert wine	18.00	<b>53 pinot grigio (branko)</b> hints of melon and green apple, with floral and light spice aromas	25.00
<b>35 chardonnay</b> a full and pleasant taste with a complex bouquet	20.00	<b>54 gavi di gavi (terre di vino)</b> made from the cortese grape, a super gavi distinguished by it's crisp, floral, peachy, aromatic qualities	26.00
<b>36 friulano</b> preferred to pinot grigio by many of those in the know, intense, persistent and fruity with a slightly smoky note	21.00	<b>55 sauvignon (toros)</b> straw yellow with hints of fig leaf, sage and green pepper. A strong, persistent and well structured sauvignon	26.00
<b>37 frascati superiore</b> light, dry and fruity, easy drinking frascati	22.00	<b>56 pecorino (pasetti)</b> the wine has a strong structure and a bouquet of elderberry and ripe fruits. It is soft and warm with a long persistence. Pairs well with risotto, light cheeses and white meats	26.00
<b>38 verdicchio</b> pale, straw-coloured wine of good acidic balance offering subtle, crisp, clean white fruit flavours and aromas, offset by nuances of citrus, almonds and tree blossoms	22.00	<b>57 verdicchio "il coroncino" (coroncino)</b> beautifully textured, viscous almost oily wine with great length and that Italian silvery lining of bitterness to clean up the finish	27.00
<b>39 ribolla gialla (tenuta stella)</b> the ribolla grape produces deep colored, light bodied wine with high acidity and floral notes, characterised by soft fruity aromas that blend with a hint of vanilla	22.00	<b>58 pinot grigio olivers (pecorari)</b> very very good, rich, fruity and oaky but balanced. Serious substitute for oak-aged white burgundies	28.00
<b>40 pinot grigio</b> a fragrant pinot grigio that's quite zesty, full flavoured and slightly spicy	23.00	<b>59 sauvignon kollaus (pecorari)</b> unbelievable sauvignon, crystal clear, bright, golden yellow. Fat, hot, alcoholic. Finish pleasantly bitter. Masterful use of wood. Warmth and elegance, power and finesse	28.00
<b>41 sauvignon (masut da rive)</b> medium bodied with good acidity, a world class sauvignon	23.00	<b>60 grillo (feudi del pisciotto)</b> grillo is perhaps the least known of the Sicilian varieties but certainly no inferior wine. With notes of dried pineapple, papaya and straw flavours layered with hints of honeycomb and white pepper make it instantly recognisable and memorable	29.00
<b>42 inzolia (feudi del pisciotto)</b> a combination of two noble white grapes, inzolia and catarratto, whose enormous potential is only now being discovered, especially the catarratto that in the past was used to produce marsala. Blended in similar quantities they create a quite unique wine with an interesting personality	23.00	<b>61 eclisse sauvignon blend (la roncaia)</b> intense perfumes and fruity notes, a fine elegant blend of sauvignon blanc and the precious picolit grape	30.00
<b>43 soave classico (suavia)</b> This is a profoundly Italian wine. Our idea of Soave: Fresh, fruity, easy to drink but with an unmistakable character at the same time	23.00	<b>62 monte carbonare (suavia)</b> a sharp mineral taste like rain on flint with the distinct fragrance the countryside releases when dampened by the first rain. A truly spectacular wine, one of our favourites	32.00
<b>44 muller thurgau (pravis)</b> an elegant muller thurgau of slight blush colour, with notes of tropical fruit and freshly-cut hay. Its flavour is strong and clear and it is very easy to drink	24.00	<b>63 testarossa bianco (pasetti)</b> an intense and complex golden yellow wine with hints of honey, passion fruit, vanilla and sage. A full bodied white with the perfect balance between alcohol strength and long aromatic persistence, cannot be recommended highly enough, very special	35.00
<b>45 gewurztraminer (pravis)</b> a fantastic wine that has scent of apples, fragrant but not overbearing, very good nose and fruity on the palate, excellent paired with fish and seafood	24.00		
<b>46 chardonnay (branko)</b> lightly oaked, bursting with fruit and full of character	24.00		
<b>47 malvasia (tenuta stella)</b> bright golden and very lively colour, characterised by intense fruity notes of apple, pear, banana and hazelnut. Fresh and soft, balanced with great structure and length on the palate	25.00		
<b>48 chardonnay (toros)</b> yellow in colour with notes of green apple, banana and crusty bread. A fantastic chardonnay from Franco Toros	25.00		
<b>49 sauvignon (pravis)</b> bright yellow in colour the bouquet is winy with hints of green pepper	25.00		
<b>50 trebbiano "zarachè" (pasetti)</b> a clean light dry white made from the trebbiano grape this has a fresh bouquet with lemon zest, honey and exotic fruit	25.00		
<b>51 friulano (branko)</b> complex aromas of sliced peaches, almonds and light caramel precede a solid core of fruit that is balanced by ample notes of minerals and spices with a slight hint of bitter almond on the finish	25.00		
<b>52 sauvignon (branko)</b> classic sauvignon bouquet of fruit and herbs, lively flavours and a harmonious finish	25.00		
		<b>VINO DA TAVOLA (house wine)</b>	
		<b>64 red or white (75cl)</b>	17.90
		<b>65 rosé (75cl)</b>	19.90
		<b>LE BOLLICINE (sparkling)</b>	
		<b>66 lambrusco rosso (medici)</b>	22.00
		award winning dry sparkling red that will change your opinion of lambrusco forever (served chilled)	
		<b>67 prosecco</b>	27.00
		<b>68 pink prosecco</b>	29.00
		<b>69 house champagne</b>	35.00
		<b>70 veuve clicquot yellow label</b>	69.00
		<b>71 bollinger</b>	75.00
		<b>72 laurent perrier brut rose</b>	87.00
		<b>73 dom perignon (moet et chandon)</b>	185.00
		<b>74 cristal</b>	275.00



SAN MARCO GROUP

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**ANGELO'S**  
RISTORANTE & PIZZERIA  
ESTD 1980

*Italian*  
**THE ORCHARD**  
RISTORANTE & PIZZERIA  
ESTD 1985

*Stratos*  
FOOD WINE MUSIC

**PINOCCHIO'S**  
RISTORANTE & PIZZERIA  
ESTD 1982

*Trattoria*  
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