

marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE

“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.

Nowadays people like to eat out once, twice or three times a week, even if it's just going somewhere casual. People want affordable glamour and they want some fun. I like casual. I like affordable and I like glamour.

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.”

MARCO

WHILE YOU WAIT

GARLIC PIZZA BREAD with fresh rosemary (v)	3.95
CHEESY GARLIC PIZZA BREAD with mozzarella (v)	4.50
TOMATO PIZZA BREAD sliced beef tomatoes with garlic and fresh rosemary (v)	4.50
NEW AMERICAN STYLE NACHOS with melted cheese, salsa, chillies, sour cream and homemade guacamole (v)	6.25
MARCO'S QUALITY OLIVES (v)	3.75
WARM BAKED FOCACCIA with olive oil and vintage balsamico (v)	4.25
NEW UNION SQUARE CAFÉ BAR NUTS [arguably the world's best nuts] a combination of sweet and spicy nuts inspired by the award winning recipe from Union Square Café in New York (v)	3.75

SHARING BOARDS

NEW THE MONTE CRISTO rosemary focaccia, olive grissini, crushed avocado, caponata, tomato bruschetta, mozzarella (v)	14.50
THE GREAT AMERICAN buffalo wings, sticky BBQ ribs, nachos with melted cheese, salsa, sour cream, chillies and homemade guacamole	14.50
NEW THE LONG ISLAND SEAFOOD PLATTER crispy calamari, grilled jumbo shrimps and crab cakes with sauce rémoulade	17.50

STARTERS

NEW MINISTRONE SOUP with fresh basil (v)	5.95
NEW - NEW ORLEANS CRAB CAKES with sauce rémoulade	8.25
CRISPY CALAMARI with sauce tartar	7.50
NEW BRUSCHETTA with fresh tomato, basil and vintage balsamico (v)	6.25
CRISPY NEW YORK BUFFALO WINGS blue cheese dip	7.95
GRILLED JUMBO SHRIMPS brushed with rosemary and garlic butter	10.75
MARCO'S CAESAR SALAD with anchovies and avocado	6.50
NEW STICKY BBQ RIBS with smoked hickory sauce	7.50
NEW CRUNCHY CHICKEN GOUJONS with aioli	7.25

MAINS

BAKED NEW YORK ITALIAN MEATBALLS served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	11.95	LASAGNE BOLOGNESE AL FORNO served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	12.50
GREAT AMERICAN BEEF BURGER brioche bun with BBQ sauce, crisp bacon, Monterey Jack cheese, beef tomato, iceberg lettuce, served with fries	12.95	8OZ SALMON STEAK ALLA NAPOLETANA cherry tomatoes, green olives, spinach, capers and fresh basil	17.50
NEW THE ITALIAN BURGER brioche bun with smoked mozzarella, beef tomato, sun blushed tomato pesto, served with fries	13.95	NEW SEARED SEABREAM WITH CAPONATA aubergine, capers, tomatoes and fresh herbs	17.25
NEW CHICKEN MILANESE BURGER brioche bun with rocket, cherry tomatoes, Italian dressing and fries with crystal and rosemary salt	12.50	NEW - NEW ORLEANS SEAFOOD SKEWER jumbo shrimp, salmon fillet, calamari with spaghetti Napoletana	17.25
CANNELLONI AL FORNO DI SPINACI E RICOTTA served with garlic ciabatta and an iceberg wedge with blue cheese dressing or a rocket and Zarpellon salad	12.25	NEW POLLO ALLA VALDOSTANA roast free range chicken breast, prosciutto, Fontina cheese and spaghetti pomodoro with fresh basil	14.95
HICKORY SMOKED BABY BACK RIBS served on a bed of fries with American slaw	17.25	SPECIALITY PIZZAS OF THE DAY please ask your server for details	

STEAKS

OUR STEAKS COME FROM MASTER BUTCHER CAMPBELL BROTHERS AND ARE AGED FOR 28 DAYS

10OZ RIBEYE STEAK brushed with garlic and rosemary	24.50	BLUE CHEESE PEPPERCORN WILD MUSHROOM	3.25
8OZ FILLET STEAK brushed with garlic and rosemary	28.95	NEW CHIMICHURRI traditional South American spicy sauce	3.50
NEW SURF 'N' TURF 10oz Sirloin with grilled jumbo shrimps in garlic and rosemary butter	29.95		

All served with roasted vine tomatoes and your choice of French fries with rosemary and crystal salt or sweet potato fries

PASTAS

	Starter	Main
MACARONI DI FUNGHI with wild mushrooms in a cep veloutée, topped with a soft poached egg (v)	5.95	9.95
NEW CLASSIC SPAGHETTI NAPOLETANA sauce pomodoro, cherry tomatoes and fresh basil (v)	5.75	9.50
SPAGHETTI BOLOGNESE Malbec braised ragu of beef with fresh thyme	5.95	9.95
PENNE ARRABBIATA sauce pomodoro with fresh chilli (v) (Mild or hot, to your preference)	5.95	9.50
SPAGHETTI AL PESTO GENOVESE with fresh basil	5.75	9.50
SPAGHETTI CARBONARA with crispy pancetta	6.50	10.50
Why not add one of the below to your pasta dish...		
CHICKEN MILANESE chicken breast in crisp bread crumbs		4.00
JUMBO SHRIMPS grilled shrimps in garlic and rosemary butter		6.00
GARLIC CIABATTA (v)		3.00

SIDES

FRIES with fresh rosemary and crystal salt (v)	3.50	ROCKET AND ZARPELLON SALAD vintage balsamico and extra virgin olive oil (v)	3.50
SWEET POTATO FRIES (v)	3.50	BUTTERED SPINACH with chilli and garlic (v)	3.50
NEW POTATOES (v)	3.50	PANZANELLA SALAD cherry tomatoes, capers, red onion, croutons with merlot dressing and fresh basil (v)	3.50
AMERICAN SLAW (v)	3.50	NEW POTATO SALAD with spring onion and chives (v)	3.50
ONION RINGS (v)	3.50	NEW MAC AND CHEESE (v)	3.50
BUTTERED GARDEN PEAS (v)	3.50		
NEW YORK ICEBERG WEDGE SALAD blue cheese dressing (v)	3.50		

SALADS

MARCO'S CAESAR SALAD WITH ANCHOVIES AND AVOCADO	11.75
• add smoked chicken breast	15.95
• add grilled jumbo garlic shrimps	16.50
CLASSIC TUNA NIÇOISE confit tuna, new potatoes, green beans, tomatoes, black olives, Merlot dressing and boiled egg	15.50
PANZANELLA SALAD cherry tomatoes, capers, red onion, croutons with Merlot dressing and fresh basil (v)	10.75
• add confit tuna	14.95
• add smoked chicken	14.50

VAT charged at current rate. A discretionary 10% service charge will be added to your bill.

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LEEDS


THE WINE LIST

CHAMPAGNE, PROSECCO AND SPARKLING WINE

- LAURENT-PERRIER BRUT NV**, Champagne 125ml **9.25** / Bottle **52.00**
Light, elegant and inspired.
- LAURENT-PERRIER CUVÉE ROSÉ BRUT**, Champagne Bottle **75.00**
Iconic, unique and distinctive.
- PROSECCO**, Extra Dry, Italy 125ml **4.75** / Bottle **24.50**
En vogue. A celebration for any occasion
- DA LUCA ROSATO SPUMANTE** 125ml **4.95** / Bottle **26.00**
Fresh, vibrant pink fizz
- BOTTEGA PROSECCO GOLD**, Italy Magnum **72.00** / Bottle **36.00**
Perfect bubbles, Spectacular bottle
- BOTTEGA PROSECCO GOLD ROSE**, Italy Bottle **37.00**
Dazzling pink fizz with subtle summer fruit
- BOTTEGA FRAGOLINO**, Veneto, Italy Bottle **28.50**
A fun sparkler, with the addition of fresh, sweet wild strawberry flavours

LIGHT, DELICATE WHITE

BRILLIANT WITH SEAFOOD, LIGHT SALADS

- PINOT GRIGIO**, Parini, delle Venezie, Italy 175ml **4.50** / 250ml **6.50** / Bottle **18.50**
Refreshing expression of global superstardom.
- SOAVE**, Bolla, Italy Bottle **22.50**
Ol'Blue Eyes. Frank Sinatra's favourite wine.
- FRASCATI SUPERIORE**, Fontana Candida, Lazio, Italy Bottle **23.00**
One of the great appeals of a Mediterranean diet.
- GAVI**, Piemonte, Italy  175ml **6.50** / 250ml **9.30** / Bottle **27.00**
Sophia Loren. Grace, elegance and sophistication.


RACY, ZESTY WHITE

PERFECT WITH CHICKEN, FISH, SPICE

- TREBBIANO** del Rubicone, Parini, Italy Bottle **20.50**
Light and gently aromatic. Wonderful with seafood.
- SAUVIGNON BLANC**, Grave del Friuli, 175ml **6.30** / 250ml **8.95** / Bottle **26.00**
Borgo Tesis, Fantinel, Italy
Bracing Sauvignon Blanc from the hills of Northern Italy.
-  **SAUVIGNON BLANC**, Waipara Hills, New Zealand 175ml **6.50** / 250ml **9.30** / Bottle **27.00**
Flying the flag for Marlborough, Sauvignon Blanc and New Zealand.

RIPE, FRUITY WHITE

WORK WELL WITH POULTRY, PORK, CREAMY PASTA

- CHARDONNAY**, Whispering Hills, California, USA 175ml **4.20** / 250ml **5.95** / Bottle **16.95**
A crisp, refreshing Chardonnay from California's sunny Central Valley.
- VERNACCIA DI SAN GIMIGNANO**,  175ml **5.95** / 250ml **8.50** / Bottle **24.50**
Trambusti, Toscana, Italy
Tuscany's most celebrated white wine.
- ORVIETO CLASSICO SECCO**, Bigi, Italy Bottle **22.00**
Umbria's most famous export. Perfect with pizza, pesci, pasta.

OAKY WHITE

ENHANCED BY CREAMY SAUCES, RICH FISH, PORK, POULTRY

- CHARDONNAY**, Tangle Oaks, North Coast, USA Bottle **34.00**
Quality, big, oaky, loud Californian Chardonnay.

ROSÉ WINE

PAIR WITH LIGHTER FOOD FLAVOURS

- PINOT GRIGIO**, Parini, Rosé, delle Venezie, Italy 175ml **4.50** / 250ml **6.50** / Bottle **18.50**
Pink Pinot Grigio. Nothing not to like really.
- WHITE ZINFANDEL**, Vendange, California, USA 175ml **5.15** / 250ml **7.35** / Bottle **21.00**
All packaged up as the Californian version of strawberries and cream.



LIGHT RED

TRY THESE WITH FISH, CHICKEN, PIZZA

- PINOT NOIR**, Del Veneto, Munro, Italy 175ml **4.20** / 250ml **5.95** / Bottle **16.95**
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 **20.50**
-  **MERLOT**, Luis Felipe Edwards, 175ml **5.35** / 250ml **7.65** / Bottle **22.00**
Colchagua Valley, Chile
From the slopes of the Andes, a Rich, ripe wine, with a smooth finish
- CABERNET SAUVIGNON**, Geyser Peak, California, USA 175ml **5.85** / 250ml **8.35** / Bottle **24.00**
Typically laid back and easy to drink. Ripe fruit with a whiff of oak
- CHIANTI CLASSICO LA PIEVENELLA**,  175ml **6.30** / 250ml **8.95** / Bottle **26.00**
Trambusti, Toscana, Italy.
From the best vineyards in Chianti, a classic, historic wine


SPICY, PEPPERY RED

COMPLEMENT STEAK, LAMB AND BURGERS


- BARBERA D'ASTI SUPERIORE**, 175ml **5.95** / 250ml **8.50** / Bottle **24.50**
Casa Sant' Orsola, Piemonte, Italy
A staple of most Piemontese tables and great with food
- PRIMITIVO DEL SALENTO**, Uno Due, Cinque, Feudi Salentini, Italy  Bottle **28.00**
Powerful and fuller bodied, it'll take you neatly through to cheese.
- PASSORI ROSSO**, Veneto, Italy 175ml **6.65** / 250ml **9.50** / Bottle **27.50**
Passori is one of the shining stars of this new list and highly recommended
-  **MALBEC, BARREL SELECTION** 175ml **7.10** / 250ml **10.15** / Bottle **29.50**
Salentein, Valle de Uco, Mendoza, Argentina
Loves steak the same way that you do.




OAKY RED

THESE WINES LOVE LAMB AND STEAK, THOUGH NOT SEAFOOD

- CABERNET SAUVIGNON**, The Federalist, Bottle **33.50**
Lodi, California, USA
Beautifully crafted Cabernet Sauvignon, rich, dark, with spicy, balanced oak
- AMARONE DELLA VALPOLICELLA CLASSICO**, Bolla, Italy  Bottle **49.00**
Rich, elegant and refined, a perfect chaperone to red meat

NOT FORGETTING DESSERT...

- VIN SANTO DEL CHIANTI SERELLE**, Ruffino, Italy 50ml **3.95** / 37.5cl Bottle **25.00**  **GRAHAM'S LBV PORT** 50ml **2.95** / Bottle **36.00**

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

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DESSERTS & COFFEE

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DESSERTS

TIRAMISU

The classic Italian dessert with layers of sponge, mascarpone cream, espresso, liqueur and cocoa. 6.25

KNICKERBOCKER GLORY

An 80's classic, vanilla ice cream, raspberry sorbet, Chantilly cream, raspberries and coulis 6.50

NEW YORK BAKED CHEESECAKE

with blueberry compote 6.75

SICILIAN LEMON SORBET

with frozen limoncello* 5.95

CHICAGO CHOCOLATE BROWNIE

with milk ice cream 6.25

CLASSIC AFFOGATO

A scoop of vanilla gelato drenched in a shot of hot espresso with amaretti biscuits. 5.95

Add a twist with your favourite liquor. Why not try Baileys, Amaretto, Tia Maria 3.50

THE ITALIAN JOB

A trio of desserts: chocolate brownie, blueberry cheesecake and tiramisu (perfect for sharing) 7.95

SORBETS AND ICE CREAMS

5.95

SELECTION OF ITALIAN CHEESES

8.50

Pair with a glass of Port - 3.25

LIQUORS

LIMONCELLO 4.00

AMARETTO 4.00

COURVOISIER VSOP 4.75

Musetti

ESPRESSO 2.00

DOUBLE ESPRESSO 2.95

AMERICANO 3.00

MACCHIATO 2.00

CAPPUCCINO 3.25

LATTE 3.25

LIQUEUR COFFEE 5.75

MOCHA 3.25

HOT CHOCOLATE 3.00

TEA 2.95

DESSERT WINE AND PORT

VIN SANTO DEL CHIANTI 50ml 4.10

SERELLE, RUFFINO, ITALY 37.5cl Bottle 26.00

GRAHAMS LBV PORT 50ml 3.10 Bottle 38.00

*Contains alcohol.

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Children's Menu

£3.95 for a main course
£5.95 for two courses | £7.50 for three courses

STARTERS

Slow roasted tomato soup
with bread

Garlic ciabatta with cheese
& tomato

Crunchy vegetable sticks
& dip

Chicken strips with BBQ sauce

MAINS

BUILD YOUR OWN BURGER

All burgers are served on a toasted
bun with lettuce and tomato.

Choose one from each section:

1. Breaded chicken breast
or chargrilled beef
2. Plain, cheese or bacon topping
3. Chips, salad or new potatoes

PASTA

Penne meatballs

Spaghetti bolognese

Penne pomodoro



BUILD YOUR OWN PIZZA

A small margherita pizza topped
with any two from the selection
below:

Ham, peppers, red onion,
sweetcorn, diced chicken,
pepperoni & mushroom



SALAD

Mixed leaf salad with any three
of the ingredients from the
selection below:

Peppers, sweetcorn, red onion,
olives, warm chicken, ham,
cherry tomatoes, cucumber

SWEETS

Fresh fruit skewer

Warm chocolate brownie sundae

Selection of ice-cream



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COCKTAILS

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SPECIALITY COCKTAILS

RASPBERRY & ELDERFLOWER COLLINS **£6.95**

Reyka Vodka, invigorating fresh lemon juice, energised with elderflower, sweetened with raspberries and a cascade of soda water. A twist on the famous Tom Collins classic forming a very fruity cooler to wake up the taste buds.

BELLINI **£6.95**

Created in the 1930's by Giuseppe Cipriani at Harry's Bar in Venice, this is the world's most famous Champagne cocktail.

White peach puree topped with Prosecco Brut.

KIR ROYALE **£9.75**

Named after Canon Felix Kir, a local French priest, this cocktail is loved by everyone who takes a sip. Crème de Cassis topped with Champagne.

COSMOPOLITAN **£7.50**

Created in the USA in the 1980's, this is probably the most fashionable cocktail of the present day. A refreshing mix of Ketel One Citroen, Cointreau, cranberry juice and a touch of lime, finished with flamed orange peel.

CLASSIC MOJITO **£7.50**

The classic Cuban cocktail as we know it, created in Havana in the 1900's, a favourite of Ernest Hemingway, traces back all the way to the 16th Century. Pampero Blanco Rum, fresh mint, lime and sugar, topped with Ron Zacapa Rum and soda.

Or try our twist on this classic with the Raspberry Mojito

NEGRONI **£6.95**

It is widely believed that the Negroni was created and named for Count Camillo Negroni in the 1920's when he ordered an Americano with gin at Café Casoni in Florence, Italy.

This drink is a pure classic complex, challenging and suits every palate. Tanqueray Gin stirred with Martini Rosso and Campari.

CÎROC SOUR **£7.50**

This drink will wake up the taste buds, smooth Cîroc Vodka, sweet melon liqueur a hint of lime shaken with lychee and elderflower, topped with lemonade.

ROSSINI ALL DAY FIZZ **£7.50**

Prosecco exploding into life with smashed strawberries and coconut, all day any day.

BURNS APERITIF **£7.50**

A unique mixture of Johnnie Walker Black Label Whisky, honey, herbs, and spices added to the dryness of Fino Sherry with a hint of Vermouth makes this a perfect start to the evening.

TEQUILA CREAM **£7.50**

Don Julio Tequila delicately mixed with Crème de Cocoa a hint of pomegranate and fresh cream. Smooth and creamy, a dream in a glass.

PROSECCO GRAND **£7.50**

A simple sugar cube drenched in aromatic Angostura bitters dropped into a Champagne flute, brought to life with Grand Marnier Cordon Rouge then charged off with chilled Prosecco.

NUTTY CAPPUCCINO **£6.95**

Amaretto Disaronno, brown crème de cocoa, Frangelica and double cream added to coffee.

STILLETTO SLING **£6.95**

Amaretto Disaronno, Bulleit Bourbon, cranberry juice, Funkin Lime, soda water.

MOCKTAILS

Feeling good? Stick to these and you'll stay that way till morning...

PEAR MOJITO **£3.75**

Fresh mint, lime and pear juice over crushed ice. A refreshing twist on the Cuban classic.

THAI DAIQUIRI **£3.75**

Fresh ginger, cocktail cherry, lime juice, almond syrup and ginger beer.

FOREST FIZZ **£3.75**

Seasonal berries shaken with cranberry juice and a hint of almond, served beneath an indulgent layer of cream.

