

FOOD

Pane e Olive

Pane all'aglio


Con rosmarino - Garlic bread with rosemary **£2.95**
Con pomodoro - Garlic bread with vine tomato **£3.25**
Con formaggi - Garlic bread with cheese **£3.50**

Pane

A selection of home made Italian bread **£3.75**

Carne con pane e formaggi

Wild boar salami, crisp bread & creamed pecorino **£4.95**

Marinated olives & sunblush tomato **£2.85** 

Antipasti

Zuppe

Soup of the day **£3.95**

Funghi selvaggi

Wild mushrooms baked with garlic and ricotta on grilled sourdough **£5.25** 

Calamari alla griglia

Chargrilled squid, chilli, olive oil & rocket **£5.25** 

Antipasto misto

Italian meats, cheese & fruit **£7.50** 

Buccie di patate

Fried potato skins with garlic mayonnaise & chilli dip **£4.65**  

Fritto di carpe

Deep fried goats cheese with Parma ham, figs & honeycomb **£5.65**


Frittata di spinaci e mascarpone

Spinach & mascarpone frittata, asparagus, mint & olive oil **£4.95**  

Filetto di manzo raro

Rare beef fillet, horseradish crème fraiche, peas & mustard cress **£6.45** 

Mozzarella e granchio

Buffalo mozzarella, white crab, aioli & large leaf rocket **£5.25** 

Cozze al bianco

Mussels in white wine & wild garlic cream **£5.65** 

Crostini con fegato

Pan fried chicken livers, Muscat grapes & marsala wine **£4.95**

Capesante nel prosciutto

Seared scallops wrapped in Parma ham, with pea & mint risotto **£6.85** 

Bruschetta di pomodoro

Mixed tomato, red onion & fresh basil with grilled sourdough **£4.85** 

Fritto di pesce

Smoked haddock fishcakes with peperonata **£6.25**

Insalate

Carpaccio di manzo

Carpaccio of beef fillet, black truffle and parmesan shavings with lemon & extra virgin olive oil **£6.95/£13.45**

Caprese

Mixed tomato & buffalo mozzarella, ripped basil & rocket pesto **£5.20/£8.95**  

Prosciutto crudo e melone

Parma ham, melon, tiger prawns & mozzarella **£6.95/£13.45** 

Caesar

Roast chicken, Parma ham, cos lettuce, croutons & parmesan **£5.50/£9.50**

Pasta e Risotto

Lasagne

Beef ragu baked with pasta sheets & bechamel **£8.25**

Gemilli arrabiatta

Sundried tomato, basil, chilli & garlic **£7.95** 

Linguine con polpette

Pork & beef meatballs, mozzarella, tomato & rosemary **£8.50**

Trofie d'agnello

Lamb ragu, hand rolled pasta, orange, garlic & parsley **£8.65**

Risotto selvaggi con funghi

Wild mushroom & mascarpone risotto with red wine jus **£8.25**

Pennette carbonara

Pancetta, cream, parmesan & egg **£7.95**

Pappardelle al ragu

Shin of beef, fresh tomato & red wine stew **£8.25**

Gnocchi di salami

Potato gnocchi, wild boar salami, rocket, red onions & crème fraiche **£8.50**

Garganelli con pollo affumicato*

Smoked chicken, white wine, cherry tomatoes & wild garlic cream **£8.75**

Bucatini con gamberoni*

King prawns, fresh tomato, brandy, basil & cream **£9.95**

Pennette con pesto al pollo

Chargrilled chicken, basil, pesto, toasted pine nuts & lemon breadcrumb **£8.45**

Cannelloni di coniglio e poro

Rabbit & leek cannelloni with spinach, mascarpone & wild mushrooms **£8.25**

Fregola di pesce*


Sardinian cous cous, prawns, crayfish, roast tomato & zucchini flowers **£9.50**

Pizze

Margarita

Fresh buffalo mozzarella, tomato, oregano & basil **£7.50** 

Fiorentina

Italian blue cheese, pine nuts, baby spinach & a free range egg **£7.65** 

Salsiccia piccante

Spicy pepperoni, tomato & mozzarella **£7.95**

Prosciutto e funghi

Italian ham, mushrooms & oregano **£7.95**

Di capre*

Baked goats cheese, red onion, Parma ham with balsamic & rocket **£8.65**

Pollo

Chargrilled lemon chicken, sliced potato & rosemary **£8.50**

Pancetta con peperoncino

Smoked bacon & red chilli peppers **£7.95**

Quattro stagioni

Ham, mushrooms, olives, artichokes & capers **£8.25**

Quattro formaggi

Mozzarella, dolcelatte, goats cheese & parmesan shavings **£7.95** 

Marinara*

Mussels, clams, king prawns, cod, squid, lemon & parsley **£8.95**

Calzone*

Folded pizza with ham, ricotta & spinach **£8.65**

Please allow for a minimum 20 minute wait

Stracciatele d'anatra*

Shredded duck, Muscat grapes, rosemary, béchamel & mozzarella **£8.95**

No tomato base

Pesce

Branzino con piselli

Pan fried seabass, braised baby gem, pancetta, peas & baby onions **£15.95** 

Pesce spada

Grilled swordfish, tomato, mint & white crab linguine **£13.95**

Merluzzo arrosto

Roast cod, savoy cabbage & bacon with braised lentils & red wine **£14.95**

Speidi di pesce con fregola


Scallops, king prawns & monkfish skewers with Sardinian cous cous **£16.95**

Carne


Pollo di mais

Corn fed chicken, squash & Amaretto tortelloni with ricotta crostini **£12.95**

Occhio di costola

Chargrilled rib of beef, rosemary roast potatoes, creamed spinach & porcini butter **£16.95** 

Pollo farcito

Chicken breast stuffed with scamorza cheese, wrapped in speck with sauté greens & olive tapenade **£12.95** 

Vitello arrosto

Roast veal T-bone, San Marzano tomatoes, basil & potato gratin **£17.95**


Capesante con ventre di maile

Slow cooked pork belly with sea salt & rosemary crackling, seared scallops & black pudding with cider gravy **£17.95** 

Fileto di manzo

Pan fried fillet of beef, wild mushrooms, parmesan cream & Barolo jus **£19.95** 

Agnello grigliato

Chargrilled lamb cutlets, baked goats cheese, baby spinach, sunblush tomato & salsa verde **£13.50** 

Fegato di vitello

Pan fried calves liver, olive oil mash, chilli, sage & white wine butter **£13.95** 

Anatra brasata

Braised duck leg, Italian sausage, rosemary & baked fagioli beans **£12.50** 

Contorni

Homemade chunky chips **£1.95**

Courgette fritters with basil mayonnaise **£2.20**

Olive oil mash **£1.95**

Green / Mixed salad **£1.95**

Tomato & red onion salad **£1.90**

Green beans with garlic & pine nuts **£2.25**


Seasonal vegetables **£2.35**

Piselli **£2.45**

Dolci e Formaggi

all **£4.95**

Warm pear & almond tart with almond ice cream

Soft chocolate cake, morello cherries & vanilla mascarpone 


Italian ice cream sundae

Tiramisu with almond biscotti

Sticky toffee pudding with mascarpone ice cream

Roast rhubarb & white chocolate panna cotta 

Fresh figs, dolcelatte & honeycomb with black olive crisp bread

Affogatto - Vanilla pod ice cream, double espresso and a Frangelico shot 

Chocolates & black cherries **£3.95** 

Sorbetto

all **£2.25**


Watermelon

Pear

Limoncello

Mini Marco's Menu

Please ask your waiter for our special Marco Polo childrens' menu

 = Gluten Free

 = Suitable for vegetarians

Although not stated, many of our dishes may contain nuts or nut traces.

A 10% optional service charge will be added to your bill for parties of 6 or more people.

Marco Polo

DINING IN THE
HEART OF NEWCASTLE

Happy Hour Menu

Monday to Wednesday, 5pm-7pm.
All pizzas & pasta for **£5.95** excluding dishes with an *

This offer does not run on Bank Holidays or throughout the month of December.

Marco Polo is a locally owned restaurant using only the finest & freshest ingredients

Two Course Business Lunch

Monday to Friday, 12pm - 3pm.
Garlic bread/soup & pizza/pasta **£5.95** excluding dishes with an *

This offer does not run on Bank Holidays or throughout the month of December.

Give Us Your Feedback

To your waiter or online at www.marco.polonewcastle.com
We are always trying to improve things at Marco's.

Marco Polo

DINING IN THE
HEART OF NEWCASTLE

Vini Bianchi

Vipra Bianca Grechetto-Chardonnay
Italy £13.95
Soft, subtle white peach and pear.

Orvieto Classico Secco
Italy £14.50
Secco is a dry style, this is bright and fresh with hints of spring blossom.

Verdicchio dei Castelli di Jesi Classico - Italy
Italy £14.50
Delicious hazelnut freshness with great concentration.

Frascati Superiore Terre dei Grifi
Italy £14.95
Lean, minerally style with a citrus freshness.

Accademia del Sole Viognier
Italy £15.50
Peach and apricot aromas and flavours together with subtle hints of oak and vanilla on the finish.

Bolla Pinot Grigio delle Venezie
Italy £16.00
Bottled young to preserve the freshness, hints of figs and ripe peaches.

Trebbiano d'Abruzzo Vigne Nuove
Italy £16.25
Refreshing, dry with fresh citrus notes and hints of wild flowers on the nose.

Sant' Helena Sauvignon Collio
Italy £19.95
Gooseberry, yellow peppers, banana and melon.

Gavi di Gavi la Toledana
Italy £24.50
Refreshing gooseberry and mineral style, dry but not austere.

Vini Rossi

Vipra Rosa Merlot-Sangiovese
Italy £13.95
This juicy soft red from central Italy has a lightly baked spiced cherry character.

Montepulciano d'Abruzzo
Italy £14.25
An intensity of colour and heady bouquet of violets and oranges.

Merlot del Lazio Togale
Italy £14.50
Plush and rounded cherry and plum fruit with a juicy and soft character.

D'istinto Primitivo
Italy £15.50
Lifted dried apricot and prune with spice and cinnamon notes.

Cabernet Franc Sicilia, Solese
Italy £16.95
Deep plum colour with a nose of ripe blackberries backed by a juicy finish.

Syrah Lazio Siroe
Italy £17.95
Well structured, showing Syrah's hedgerow fruit character ahead of a smooth finish.

Terre di Ginestra Nero d'Avola
Italy £18.25
Red violet colour with purple edges. Intense palate showing bilberries and prunes.

Chianti Riserva Badiolo
Italy £19.50
Hints of cherries and dates, a superior selection from the central Classico area.

Barbera d'Alba Suculé
Italy £25.00
Ripe black cherry softness with a rich spicy finish. Full-bodied and rich mellow flavour.

Amarone della Valpolicella Classico
Italy £50.00
Velvet richness with marzipan, raisin and date flavours.

Vini Rosati

Vipra Rosa Cerasuolo Montepulciano d'Abruzzo
Italy £13.95
A fresh and fragrant rosé with fruity tones of cherry and other red fruits backed by floral notes of violets and roses.

Belvino Pinot Grigio Rosato di Pavia
Italy £16.00
Slightly drier in style, full of fresh summer berry fruit aromas.

Vini Spumanti

Rocco Prosecco Brut
Italy £19.50
Elegant, with subtle apple and pear fruit richness on the foaming finish.

Rocco Venezia Rosé
Italy £21.50
Vibrant, ruby rosé that shows plenty of cherry fruit on the generous palate.

Duval-Leroy Brut Champagne
£35.00
Fresh and modern, soft and rich.

Laurent-Perrier Cuvée Rosé Brut Champagne
£65.00
Floral fragrance evolving soft red berry richness.

Vini al Bicchiere

VINI BIANCHI 175ml 250ml

Vipra Bianca Grechetto-Chardonnay
Italy £3.45 £4.75
Soft, subtle white peach and pear.

Frascati Superiore Terre dei Grifi
Italy £3.90 £5.10
Lean, minerally style with a citrus freshness.

Accademia del Sole Viognier
Italy £4.25 £5.65
Classic peach and apricot.

Bolla Pinot Grigio delle Venezie
Italy £4.30 £5.70
Dry ripe peach, fig hints.

Sant' Helena Sauvignon Collio
Italy £5.10 £6.75
Gooseberry, yellow peppers, banana and melon.

VINI ROSSI 175ml 250ml

Vipra Rosa Merlot-Sangiovese
Italy £3.45 £4.75
Juicy lightly baked spiced cherries.

Montepulciano d'Abruzzo
Italy £3.75 £4.85
Heady violet and orange hints.

Merlot del Lazio Togale
Italy £3.95 £5.00
Soft, juicy cherries and plums.

D'istinto Primitivo
Italy £4.25 £5.25
Plump prunes steeped in vanilla spice.

Syrah Lazio Siroe
Italy £4.65 £6.10
Chunky, dark fruit.

Terre di Ginestra Nero d'Avola
Italy £4.75 £6.25
Savoury intensity of spiced bilberries on sweet vanilla cream.

VINI ROSATI 175ml 250ml

Vipra Rosa Cerasuolo Montepulciano d'Abruzzo
Italy £3.45 £4.75
Fragrant cherry fruit.

VINI SPUMANTI 175ml

Rocco Prosecco Brut
Italy £4.95
Fresh, dry and fruity.

Aperitivi

Bombay Sapphire Gin (25ml)
£2.30

Absolut Blue (25ml)
£2.30

Havana Club Rum (25ml)
£2.40

Baillie Nicol Jarvie Whisky (25ml)
£2.45

Campari (50ml)
£2.25

Malibu / Archers (25ml)
£2.25

Southern Comfort (25ml)
£3.30

Martini Rosso (50ml)
£2.20

Martini Bianco (50ml)
£2.20

Jack Daniel's Whiskey (25ml)
£2.40

Hendrick's Gin (25ml)
£3.50

Birre

Peroni (pt) £3.95
Moretti (pt) £3.95
John Smith's (pt) £3.25
Corona (bottle) £2.95
Magners (bottle) £3.75

Bibite

Coke / Diet Coke (330ml) £1.95
Lemonade £1.85
Appletiser £1.85
Pineapple Pago Juice £1.95
Cranberry Pago Juice £1.95
San Pellegrino Limoneta £1.95
San Pellegrino Aranciata £1.95
Orange Schweppes £2.25
Apple Schweppes £2.25
Tonic / Slimline Tonic £1.95
Ginger Ale £1.95

Acqua

Mineral Water Still / Sparkling
½ litre £1.95

Mineral Water Still / Sparkling
1 litre £2.85

Liquori

Frangelico £2.85
Grappa £2.85
Amaretto £2.85
Sambuca £2.60
Limoncello £2.60

Brandy

Martell £2.60
Hennessy £1.85
Vecchia Romagna £3.95

Whisky

Glenfiddich £2.95
Laphroaig £2.95
Glenmorangie £3.50

Caffe

All coffees served with an Italian biscuit

Filter Coffee / Tea £1.50
Americano £1.95
Latte £2.15
Espresso £1.75
Cappuccino £2.25
Mocha £2.25
Hot Chocolate £1.95
Herbal Tea £1.95
Liqueur Coffee (50ml) £3.95
Espresso with; Sambuca, Grappa or Frangelico £2.95

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