

## PANE

<b>Pane e Olive (for 2)</b> .....	<b>£5.95</b>
Homemade Focaccia, Olives & Sun Blushed Tomatoes	
<b>Olive Pepperoncino e Limone (GF) (V)</b> .....	<b>£3.50</b>
Olives with Chilli & Lemon	
<b>Pane all'Aglio</b> (Garlic Breads)	
<b>Garlic (V)</b> .....	<b>£4.95</b>
<b>Garlic, Mozzarella &amp; Red Onion (V)</b> .....	<b>£5.50</b>
<b>Garlic, Tomato &amp; Nduja</b> .....	<b>£5.95</b>

## ANTIPASTI

<b>Zuppe</b> (Soup of the day).....	<b>£5.95</b>
<b>Antipasto Misto (GF)</b> .....	<b>£9.95 / £14.95</b>
(Italian Meats, Mozzarella, Pear, Roast Peppers, Balsamic Onions & Olives)	
<b>Antipasto Vegetale (GF) (V)</b> .....	<b>£8.95 / £13.95</b>
(Roast Peppers, Mozzarella, Pear, Pecorino, Grilled Vegetables, Balsamic Onions & Olives)	
<b>Calamari alla Griglia (GF)</b> .....	<b>£7.95</b>
Chargrilled Squid, Chilli, Olive Oil & Rocket	
<b>Bruschetta di Pomodoro (V)</b> .....	<b>£6.95</b>
Heritage Tomatoes, Balsamic Onions, Grilled Organic Ciabatta, Garlic & Basil	
<b>Formaggio di Capra</b> .....	<b>£7.50</b>
Breaded Goat's Cheese, Parma Ham & Rocket	
<b>Cappesante (GF)</b> .....	<b>£9.95</b>
King Scallops, Saffron Risotto, Crispy Shallots	
<b>Bistecca (GF)</b> .....	<b>£7.50</b>
Seared Hanger Steak, Bomba Calabrese	
<b>Funghi Selvatici (V)</b> .....	<b>£6.95</b>
Wild Mushrooms, Grilled Organic Ciabatta, Garlic & Ricotta	
<b>Fegato di Pollo</b> .....	<b>£6.95</b>
Pan Fried Chicken Livers, Grapes, Marsala & Grilled Organic Ciabatta	
<b>Carpaccio di Manzo</b> .....	<b>£8.95</b>
Beef Fillet (Raw), Black Truffle, Parmesan, Lemon & Croutons	
<b>Bucce di Patata (GF) (V)</b> .....	<b>£6.50</b>
Deep Fried Potato Skins, Aioli & Sweet Chilli	
<b>Gamberoni</b> .....	<b>£9.50</b>
Pan Fried King Prawns, Aioli, Chilli and Garlic Ciabatta	
<b>Insalata Caprese (GF) (V)</b> .....	<b>£6.95</b>
Oven Dried Tomatoes, Mozzarella & Pesto	
<b>Caesar</b> .....	<b>£7.95 / £12.95</b>
Grilled Chicken, Parma Ham, Cos Lettuce, Croutons & Parmesan	
<b>Mousse al Salmone</b> .....	<b>£6.95</b>
Salmon Mousse, Chargrilled Courgette & Fennel	
<b>Pancetta di Maiale (GF)</b> .....	<b>£7.50</b>
Pork Belly, Apple and Mint Puree	

## PASTA

<b>Linguine Polpette</b> .....	<b>£10.95</b>
Pork & Beef Meatballs, Mozzarella, Tomato & Rosemary	
<b>Penne Arrabiata (V)</b> .....	<b>£8.95</b>
Sundried Tomato, Chilli & Garlic ( <b>Add Chicken £2.00</b> )	
<b>Fettuccine Agnello</b> .....	<b>£10.95</b>
Lamb Shoulder, Orange, Parsley & Garlic	
<b>Rigatoni al Ragu</b> .....	<b>£10.95</b>
Beef Shin, Red Wine & Sage	
<b>Linguine Funghi Selvatici (V)</b> .....	<b>£9.95</b>
Wild Mushroom & Truffle Cream ( <b>Add Chicken £2.00</b> )	
<b>Penne Carbonara</b> .....	<b>£10.50</b>
Pancetta, Parmesan, Egg & Cream ( <b>Add Mushroom £1.00</b> )	
<b>Lasagne al Forno</b> .....	<b>£10.95</b>
Classic Beef Lasagne	
<b>Fettuccine Coniglio</b> .....	<b>£10.95</b>
Rabbit, Leek, Spinach, Mascarpone & Wild Mushroom	
<b>Rigatoni Pollo Affumicato</b> .....	<b>£11.95</b>
Smoked Chicken, Cream, Leek & Oven Dried Tomato	
<b>Cannelloni di Spinaci e Ricotta (V)</b> .....	<b>£9.95</b>
Tomato, Spinach, Ricotta & Béchamel	
<b>Linguine Gamberoni</b> .....	<b>£14.50</b>
King Prawn, Brandy Cream & Cherry Tomato	

## RISOTTO

<b>Risotto al Granchio e Gamberoni (GF)</b> .....	<b>£13.50</b>
White & Brown Crab Meat, King Prawn, Chilli & Lemon	
<b>Risotto di Capra (GF) (V)</b> .....	<b>£9.95</b>
Goat's Cheese & Sundried Tomato	
<b>Risotto Pollo</b> .....	<b>£10.95</b>
Roast Chicken, Pesto, Lemon Breadcrumb	

### PIZZA

<b>Margherita (V)</b> .....	<b>£8.95</b>
Mozzarella, Tomato, Oregano & Basil	
<b>Prosciutto e Funghi</b> .....	<b>£10.50</b>
Italian Ham, Mushroom & Oregano	
<b>Piccante</b> .....	<b>£10.95</b>
Spicy Pepperoni, Chilli, Tomato & Mozzarella	
<b>Fiorentina (V)</b> .....	<b>£9.95</b>
Blue Cheese, Pine Nuts, Spinach & Egg	
<b>Marinara</b> .....	<b>£11.50</b>
Squid, Prawn, Anchovy, Mussel, Monkfish, Lemon & Parsley	
<b>Pollo</b> .....	<b>£10.95</b>
Grilled Chicken, Pesto, Garlic, Tomato & Mozzarella	
<b>Di Capra</b> .....	<b>£10.95</b>
Goat's Cheese, Parma Ham, Red Onion, Rocket & Balsamic	
<b>Verdure Arrosto (V)</b> .....	<b>£10.50</b>
Roast Vegetable & Goat's Cheese	
<b>Maiale Ventre (White Base)</b> .....	<b>£11.95</b>
Pork Belly, Red Onion, Parsley & Béchamel	

## CARNE e PESCE

<b>Costata di Manzo (GF)</b> .....	<b>£23.95</b>
500g Chargrilled Rib Eye Steak on the Bone, Creamed Spinach, Rosemary Roast Potatoes & Red Wine Jus	
<b>Fegato di Vitello</b> .....	<b>£15.95</b>
Calves Liver, Olive Oil Mash, Chilli, Sage, White Wine Butter & Green Beans	
<b>Filetto di Manzo (GF)</b> .....	<b>£23.95</b>
Fillet of Beef, Truffle Mash, Wild Mushroom, Peppercorn Sauce & Watercress	
<b>Agnello Grigliato (GF)</b> .....	<b>£16.95</b>
Chargrilled Lamb Cutlets, Rosemary Roast Potatoes, Greens, Oven Dried Tomatoes & Salsa Verde	
<b>Pollo Milanese</b> .....	<b>£14.95</b>
Breaded Chicken Breast, Hand Cut Chips, Green Salad & Tarragon Aioli	
<b>Pollo Fritto</b> .....	<b>£15.95</b>
Pan-fried Chicken Breast, Parma Ham, Roast Vegetables, Marsala	
<b>Ventre di Maiale (GF)</b> .....	<b>£18.95</b>
Roast Pork Belly, King Scallop, Mustard Mash & Apple Cider Jus	
<b>Branzino con Piselli (GF)</b> .....	<b>£17.95</b>
Seabass, Baby Gem, Peas, Pancetta & Baby Onion	
<b>Coda di Rospo</b> .....	<b>£16.95</b>
Chargrilled Monkfish, Crayfish & Vegetable Fregola	
<b>Salmone Arrosto (GF)</b> .....	<b>£15.95</b>
Roast Salmon, Crushed New Potatoes, Green Beans & Garlic Butter	
<b>Pesce Spada</b> .....	<b>£13.95</b>
Grilled Swordfish, Tomato, Mint & Lemon Linguine	
<b>Gamberoni</b> .....	<b>£16.95</b>
Pan Fried King Prawns, Chilli, Garlic Ciabatta and Aioli	

## CONTORNI

**Olive oil mash / Hand cut chips / Roast potatoes, garlic & rosemary / Green or mixed salad / Tomato & red onion salad / Rocket & parmesan / Green beans, garlic & pine nuts / Seasonal vegetables / Piselli – peas, pancetta & baby onions**

## DOLCI e FORMAGGI

<b>Chocolate Cake, Cherries &amp; Vanilla Mascarpone (GF)</b> .....	<b>£5.95</b>
<b>Tiramisu</b> .....	<b>£5.95</b>
<b>Seasonal Cheesecake</b> .....	<b>£5.95</b>
<b>Sticky Toffee Pudding with Mascarpone Ice Cream</b> .....	<b>£5.95</b>
<b>White Chocolate Panna Cotta, Rhubarb &amp; Amoretti Crumble</b> .....	<b>£5.95</b>
<b>Ice Cream Sundae</b> .....	<b>£5.95</b>
<b>Dessert Selection (for 2)</b> .....	<b>£11.95</b>
Sticky Toffee Pudding, Panna Cotta, Chocolate Cake, Ice Cream & Sorbet	
<b>Sorbet Selection (GF)</b> .....	<b>£3.95</b>
<b>Affogato</b> .....	<b>£5.95</b>
Espresso, Frangelico, Vanilla Ice Cream & Amoretti Biscuit	
<b>Selection of Italian Cheese (for 2)</b> .....	<b>£9.95</b>

## KIDS MENU

**½ Pizza or Pasta from Full Menu & Chocolate Cake or Ice Cream Sundae**..... **£5.50**

# Marco Polo

DINING IN THE HEART OF NEWCASTLE

## BIBITE

<b>Coca Cola</b> (330ml Bottle).....	<b>£3.25</b>
<b>Diet Coke/Coke Zero</b> (330ml Bottle).....	<b>£2.95</b>
<b>Lemonade</b> .....	<b>£2.25</b>
<b>Appletiser</b> (330ml Bottle).....	<b>£2.95</b>
<b>Orange/Pineapple/Apple/Cranberry</b> .....	<b>£2.50</b>
<b>San Pellegrino Lemon/Orange/ Blood Orange/Grapefruit</b> (330ml Can).....	<b>£2.95</b>
<b>Schweppes Tonic/Slimline/Ginger Ale</b> (125ml).....	<b>£1.95</b>
<b>Schweppes Ginger Beer</b> (200ml).....	<b>£2.95</b>
<b>San Pellegrino Sparkling Mineral Water</b> (Litre).....	<b>£3.50</b>
<b>San Pellegrino Sparkling Mineral Water</b> (500ml).....	<b>£2.25</b>
<b>Acqua Panna Still Mineral Water</b> (Litre).....	<b>£3.50</b>
<b>Acqua Panna Still Mineral Water</b> (500ml).....	<b>£2.25</b>

## CAFFE

<b>Americano/Latte/Cappuccino/ Double Espresso/Flat White/Mocha</b> .....	<b>£2.85</b>
<b>Espresso/Macchiato</b> .....	<b>£1.95</b>
<b>Pot of Tea/Herbal tea</b> .....	<b>£2.95</b>
<b>Hot Chocolate</b> .....	<b>£2.95</b>
<b>Liqueur Coffee</b> .....	<b>£6.50</b>

# BIRRA MORETTI

	<i>25ml</i>	<i>50ml</i>
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<b>Smirnoff Vodka</b> .....	<b>£3.45</b>	<b>£5.20</b>
<b>Stolichnaya Vodka</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Grey Goose Vodka</b> .....	<b>£5.20</b>	<b>£7.70</b>
<b>Gordons Gin</b> .....	<b>£3.45</b>	<b>£5.20</b>
<b>Bombay Sapphire Gin</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Hendricks Gin</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Havana 3 Year Old Rum</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Havana Especial Rum</b> .....	<b>£3.95</b>	<b>£5.70</b>
<b>Havana 7 Year Old Rum</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Jack Daniels</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Makers Mark</b> .....	<b>£4.70</b>	<b>£6.70</b>
<b>Southern Comfort</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Drambuie</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Famous Grouse</b> .....	<b>£3.45</b>	<b>£5.20</b>
<b>Jamesons</b> .....	<b>£3.95</b>	<b>£5.70</b>
<b>Glenmorangie</b> .....	<b>£4.45</b>	<b>£6.45</b>
<b>Glenfiddich</b> .....	<b>£5.20</b>	<b>£7.20</b>
<b>Laphroaig</b> .....	<b>£5.95</b>	<b>£7.70</b>
<b>Martell</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Hennessey</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Vecchia Romagna</b> .....	<b>£5.20</b>	<b>£7.70</b>
<b>Kahlua</b> .....	<b>£3.45</b>	<b>£5.20</b>
<b>Chambord</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Jose Cuervo Gold</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Campari</b> .....	<b>£3.20</b>	<b>£5.20</b>
<b>Limoncello</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Amaretto</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Luxardo Sangue Morlacco</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Sambuca</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Strega</b> .....	<b>£4.20</b>	<b>£6.20</b>
<b>Ramazotti</b> .....	<b>£3.95</b>	<b>£5.70</b>
<b>Frangelico</b> .....	<b>£3.20</b>	<b>£5.20</b>
<b>Baileys</b> .....	<b>£4.20</b>	
<b>Cointreau</b> .....	<b>£3.70</b>	<b>£5.45</b>
<b>Martini Rosso/Extra Dry/Bianco</b> .....	<b>£3.70</b>	

### BIRRE

<b>Moretti</b> .....	<i>Pint</i>	<b>£4.95</b>	<i>Half</i>	<b>£2.50</b>
<b>Peroni Bottle</b> .....	<i>660ml</i>	<b>£6.50</b>	<i>330ml</i>	<b>£4.20</b>
<b>Aspalls Cider</b> .....	<i>Pint</i>	<b>£4.95</b>	<i>Half</i>	<b>£2.50</b>
<b>Moretti Craft Beer</b> .....	<i>500ml</i>	<b>£5.95</b>		
<b>Moretti Zero 0%</b> .....	<i>330ml</i>	<b>£3.95</b>		

## VINI BIANCHI

<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<b>Falanghina IGT Benevntano</b> .....			
Deep yellow, vivid green reflections, intense aroma. Suggestions of toasted hazelnut.			
<b>£3.90</b>	<b>£5.05</b>	<b>£6.50</b>	<b>£17.95</b>

<b>Passerina IGT Velenosi</b> .....			
Bright yellow, pale golden reflections, intense full-bodied bouquet. Floral hints of linden & hawthorn.			
<b>£4.15</b>	<b>£5.40</b>	<b>£6.85</b>	<b>£18.95</b>

<b>Araia Soave Classico (DOC)</b> .....			
Straw yellow. Fresh fruit aroma, particularly apple.			
<b>£4.65</b>	<b>£5.90</b>	<b>£7.60</b>	<b>£19.95</b>

<b>Sauvignon Lison Pramaggiore (DOC) Tenuta Sant'Anna</b> .....			
Full & distinctive character; fragrance of wildflowers & ripe melon.			
<b>£4.65</b>	<b>£5.90</b>	<b>£7.60</b>	<b>£20.95</b>

<b>Pinot Grigio Friuli Grave (DOC) Borgo Magredo</b> .....			
Straw yellow, good intensity. Prominent bouquet, intense aroma of orchard apples and ripe pears.			
<b>£4.65</b>	<b>£5.90</b>	<b>£7.60</b>	<b>£20.95</b>

<b>Villa Angela Pecorino (DOC)</b> .....			
Straw yellow, subtle green reflections. Intense, refined bouquet. Exotic fruits, jasmine & banana.			

<b>Verdicchio dei Castelli di Jesi (DOC)</b> .....			
A delicate, fresh and fruity wine with light aromas of ripened apricot.			

<b>Gavi di Gavi (DOCG) 'Villa Sparina'</b> .....			
Straw yellow colour. Aromatic bouquet of floral and fruit notes. Delicate flavours. Superb acidity and structure.			

## VINI ROSSI

<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<b>Terre al Sole Primitivo Salento IGT</b> .....			
Dry and powerful red wine. Intense bouquet. Complex, rich and lingering finish.			
<b>£3.90</b>	<b>£5.05</b>	<b>£6.50</b>	<b>£17.95</b>

<b>Montepulciano DOC Villa Adami</b> .....			
Bright, intense ruby red with light violet reflections. Intense fruity bouquet with hints of wild berries and ripe red fruits. Vegan friendly.			
<b>£4.15</b>	<b>£5.40</b>	<b>£6.85</b>	<b>£18.95</b>

<b>Megale Negroamaro IGT Salento</b> .....			
Oak aged. Exciting complexity and pleasant spicy nose. Rich red, full-bodied with juicy plum flavours.			
<b>£4.65</b>	<b>£5.90</b>	<b>£7.60</b>	<b>£20.95</b>

<b>Tombacco Aglianico del Beneventano IGT</b> .....			
Dark, deep ruby red with clear purple tones. Clear and complex with hints of cherry and vanilla.			
<b>£4.65</b>	<b>£5.90</b>	<b>£7.60</b>	<b>£20.95</b>

<b>Merlot Friuli Grave DOC Antonutti</b> .....			
Ruby red with deep purple highlights. Elegant aromas with a delicate fruity note. Rich with spice.			
<b>£5.05</b>	<b>£6.70</b>	<b>£8.60</b>	<b>£22.95</b>

<b>Lacrima di Morro d'Alba DOC Querciantica</b> .....			
Intense ruby red with violet reflections. Unique and intense bouquet. Hints of strawberry and cherry.			

<b>Ripasso della Valpolicella DOC 'Scuola Grande'</b> .....			
Elegant, complex bouquet. Aromas of roasted hazelnuts & tobacco. Juicy cherry jam notes. Lingering vanilla spice.			

<b>Barbera d'Asti Superiore 'Le Croci' DOC</b> .....			
This is a fine example of a wine from selected Barbera grapes grown in the ancient vineyards of Le Croci.			

<b>Amarone DOC 'La Bastia'</b> .....			
Rich gamet colour. Intense fragrance. Warm, dry and velvety on the palate with an excellent finish.			

### VINI ROSATI

<i>125ml</i>	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<b>Le Collezioni Pinot Grigio Rose - Mater Anna</b> .....			
Aromatic aroma of freshly crushed cranberries and a hint of apricot. It offers a floral and fruity bouquet.			
<b>£4.65</b>	<b>£5.90</b>	<b>£7.60</b>	<b>£20.95</b>

### VINI SPUMANTI

	<i>125ml</i>	<i>Bottle</i>
<b>Prosecco San Tiziano (DOC)</b> .....	<b>£6.15</b>	<b>£25.95</b>
It has a pleasant fruity bouquet with a hint of apple, followed by floral notes.		

<b>Pinot Rose Spumante Brut Le Contesse</b> .....	<b>£7.95</b>
Clean, fresh berry fruit and a delicate, elegant finish.	<i>(200ml)</i>

<b>Prosecco Valdobbiadene Senior</b> .....	<b>£29.95</b>
Award winning Prosecco par excellence! Sparkling, light & refreshing.	