

## WHILE YOU WAIT

<b>GARLIC PIZZA BREAD</b> with fresh rosemary (v)	<b>£3.75</b>
<b>GARLIC PIZZA BREAD WITH CHEESE</b> with mozzarella (v)	<b>£4.25</b>
<b>TOMATO PIZZA BREAD</b> Sliced beef tomatoes with garlic and fresh rosemary (v)	<b>£4.50</b>
<b>NEW AMERICAN STYLE NACHOS</b> Great for sharing, enjoy crunchy nachos with melted cheese, chilli jam, jalapeños, sour cream and crushed avocado	<b>£5.95</b>
<b>NEW LARGE MARTINI OLIVES</b> Green olives from the small Italian town of Cerignola (v)	<b>£3.25</b>
<b>WARM BAKED FOCACCIA</b> with olive oil and vintage balsamico (v)	<b>£3.95</b>
<b>NEW GRISSINI BREAD STICKS</b> with black olive tapenade (v)	<b>£3.95</b>

## SHARING BOARDS

<b>THE MONTE CRISTO</b> Rosemary focaccia, olive grissini, crushed avocado, olives, tomato bruschetta, mozzarella (v)	<b>£14.25</b>
<b>THE GREAT AMERICAN</b> Buffalo wings, Hickory smoked baby back ribs, nachos with melted cheese, chilli jam, sour cream, jalapeños and crushed avocado	<b>£14.95</b>
<b>NEW YORK ITALIAN SEAFOOD PLATTER</b> Crispy calamari, spicy whitebait and crab cakes with lemon mayonnaise and sauce tartar	<b>£14.95</b>

## STARTERS

<b>NEW ORLEANS CRAB CAKES</b> with lemon mayonnaise	<b>£7.75</b>
<b>AMERICAN STYLE NACHOS</b> with melted cheese, chilli jam, jalapeños, sour cream and crushed avocado	<b>£5.95</b>
<b>NEW SALT AND PEPPER CRISPY CALAMARI</b> with lemon mayonnaise dip	<b>£6.95</b>
<b>TRIO OF BRUSCHETTA</b> A selection of bruschetta including cherry tomato and garlic, crushed avocado and wild mushrooms with vintage balsamico (v)	<b>£6.50</b>
<b>CRISPY NEW YORK BUFFALO WINGS</b> with chilli jam	<b>£7.25</b>
<b>NEW MUSHROOM SOUP</b> Served with focaccia	<b>£5.75</b>
<b>NEW SPICY DEVILLED WHITEBAIT</b> with sauce tartar	<b>£6.95</b>
<b>NEW CAPRESE SALAD WITH HERITAGE TOMATOES</b> Mozzarella, fresh basil, vintage balsamico (v)	<b>£6.50</b>
<b>HICKORY SMOKED BABY BACK RIBS</b> with Hickory BBQ sauce	<b>£7.25</b>
<b>CRUNCHY CHICKEN GOUJONS</b> with mustard dip	<b>£6.75</b>

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## MAINS

<b>GREAT AMERICAN BEEF BURGER</b> Brioche bun with BBQ sauce, crisp bacon, Monterey Jack cheese, beef tomato, served with fries	<b>£11.95</b>
<b>THE ITALIAN BEEF BURGER</b> Brioche bun with smoked mozzarella, beef tomato, pesto, served with fries	<b>£12.95</b>
<b>CHICKEN MILANESE BURGER</b> Brioche bun with Monterey Jack cheese, rocket, mustard mayonnaise and fries	<b>£11.95</b>
<b>NEW NEW YORK ITALIAN ROAST CHICKEN</b> Roast chicken breast, pulled pork, Monterey Jack cheese, fries and American slaw	<b>£11.95</b>
<b>SPAGHETTI BOLOGNESE</b> Malbec braised ragu of beef with fresh thyme	<b>£9.25</b>
<b>SPAGHETTI AL PESTO GENOVESE</b> with fresh basil (v)	<b>£8.95</b>
<b>SPAGHETTI CARBONARA</b> with crispy pancetta	<b>£9.95</b>

## AL FORNO

All served with a rocket and Zarpellon salad

<b>NEW SEVERN AND WYE SALMON CANNELLONI</b> Pasta tubes packed with salmon, steamed spinach and topped with a cheese sauce	<b>£14.50</b>
<b>BEEF LASAGNE BOLOGNESE</b> Layered pasta sheets with beef ragu, fresh thyme, and béchamel sauce	<b>£11.95</b>
<b>BAKED GIANT MEATBALLS WITH GARLIC CIABATTA</b> Sauce Pomodoro, mozzarella cheese	<b>£12.50</b>

<b>NEW ITALIAN BEER BATTERED HADDOCK AND FRIES</b> with sauce tartar	<b>£13.95</b>
<b>NEW CRAB AND POTATO CAKE</b> Served with young spinach and lemon mayonnaise	<b>£12.50</b>
<b>HICKORY SMOKED BABY BACK RIBS</b> Served on a bed of fries with American slaw	<b>£16.95</b>

<b>NEW NEW YORK BBQ MIXED PLATTER</b> [for two] Sticking to true American portions, the mixed BBQ platter is not for the faint hearted. New York Italian roast chicken breast, Hickory smoked baby back ribs, spicy chicken wings, coleslaw and fries.	<b>£24.50</b>
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<b>NEW 35 DAY AGED STEAK FROM ROYAL WARRANT APPOINTED BUTCHER CAMPBELL BROTHERS</b> 8OZ RUMP <b>£19.50</b>   8OZ SIRLOIN <b>£21.50</b>   8OZ FILLET <b>£27.95</b> All served with a rocket and Zarpellon salad, garlic butter and fries	
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### EXTRAS

<b>BLUE CHEESE SAUCE</b>	<b>£2.75</b>	<b>CHIMICHURRI</b>	<b>£2.95</b>
<b>PEPPERCORN SAUCE</b>	<b>£2.95</b>	Traditional South American	
<b>MINI-RACK OF RIBS</b>	<b>£5.25</b>	spicy sauce	

<b>SPINACH AND RICOTTA CANNELLONI</b> Sauce Pomodoro, cheese sauce (v)	<b>£11.50</b>
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<b>NEW LASAGNE OF WILD MUSHROOMS</b> Why not try a twist on a classic. Enjoy an authentic lasagne, pasta sheets layered with woodland mushrooms, sauce Pomodoro and béchamel sauce (v)	<b>£11.50</b>
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<b>NEW MACARONI AND CHEESE</b> Small macaroni pasta baked in our special cheese sauce (v) <b>ADD HAM FOR £2.00</b>	<b>£10.50</b>
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## PIZZA

All our pizzas are 12 inch hand rolled with crisp authentic stone baked bases

<b>BEEF RAGU WITH FRESH THYME</b> Tomato, mozzarella, beef bolognese, fresh thyme	<b>£10.50</b>	<b>PESTO, CHERRY TOMATOES AND FRESH BASIL</b> Tomato, mozzarella, sweet cherry vine tomatoes, homemade pesto, fresh basil (v)	<b>£9.75</b>
<b>MARGHERITA</b> Tomato, mozzarella, cherry tomatoes, fresh basil (v)	<b>£9.50</b>	<b>PIZZETTA</b> Enjoy any of the above pizzas at half the size and half the calories. Served with a side salad	<b>£11.50</b>
<b>SALAMI AND RED CHILLI</b> Tomato, mozzarella, salami, fresh chilli	<b>£10.50</b>	<b>NEW MEATBALL CALZONE</b> Sauce Pomodoro, mozzarella, baked Italian meatballs, fresh basil Served with a rocket and Zarpellon salad	<b>£11.95</b>
<b>WILD MUSHROOM, ROCKET AND VINTAGE BALSAMICO</b> Tomato, mozzarella, woodland mushrooms, rocket, vintage balsamico (v)	<b>£10.50</b>	<b>NEW SPINACH AND RICOTTA CALZONE</b> Tomato, young spinach, ricotta cheese, fresh thyme (v) Served with a rocket and Zarpellon salad	<b>£10.95</b>
<b>CHICKEN AND WILD MUSHROOM</b> Tomato, mozzarella, roasted chicken, woodland mushrooms, fresh tomatoes, pecorino cheese	<b>£11.50</b>		

## SALADS

<b>NEW HOT SMOKED SALMON NIÇOISE SALAD</b> Cos lettuce, new potatoes, green beans, tomatoes, black olives, Merlot dressing and a boiled egg	<b>£13.95</b>
<b>NEW PANZANELLA SALAD WITH MOZZARELLA</b> Cherry tomatoes, capers, red onion, croutons with Merlot dressing and fresh basil (v)	<b>£12.95</b>
<b>CHICKEN AND AVOCADO CAESAR SALAD</b> Roasted chicken breast, cos lettuce, anchovies, zarpellon, avocado, croutons and Caesar dressing	<b>£13.95</b>
<b>NEW CAPRESE SALAD WITH HERITAGE TOMATOES</b> Enjoy this colourful salad with a mixture of tomatoes, fresh basil, mozzarella and vintage balsamico (v)	<b>£10.50</b>
<b>NEW QUINOA SUPERFOOD SALAD</b> Avocado, cos lettuce, tomato, cucumber, beetroot, black chia seeds, toasted pumpkin seeds with vintage balsamico and olive oil (v)	<b>£10.95</b>

## SIDES

<b>FRIES</b> with fresh rosemary and crystal salt (v)	<b>£3.25</b>
<b>SWEET POTATO FRIES</b> (v)	<b>£3.25</b>
<b>AMERICAN SLAW</b> (v)	<b>£3.25</b>
<b>ONION RINGS</b> (v)	<b>£3.25</b>
<b>BUTTERED GARDEN PEAS</b> (v)	<b>£3.25</b>
<b>ROCKET AND ZARPELLON SALAD</b> Vintage balsamico and extra virgin olive oil (v)	<b>£3.25</b>
<b>BUTTERED YOUNG SPINACH</b> with chilli and garlic (v)	<b>£3.25</b>
<b>PANZANELLA SALAD</b> Cherry tomatoes, capers, red onion, croutons with merlot dressing and fresh basil (v)	<b>£3.25</b>
<b>MAC AND CHEESE</b> (v)	<b>£3.25</b>
<b>HERB ROASTED NEW POTATOES</b> (v)	<b>£3.25</b>

"If I had to choose only one cuisine to eat for the rest of my life, it would be Italian. It's the closest to me. My mother was Italian and I spent a lot of time in Italy with her when I was a boy. My New York Italian is all about creating a comfortable environment for friends and family to relax and enjoy some of my favourite Italian and American foods, without having to break the bank."

# DESSERTS...

<b>NEW YORK BAKED CHEESECAKE</b> with fresh strawberries (v)	<b>£5.75</b>	<b>NEW STRAWBERRY AND MERINGUE MESS</b> with fresh strawberries in vanilla ice cream and fresh mint (v)	<b>£5.95</b>
<b>CHICAGO HOT BROWNIE</b> with a scoop of milk ice cream and drenched in a warm chocolate sauce (v)	<b>£5.75</b>	<b>NEW CITRUS TART</b> with lemon sorbet (v)	<b>£5.75</b>
<b>NEW RASPBERRY SUNDAE</b> Layered raspberry ice cream and sorbet with fresh raspberry sauce, vanilla cream and wafer on top (v)	<b>£5.95</b>	<b>NEW THE MANHATTAN MILKSHAKER</b> Panna cotta milkshake layered with ice cream, raspberry sauce, fresh fruit and a New York baked vanilla cheesecake with a blueberry compote on top (not for the faint hearted!) (v)	<b>£9.95</b>
<b>NEW PANNA COTTA WITH TROPICAL FRUITS</b> with passion fruit sauce	<b>£5.75</b>	<b>SELECTION OF ICE CREAMS AND SORBETS (v)</b>	<b>£5.25</b>
<b>TIRAMISU</b>	<b>£5.75</b>		
<b>TRIO OF DESSERTS</b> Vanilla cheesecake with a blueberry compote, tiramisu, Chicago hot brownie	<b>£13.50</b>		

## DESSERT WINE AND PORT

VIN SANTO DEL CHIANTI SERELLE, Ruffino, Italy

50ml 3.75 / 1/2 Bottle 24.00

GRAHAMS LBV PORT

50ml 2.75 / Bottle 34.00

## LIQUORS

# Musetti

<b>LIMONCELLO</b>	<b>£4.25</b>	<b>ESPRESSO</b>	<b>£2.00</b>
<b>AMARETTO</b>	<b>£4.25</b>	<b>LATTE</b>	<b>£2.50</b>
<b>COURVOISIER VSOP</b>	<b>£5.50</b>	<b>CAPPUCCINO</b>	<b>£2.50</b>
		<b>AMERICANO</b>	<b>£2.50</b>
		<b>TEA</b>	<b>£2.00</b>

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## CHAMPAGNE, PROSECCO AND SPARKLING WINE

- VEUVE CLICQUOT YELLOW LABEL BRUT NV, France** 125ml **9.95** / Bottle **57.50**  
 Instantly recognisable and famous for its creamy richness and venerable heritage
- VEUVE CLICQUOT BRUT ROSÉ, France** Bottle **70.00**  
 Absolutely stunning bubbles from the first Champagne house credited with making a rosé
- PROSECCO, EXTRA DRY, GALANTI, Italy** 125ml **4.75** / Bottle **24.95**  
 En vogue. A celebration for any occasion
- ROSATO SPUMANTE, DA LUCA, Italy** 125ml **4.95** / Bottle **25.95**  
 Fresh, vibrant pink fizz
- BOTTEGA PROSECCO GOLD, Italy** Magnum **70.00** / Bottle **35.00**  
 Perfect bubbles, spectacular bottle
- BOTTEGA PROSECCO ROSE GOLD, Italy** Magnum **74.00** / Bottle **37.00**  
 Dazzling pink fizz with subtle summer fruit
- BOTTEGA FRAGOLINO, Veneto, Italy** Bottle **29.50**  
 A fun sparkler, with the addition of fresh, sweet wild strawberry flavours



## MARCO PIERRE WHITE'S WINES

Marco has partnered with Jean-Luc Colombo and his family to create three fantastic wines that are exclusively available at his restaurants. Jean-Luc is one of the most celebrated winemakers in the Rhone and these wines have been specifically created with food in mind, to complement our dishes.

- JEAN-LUC COLOMBO MARCO PIERRE WHITE BLANC** Bottle **27.95**  
 Made from Vermentino with a splash of Sauvignon Blanc. Cracking with seafood or on its own
- JEAN-LUC COLOMBO MARCO PIERRE WHITE ROSÉ** Bottle **27.95**  
 Light, dry and subtle rosé, perfect with fresh food flavours of the Mediterranean
- JEAN-LUC COLOMBO MARCO PIERRE WHITE ROUGE** Bottle **28.95**  
 Rich and generous Syrah (Shiraz). No oak, just lush, spicy fruit

## LIGHT, DELICATE WHITE

*Brilliant with seafood and light salads*

- PINOT GRIGIO, Parini, delle Venezie, Italy** 175ml **4.35** / 250ml **6.10** / Bottle **17.50**  
 Refreshing expression of global superstardom
- SOAVE, Bolla, Italy** Bottle **21.50**  
 Ol' Blue Eyes, Frank Sinatra's favourite wine
- FRASCATI SUPERIORE, Fontana Candida, Lazio, Italy** Bottle **24.95**  
 One of the great appeals of a Mediterranean diet
- GAVI, Ca' Bianca, Piemonte, Italy** 175ml **8.45** / 250ml **9.10** / Bottle **28.50**  
 Sophia Loren, grace, elegance and sophistication

## RACY, ZESTY WHITE

*Perfect with chicken, fish and spice*

- TREBBIANO DEL RUBICONE, Parini, Italy** Bottle **19.95**  
 Light and gently aromatic. Wonderful with seafood
- SAUVIGNON BLANC, Grave del Friuli, Borgo Tesis, Fantinel, Italy** 175ml **6.20** / 250ml **8.75** / Bottle **25.50**  
 Bracing Sauvignon Blanc from the hills of northern Italy
- SAUVIGNON BLANC, Waipara Hills, New Zealand** 175ml **8.55** / 250ml **9.25** / Bottle **28.95**  
 Flying the flag for Marlborough, Sauvignon Blanc and New Zealand

## RIPE, FRUITY WHITE

*Work well with poultry, pork and creamy pasta*

- CHARDONNAY, Whispering Hills, California, USA** 175ml **4.55** / 250ml **6.40** / Bottle **18.50**  
 A crisp, refreshing Chardonnay from California's sunny Central Valley
- VERNACCIA DI SAN GIMIGNANO, Trambusti, Toscana, Italy** 175ml **5.75** / 250ml **8.10** / Bottle **23.50**  
 Tuscany's most celebrated white wine
- ORVIETO CLASSICO SECCO, Bigi, Italy** Bottle **21.95**  
 Umbria's most famous export. Perfect with pizza, pesci, pasta

## OAKY WHITE

*Enhanced by creamy sauces, rich fish, pork and poultry*

- CHARDONNAY, Tangle Daks, North Coast, California, USA** Bottle **35.00**  
 Quality, big, oaky, loud Californian Chardonnay

## LIGHT RED

*Try these with fish, chicken and pizza*

- PINOT NOIR, Del Veneto, Munro, Italy** 175ml **4.35** / 250ml **6.10** / Bottle **17.50**  
 A wonderfully simple introduction to a complex grape
- MONTEPULCIANO D'ABRUZZO, Parini, Italy** Bottle **18.50**  
 An essential part of a Mediterranean lifestyle

## FRUITY, MEDIUM RED

*We recommend these with burgers, steak and pork*

- NERO D'AVOLA, Solandia, Terre Siciliane, Italy** Bottle **19.95**  
 A Native to Sicily. Give this a go if you're into Shiraz
- MERLOT, Luis Felipe Edwards, Colchagua Valley, Chile** 175ml **5.25** / 250ml **7.40** / Bottle **21.50**  
 From the slopes of the Andes, a rich, ripe wine, with a smooth finish
- CABERNET SAUVIGNON, Geysler Peak, California, USA** 175ml **5.85** / 250ml **8.25** / Bottle **23.95**  
 Typically laid back and easy to drink. Ripe fruit with a whiff of oak
- CHIANTI CLASSICO, La Pievenella, Trambusti, Toscana, Italy** 175ml **6.20** / 250ml **8.75** / Bottle **25.50**  
 From the best vineyards in Chianti, a classic, historic wine

## SPICY, PEPPERY RED

*Complement steak, lamb and burgers*

- PRIMITIVO DEL SALENTO, Uno Due, Cinque, Feudi Salentini, Italy** Bottle **27.95**  
 Powerful and fuller bodied, it'll take you neatly through to cheese
- VENETO, Passori Rosso, Italy** 175ml **6.55** / 250ml **9.25** / Bottle **26.95**  
 Passori is one of the shining stars of this new list and highly recommended
- BARBERA D'ASTI, Casa Sant' Orsola, Piemonte, Italy** 175ml **5.60** / 250ml **7.90** / Bottle **22.95**  
 If you are going to try something different today, let it be this wine. Simply stunning
- ZINFANDEL, Vendange, California, USA** Bottle **21.50**  
 Eminently Californian. Anything from the charrill goes
- MALBEC, BARREL SELECTION, Salentein, Valle de Uco, Mendoza, Argentina** 175ml **7.70** / 250ml **10.90** / Bottle **31.95**  
 Loves steak the same way that you do

## OAKY RED

*These wines love lamb and steak, though not seafood*

- CABERNET SAUVIGNON, The Federalist, Lodi, California, USA** Bottle **37.00**  
 Beautifully crafted Cabernet Sauvignon, rich, dark, with spicy, balanced oak
- AMARONE DELLA VALPOLICELLA CLASSICO, Bolla, Italy** Bottle **50.00**  
 Rich, elegant and refined, a perfect chaperone to red meat

## ROSÉ WINE

*Pair with lighter food flavours*

- PINOT GRIGIO, Parini, Rosé, delle Venezie, Italy** 175ml **4.45** / 250ml **6.25** / Bottle **17.95**  
 Pink Pinot Grigio. Nothing not to like really
- WHITE ZINFANDEL, Vendange, California, USA** 175ml **5.15** / 250ml **7.25** / Bottle **20.95**  
 All packaged up as the Californian version of strawberries and cream

## NOT FORGETTING DESSERT...

- VIN SANTO DEL CHIANTI SERELLE, Ruffino, Italy** 50ml **3.75** / 175ml **24.00**
- GRAHAMS LBV PORT** 50ml **2.75** / Bottle **34.00**

Key: Marco Recommends By the glass (125ml available on request) Guest wine from Marco's Steakhouse menu

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