

# marco's

NEW YORK ITALIAN  
BY MARCO PIERRE WHITE

## WHILST YOU DECIDE

Sicilian salted almonds (v)	3.95
Zucchini fritti (v)	4.75
Martini green olives, extra virgin olive oil, fresh herbs (v)	3.95
Rosemary focaccia, sea salt, extra virgin olive oil (v)	4.95

## STARTERS

Classic bruschetta, confit tomato, fresh basil (v)	6.25
Minestrone soup, rosemary focaccia (v)	6.25
Garlic pizza bread, fresh rosemary (v)	4.95
- Add mozzarella (v)	1.00
- Add tomato and basil (v)	1.00
Calamari fritto misto, tomato salsa mayo	6.95
Crunchy chicken goujons, mustard mayo dip	7.25
American style nachos, melted cheese, jalapeños, sour cream, guacamole	7.25
Crispy New York buffalo wings, blue cheese dip, fresh celery	
6 wings 6.50, 12 wings 9.50	
18 wings 14.50, 24 wings 17.50	
Hickory smoked baby back ribs, American coleslaw	
- Whole rack of ribs	13.50
- Half rack of ribs	7.95
Carpaccio of beetroot, goats' cheese, walnut dressing (v)	6.75
New Orleans blackened jumbo shrimps, garlic butter, mustard dressing	9.95

## BURGERS

All our beef burgers are finished with a BBQ glaze and served in a brioche bun with French fries

The Alex James, Blue Monday cheese, pancetta bacon, iceberg lettuce, tomato	14.50
The Big Marco, two beef patties, Marco's burger sauce, onion lettuce, gherkin, melted cheese	15.95
The Great American, Monterey Jack cheese, pancetta bacon, sweet pickled cucumber, iceberg lettuce, tomato	13.95
The Steakhouse, Monterey Jack cheese, crispy onion rings, iceberg lettuce, tomato, mustard mayo	13.95

## STEAKS

Finest quality steaks, served with roasted vine tomatoes and French fries

35 day aged 10oz ribeye	24.95
35 day aged 8oz sirloin	21.95
8oz fillet	27.95

SAUCES	2.50
Blue cheese / Peppercorn / Chimichurri	

## AL FORNO

Macaroni cheese, wild mushrooms, poached egg (v)	13.50
Lasagne, ragù alla Bolognese, béchamel, Zarpellon	13.95
Cannelloni, wild mushrooms, béchamel, Zarpellon (v)	13.50
Baked salmon fillet, Tuscan bean ragù, herb crust	15.95
Roast chicken, wild mushrooms, macaroni cheese	14.50
Aubergine Parmigiana, fresh basil (v)	12.50

Add garlic ciabatta to any Al Forno dish for just 1.95

## STONE BAKED PIZZAS

Mozzarella, tomato, fresh basil (v)	10.95
Ragù alla Bolognese, mozzarella, tomato, red chilli	11.95
Bresaola, wild rocket, beef tomato, pecorino, extra virgin olive oil	13.95
Milano salami, tomato, mozzarella, red chilli	11.95
Anchovies, capers, black olives, tomato, mozzarella	11.50
Buffalo mozzarella, cherry tomatoes, basil olive oil, fresh basil (v)	11.95
Portobello mushroom, pancetta bacon, mozzarella, fresh sage, porcini oil	12.50
Prosciutto di Parma, beef tomato, wild rocket, pecorino, extra virgin olive oil	13.50
American meat feast, salami, ragù, crisp bacon, roast chicken, tomato, mozzarella, chopped chillies	13.95

## PASTAS

Spaghetti, fresh basil pesto, Zarpellon (v)	11.50
Penne, pomodoro, red chilli, fresh basil (v)	11.95
Rigatoni, ragù alla Bolognese, Zarpellon	12.95
Spaghetti, pomodoro, meatballs, garden peas	13.50

Add garlic ciabatta to any pasta dish for just 1.95

## THE AMERICAN

Hickory smoked baby back ribs, BBQ sauce, French fries, American coleslaw	14.95
The Chicago hot dog, brioche, choucroute, Frenchie's mustard, French fries, ketchup	12.95
The Great American chop salad, beetroot, avocado, peppers, red onion, tomato, cucumber, iceberg lettuce, boiled hens' egg, chopped chives, house dressing (v)	10.95
Surf 'n' Turf, 10oz ribeye, New Orleans blackened shrimps in garlic and rosemary butter, French fries, grilled tomatoes, watercress	29.95
Half a roasted chicken, Cajun fries, buttered corn on the cob, American coleslaw	14.95

## SIDES (V) 3.50

French fries, rosemary crystal salt
Rocket and Zarpellon salad
American coleslaw
Italian sautéed potatoes
Crispy onion rings, Dijon mayo
Baked mac 'n' cheese
Panzanella salad of fresh basil, capers, cherry tomatoes, croutons, red onion, merlot dressing
Steamed young spinach, chilli, garlic
Sweet potato fries
American chop salad
Cajun fries

(V) These dishes are suitable for vegetarians. Food allergies & intolerances. All food is prepared in an area where allergens are present. We can prepare some of our dishes utilising non-gluten containing ingredients and dishes that are suitable for a gluten-sensitive diet. Please speak to a member of our team if you have a food allergy or intolerance. All items are subject to availability & all weights are an approximate uncooked weight. Holiday Inn residents on a dinner inclusive package may choose food up to the value of 28.00 per person. A supplement will be charged to your bill for amounts in excess of this. A 10% discretionary service charge will be added to your bill. The service charge is distributed fully between the team members. All prices are inclusive of VAT at the current rate.