

*Trattoria*  
**SAN | MARCO**

RISTORANTE & PIZZERIA  
ESTD 2008

## STARTERS

### fresh oysters

two fresh oysters, served on a bed of crushed ice, with lemon, tabasco and a shallot vinaigrette

### minestrone soup (v)

Italian vegetable soup

### spicy chicken wings

served in a garlic and chilli sauce

### fegatini alla veneziana

chicken livers sautéed with onions and chilli

### a.m.b.

avocado, mozzarella and crispy bacon salad

### fish cake

served with sweet chilli mayonnaise

### gamberetti all'aglio

atlantic prawns, pan fried in garlic, chilli, white wine, olive oil and parsley, served with toasted bread

### melone fantasia (v)

seasonal melon and exotic fruits served with a fruit coulis

### pigeon, walnut and black pudding salad

with crispy pancetta, served with a fig and balsamic dressing

### bruschetta calabrese

toasted Italian bread, with Italian sausage and borlotti beans

### hot smoked salmon salad

Scottish hot smoked salmon flakes, with mixed leaves and a whole grain mustard dressing

### grilled octopus

octopus salad with chick peas, chorizo and sun-dried tomato

### smoked chicken and duck salad

served with balsamic vinegar and olive oil dressing

### tempura king prawns

served with a sweet chilli mayonnaise

### Italian antipasto

cured Italian meats with leaves and olives

### goats cheese (v)

on a large field mushroom and crouton of polenta with a pesto dressing, roasted vegetables and salad leaves

### mussels marinara

fresh mussels, served with tomato, garlic, basil, onion, white wine, served with crusty bread

### williams salad (v)

pear, walnut and stilton salad served with a honey and citrus dressing

### soup of the day

please ask

### deep fried brie

served with cranberry

### black pudding & salami bruschetta

pan fried with balsamic vinegar, caramelised onions and served on toasted bread

### pâté della casa

homemade pâté served with toasted bread

### funghi ripieni (v)

button mushrooms filled with garlic butter and breadcrumbs

### mari e monte

prawns, crayfish and wild mushrooms sautéed in a creamy garlic and wine sauce, served on toasted bread

### oysters rockefeller

two Colchester oysters oven baked with crispy pancetta, speck, cream, parmesan and spinach

## MAIN DISHES

### duck leg

served in an orange and apricot sauce

### caesar salad milanese

pan fried breaded chicken breast, crispy pancetta, anchovies, salad leaves, croutons, Caesar dressing

### cod

oven roasted cod fillet, served with a creamy leek, crayfish and prawn sauce

### rump steak ai funghi

thinly pounded rump steak, served with a creamy wild mushroom and brandy sauce

### pollo boscaiola

chicken breast cooked with tomato, onions, mushrooms, peppers, garlic, wine and herbs

### salmon fillet

oven roasted fillet of salmon, with anchovies, cherry tomatoes, and a salsa verde

### pigs cheek

slowly braised and served with horseradish mash in a rich red wine reduction

### swordfish mediterranean

swordfish steak, served with capers, sun blushed tomato, taggiasche olives, rocket leaves and a lemon oil dressing

### calves liver veneziana

pan fried calves liver in an onion, balsamic and red wine reduction, served with spring onion mash

### Italian sausage

luganega sausage, grilled and served with borlotti bean and lentil stew

### spicy chicken

tender strips of chicken pan fried in ginger, garlic, spring onion, mushrooms and sweet chilli, served with rice

### belly pork orientale

marinated with ginger and sesame, slowly roasted, served with pak choi

### pheasant toscana

pheasant breast, pan fried with lardons of pancetta, wild mushrooms, red wine, served with a truffle filled ravioli

### risotto (v)

wild mushroom, truffle and pecorino cheese

## PASTA

### melanzane parmigiana (v)

oven baked layers of aubergine, tomato, mozzarella and fresh basil

### crepelle orchard

folded pancake filled with chicken, ham and spinach, finished in a creamy cheese sauce

### vegetarian lasagna (v)

layers of egg pasta with mediterranean vegetables

### tortelloni ricotta

pasta parcels filled with spinach and ricotta served in a cream sauce

### fusilli all'amatriciana

pasta served in a smoked ham, Italian sausage, spicy salami and tomato sauce

### fettucine zucchini e gamberetti

fettuccine pasta cooked with courgette, prawns, cream and garlic

### lasagna

layers of pasta with bolognese sauce

### ravioli al granchio

large crabmeat filled ravioli, served in a creamy tomato, crayfish and basil sauce

### gnocchi ai quattro formaggi

potato gnocchi, cooked with tallegio, gorgonzola, pecorino and parmesan

## PIZZE

### pizza margherita (v)

the classic, tomato, mozzarella and oregano

### pizza romana

ham and mushrooms

### pizza tonno

tuna and onion

### pizza diavola

with spicy salami

### pizza hawaiian

ham and pineapple

### pizza vegetarian (v)

mediterranean vegetables

### pizza pollo piccante

with cajun spiced chicken, peppers and red onion

## DESSERTS

(£1.00 supplement with ice cream)

### lemon crunch cheesecake

### sticky toffee pudding

### chocolate fudge cake

### Italian bread and butter pudding

served warm with vanilla sauce

### homemade tiramisu

### coffee renoir

### mixed berry meringue nest

berry compote, fresh meringue and whipped cream

### crème brûlée

### selection of ice cream

## SIDE ORDERS

bowl of olives	3.90
garlic bread	5.30
garlic bread with tomato	5.30
garlic bread mexicano	5.50
onions, tomato, fresh chilli and garlic	
garlic bread speciale	5.70
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	5.90
french fries	3.50
san marco fries	3.90
parmesan and truffle oil	
house salad	3.90

MAIN COURSE PLUS  
STARTER OR DESSERT

£14.90

3 COURSES

£18.90

OFFER AVAILABLE  
MONDAY TO FRIDAY  
12PM - 2PM  
SATURDAY 12PM - 5PM

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

(v) denotes dishes which are vegetarian