

FOOD

Pane e Olive

Pane all' aglio

Con rosmarino - Garlic bread with rosemary **£3.50**

Con pomodoro - Garlic bread with vine tomato **£3.75**


Con formaggi - Garlic bread with cheese **£3.95**

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 £2.95 

Antipasti

Zuppe

Soup of the day **£3.95**

Funghi selvaggi

Wild mushrooms baked with garlic and ricotta on grilled sourdough **£6.35** 

Calamari alla griglia

Chargilled squid, chilli, olive oil & rocket **£5.75** 

Antipasto misto

Italian meats, cheese & fruit **£7.95** 

Buccie di patate

Fried potato skins with garlic mayonnaise & chilli dip **£4.75**  

Fritto di carpe

Deep fried goats cheese with Parma ham, figs & honeycomb **£6.55**

Frittata di spinaci e mascarpone

Spinach & mascarpone frittata, asparagus, mint & olive oil **£5.65**  

Filetto di manzo raro

Rare beef fillet, horseradish crème fraiche, peas & mustard cress **£6.95** 

Mozzarella e granchio

Buffalo mozzarella, white crab, aioli & large leaf rocket **£5.75** 

Cozze al bianco

Mussels in white wine & wild garlic cream **£6.50**

Crostini con fegato

Pan fried chicken livers, Muscat grapes & marsala wine **£5.25**

Capesante nel prosciutto

Seared scallops wrapped in Parma ham, with pea & mint risotto **£8.50** 

Bruschetta di pomodoro

Mixed tomato, red onion & fresh basil with grilled sourdough **£4.95** 

Fritto di pesce

Smoked haddock fishcakes with peperonata **£6.50**

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 **£5.95/£9.95**

Happy Hour Menu

Monday to Wednesday, 5pm-7pm.
All pizzas & pastas for £6.50
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

Pasta e Risotto

Lasagne

Beef ragu baked with pasta sheets & béchamel **£8.95**

Bucatini 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 **£8.50** 

Pennette carbonara

Pancetta, cream, parmesan & egg **£8.50**

Radiatori al ragu

Slow cooked shin of beef, cooked in Chianti with ricotta & rocket. **£8.50**

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 **£8.95**

Bucatini con gamberoni*

King prawns, fresh tomato, brandy, basil & cream **£10.95**

Pennette con pesto al pollo

Chargilled chicken, basil, pesto, toasted pine nuts & lemon breadcrumb **£8.50**

Cannelloni di coniglio e poro

Rabbit & leek cannelloni with spinach, mascarpone & wild mushrooms **£8.50**

Fregola di pesce*

Sardinian cous cous, prawns, crayfish, roast tomato & zucchini **£9.95**

Pizze

Margarita

Fresh buffalo mozzarella, tomato, oregano & basil **£7.95** 

Fiorentina

Italian blue cheese, pine nuts, baby spinach & a free range egg **£8.25** 

Salsiccia piccante

Spicy pepperoni, tomato & mozzarella **£8.25**

Prosciutto e funghi

Italian ham, mushrooms & oregano **£8.25**

Di capre*

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

Pollo

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

Pancetta con peperoncino

Smoked bacon & red chilli peppers **£8.50**

Quattro stagioni

Ham, mushrooms, olives, artichokes & capers **£8.50**

Quattro formaggi

Mozzarella, dolcelatte, goats cheese & parmesan shavings **£8.25** 

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

Straccialete d'anatra*

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

No tomato base

Mini Marco's Menu


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

Two Course Business Lunch

Monday to Friday, 12pm - 3pm.
Garlic bread/soup & pizza/pasta
£6.95 excluding dishes with an *

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

 = 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.

Give Us Your Feedback

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

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 **£17.95**

Carne

Occhio di costola

Chargilled rib of beef, rosemary roast potatoes, creamed spinach & porcini butter **£18.95** 


Pollo farcito

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


Vitello arrosta

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 with cider gravy **£17.95** 

Fileto di manzo

Pan fried fillet of beef, truffle mash, wild mushrooms, parmesan cream & Barolo jus **£21.95** 

Agnello grigliato

Chargilled lamb cutlets, baked goats cheese, baby spinach, sunblush tomato & salsa verde **£14.95**

Fegato di vitello

Pan fried calves liver, olive oil mash, chilli, sage & white wine butter **£14.95** 

Anatra brasata

Braised duck leg, Italian sausage, rosemary & baked fagioli beans **£12.95** 

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**

Rocket & parmesan **£1.95**

Dolci e Formaggi

All **£4.95**

Panettone bread & butter pudding, fresh strawberries & clotted cream

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 

Supplemento

Chocolates & black cherries	£3.95
Port (50ml)	£2.65
Dessert Wine (100ml)	£4.65

Sorbetto

All **£2.65**

Watermelon

Pear

Limoncello

DRINK

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