

STARTERS

fresh oysters

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

bruschetta classica

toasted bread with chopped tomatoes, garlic, basil and olive oil

spicy chicken wings

pan fried with garlic, chilli and peppers

fegatini alla veneziana

chicken livers sautéed with onions and chilli

a.m.b.

avocado, mozzarella and crispy bacon salad

calamari fritti

deep fried squid served on salad leaves with tartar sauce

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

cooked with tomato, garlic, white wine and a hint of chilli

williams salad (v)

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

soup of the day

freshly prepared please ask for today's soup

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

monkfish taco

soft tortilla, fried monkfish, guacamole, salsa and crème fraîche

smoked duck salad

thinly sliced smoked duck breast, pomegranate, salad leaves with a red wine and orange dressing

pigeon salad

pan seared wood pigeon breast, beetroot, goats cheese, walnut crumble and redcurrant dressing

octopus

Galician octopus with nduja mash

MAIN DISHES

duck leg

served in an orange and apricot sauce

belly pork veneziana

slow roasted served with a chicken liver sauce, caramelised onions

beef goulash

rump tips marinated with paprika, slowly braised and served with mash

rump steak al pepe

thinly pounded rump steak, cooked with freshly ground black pepper in a cream and brandy sauce

salmon florentine

pan roasted salmon fillet in a white wine, cream and spinach sauce

pollo diane

chicken breast cooked onions, mushrooms and French mustard, finished with brandy, cream and wine

pig's cheek

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

spicy chicken

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

sea bream

roasted bream fillet, stir fried vegetables, ginger, asian dressing

lemon sole

fillet of lemon sole served with a lemon and thyme veloute with herb butter

caesar milanese

pan fried breaded chicken breast, romaine leaves, parmesan, crispy pancetta, anchovies, croutons, caesar dressing

saltimbocca alla romana

veal escalopes wrapped in speck and sage, served in a butter and white wine sauce

PASTA

crespelle orchard

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

vegetarian lasagna (v)

layers of egg pasta with mediterranean vegetables

tortelloni ricotta

pasta parcels filled with spinach and ricotta served in a pesto cream, with pine nuts and grated pecorino

ravioli tartufo

pasta parcels filled with white truffle, served with Italian sausage, sautéed wild mushrooms, white wine and parmesan sauce

spaghetti carbonara

spaghetti cooked in creamy egg, parmesan, pancetta and black pepper sauce

casarecce san marco

's' shaped pasta twists, slow cooked Italian pork rib and sausage sauce, broccoli, sun blushed tomatoes and nduja

linguini ai gamberetti

linguini pasta cooked with garlic, prawns, courgettes, olive oil and fresh chilli

lasagna

layers of pasta with bolognese sauce

ravioli al granchio

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

tagliatelle bolognese

pasta served with traditional Italian ragu

risotto

please ask for our risotto of the day

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 contadina

chicken, peppers, spicy salami, salame rustico and pancetta

DESSERTS

(£1.00 supplement with ice cream)

banoffee 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	4.90
garlic bread	7.50
garlic bread with tomato	7.90
garlic bread mexicano	7.90
onions, tomato, fresh chilli and garlic	
garlic bread speciale	7.90
chilli, rosemary, pancetta, cherry tomatoes	
garlic bread with cheese	8.50
french fries	4.50
san marco fries	4.50
parmesan and truffle oil	
house salad	4.50
rocket and parmesan salad	4.50
with cherry tomatoes and balsamic glaze	

MAIN COURSE PLUS
STARTER OR DESSERT

£23.90

3 COURSES

£29.90

OFFER AVAILABLE
MONDAY TO SATURDAY

12PM - 5.00PM

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

(v) denotes dishes which are vegetarian

ALLERGIES AND INTOLERANCES PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER, WE WILL BE PLEASED TO PROVIDE YOU WITH DETAILED ALLERGEN INFORMATION IF REQUIRED. UNFORTUNATELY IT IS NOT POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF ALLERGENS IN OUR DISHES.SERVICE AT CUSTOMERS DISCRETION, PLEASE NOTE ALL GRATUITIES ARE DIVIDED AMONGST THE STAFF.