

marco's

NEW YORK ITALIAN
BY MARCO PIERRE WHITE
HOYLAKE

MARGO'S ITALIAN HERITAGE FROM HIS MOTHER, COMBINED WITH HIS LOVE FOR NEW YORK AND PASSION FOR FOOD, LED TO THE ROLL-OUT OF HIS NEW YORK ITALIAN RESTAURANTS IN 2012.

ANTIPASTI

Bread Basket, balsamic & olive oil (v) £3.50
Garlic Flat Bread (v) £3.75 **Add Cheese or Tomato** (v) £1
Mixed Italian Olives (v) £3.50

IDEAL FOR SHARING

Antipasto Misto £14.50
Prosciutto, salami Milano, torn buffalo mozzarella,
tomato bruschetta, arancini, calamari, olives & grissini
New Yorker £14.95
BBQ Ribs, wings, crunchy slaw, crab cakes, meatballs pomodoro, nachos & dips

PRIMI

Roasted Vine Tomato Soup (v) £4.95
Calamari, lemon & garlic mayonnaise £6.25
Chicken Wings in a smokey BBQ sauce £5.75
Classic Bruschetta (v) £4.95
Goat's Cheese Arancini Risotto Fritters,
tomato & basil salsa (V) £5.50
Pan Fried King Prawns in a chilli & basil butter with toasted ciabatta £7.75
Crab Cakes, tomato & chilli salsa £6.95
Tomato & Mozzarella Salad (v) £5.95
Pork Ribs, spicy BBQ sauce £7.50

INSALATE

Chargrilled Chicken Caesar, anchovies, croutons & parmesan shavings £6.50 / £9.95
Roasted Beetroot & Goat's Cheese Crostini
with balsamic reduction (v) £5.75 / £9.50
Buffalo Mozzarella, rocket, tomato & basil (v) £6.25 / £9.25

PASTA/RISOTTO

Spaghetti Bolognese £6.25 / £9.50
Classic Lasagne, garlic bread & rocket £9.95
Gnocchi Primavera, spinach, pea & broad beans, in a parmesan cream £10.50
Goat's Cheese & Preserve Tomato Risotto (v) £9.95
Penne Arrabiata, spicy chilli & tomato sauce (v) £6.25 / £9.50
King Prawn & Zucchini Linguine, chilli butter £10.95
Penne New York Meatballs £10.95
Wild Mushroom Risotto (v) £9.75

PIZZA

Margherita: Mozzarella, tomato & basil (v) £7.95
Americana: Tomato, mozzarella & spicy sausage £8.50
BBQ Chicken: American smokey BBQ sauce, mozzarella & crispy onions £9.95
Prosciutto Funghi: Mushrooms, torn buffalo mozzarella & prosciutto £9.75
Quattro Formaggi: Mozzarella, parmesan, gorgonzola
& goat's cheese with rocket £10.50
Formaggio Di Capra: Goat's cheese, spinach & red onion marmalade (v) £9.95

GARNE

BURGERS, HOT DOGS AND RIBS

All served with lazy fries & crunchy slaw.
New York Chicken, topped with Monterey Jack & crispy prosciutto,
served with American smokey BBQ sauce £16.25
Classic Burger £9.95
American BBQ Burger, topped with BBQ sauce, Monterey Jack cheese £11.95
Italian Burger, topped with mozzarella & a prosciutto crisp £11.95
Chargrilled Chicken Breast Burger £11.25
Classic Hot Dog, American mustard & crispy onions £9.75
Sidewalk Hot Dog, tomato relish & crispy onions £9.75
New York Rack of Ribs, smothered in American smokey BBQ sauce £17.50

STEAKS

All served with lazy fries & slow roasted garlic tomato.
10oz Ribeye Steak, simply grilled with rosemary salt £19.95
10oz Ribeye Steak with Rocket and Parmesan £19.95
10oz Ribeye Steak with Red Onion Marmalade and Blue Cheese £21.95
Surf & Turf, Ribeye Steak topped with King Prawns £24.95
Add Sauce – Peppercorn / Blue Cheese – £2.95 each

PESCI

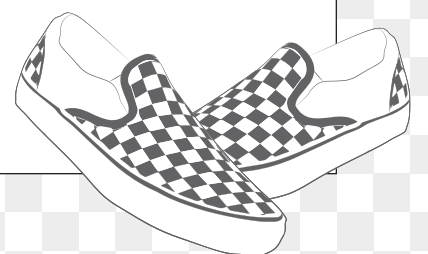
Salmon Fillet
Pan roasted salmon fillet served with dressed rocket & new potatoes £13.95
Pan roasted salmon fillet served with tomato & chilli gnocchi £14.95
Sea Bass Fillet
Sea bass fillet pan fried with lemon, new potatoes & dressed rocket £13.95
'Acqua Pazza' sea bass lightly spiced Tuscan tomato & fennel broth £14.95

CONTORNI – 3.25

Lazy Fries | Rosemary & Garlic New Potatoes | Buttered New Potatoes
Garlic & Chilli Spinach | Courgette Pomodoro | Zucchini Fritti
Onion Rings | Marco's Mixed Salad | Crunchy Slaw
Rocket & Parmesan Salad

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

Food Allergies and Intolerances: Before ordering food and drink please speak to a staff member if you would like to know more about our ingredients.



THE WINE LIST

SPARKLING WINE AND CHAMPAGNE

- 🍷 **Prosecco**, Extra Dry, Italy 125ml **4.75** / Bottle **24.00**
- 🍷 **Pinot Grigio**, Spumante Rosé, Italy 125ml **5.25** / Bottle **27.00**
- Rocco Prosecco**, Superiore di Conegliano e Valdobbiadene Extra Dry Bottle **32.00**
SENSATIONAL PROSECCO. REAL QUALITY!
- Bottega Prosecco Gold**, Italy Bottle **38.50**
PERFECT BUBBLES, SPECTACULAR BOTTLE
- 🍷 **J Lemoine**, Champagne 125ml **6.95** / Bottle **39.50**
Crisp, dry, refreshing
- 🍷 **Laurent-Perrier Brut NV**, Champagne 125ml **8.95** / Bottle **49.50**
Light, elegant and inspired.
- Lanson White Label**, Champagne Bottle **58.00** / Bottle 150cl **125.00**
Rich, lush with a touch of sweetness.
- Laurent-Perrier Cuvée Ultra Brut**, Champagne Bottle **65.00**
Deliciously dry, perfectly balanced.
- Laurent-Perrier Cuvée Rosé Brut**, Champagne Bottle **70.00**
Iconic, unique and distinctive.
- Lanson Extra Age Brut**, Champagne Bottle **84.00**
Full bodied, complex, exclusive.

LIGHT, DELICATE WHITE BRILLIANT WITH SEAFOOD, LIGHT SALADS

- 🍷 **Pinot Grigio**, Parini, delle Venezie, Italy 175ml **4.75** / 250ml **6.65** / Bottle **18.50**
Refreshing expression of global superstardom.
- Soave**, Bolla, Italy Bottle **22.50**
Blue eyes. Frank Sinatra's favourite wine.
- 🍷 (MR) **Gavi**, Enrico Serafino, Italy 175ml **6.25** / 250ml **8.85** / Bottle **25.50**
Sophia Loren. Grace, elegance and sophistication.

RACY, ZESTY WHITE PERFECT WITH CHICKEN, FISH, SPICE

- Orvieto Classico Secco Vigneto Torricella**, Bigi, Italy Bottle **24.00**
Umbria's most famous export. Pizza, pesci, pasta.
- 🍷 (MR) **Sauvignon Blanc**, Waipara Hills, New Zealand 175ml **6.45** / 250ml **8.95** / Bottle **26.00**
Flying the flag for Marlborough, Sauvignon Blanc and New Zealand.
- 🍷 **Sancerre**, La Gravelière, Joseph Mellot, France Bottle **34.00**
Elegance from the traditional home of Sauvignon Blanc.

RIPE, FRUITY WHITE WORK WELL WITH POULTRY, PORK, CREAMY PASTA

- 🍷 **Inzolia**, Borsari, Terre Siciliane, Italy 175ml **3.95** / 250ml **5.50** / Bottle **14.95**
Some of the simplest things in life, bring the greatest pleasures.
- Chenin Blanc**, Cullinan View, Western Cape, South Africa Bottle **17.50**
Bags of ripe, unoaked Cape fruit.
- 🍷 **Chardonnay**, Whispering Hills, California, USA 175ml **4.25** / 250ml **5.95** / Bottle **16.95**
A crisp, refreshing Chardonnay from California's sunny Central Valley.
- Pinot Grigio**, Vendange, California, USA Bottle **21.00**
Made by Italians in California, guided by memories of home.
- 🍷 (MR) **Grillo Bianco**, Terre Siciliane, Rappitalà, Italy Bottle **26.50**
A native to Sicily and a cracking wine. Try something a little off the beaten track.

NOT FORGETTING DESSERT...

- 🍷 **Vin Santo del Chianti Serelle**, Ruffino, Italy 50ml **2.95** / 37.5cl Bottle **25.00**

ROSÉ WINE PAIR WITH LIGHTER FOOD FLAVOURS

- 🍷 **Pinot Grigio**, Parini, Rosé, delle Venezie, Italy 175ml **4.75** / 250ml **6.65** / Bottle **18.50**
Pink Pinot Grigio. Nothing not to like really.
- 🍷 **White Zinfandel**, Vendange, California, USA 175ml **5.25** / 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

- 🍷 **Cabernet Sauvignon**, Borsari, Italy 175ml **3.95** / 250ml **5.50** / Bottle **14.95**
Simple, light and extremely sociable.
- Pinot Noir del Veneto**, Munro, Italy Bottle **16.95**
A wonderfully simple introduction to a complex grape.

FRUITY, MEDIUM RED WE RECOMMEND THESE WITH BURGERS, STEAK AND PORK

- Montepulciano d'Abruzzo**, Parini, Italy Bottle **18.50**
An essential part of a Mediterranean lifestyle.
- Merlot Blackstone Winemaker's Select**, California, USA Bottle **22.50**
Fantastically, juicy-ripe Merlot in true Californian style.
- 🍷 **Cabernet Sauvignon**, Robert Mondavi Twin Oaks, California 175ml **5.95** / 250ml **8.50** Btl **24.50**
From the man who literally catapulted Napa wines onto the world stage.
- Chianti Superiore Il Leo**, Ruffino, Italy Bottle **26.00**
Making Chianti since 1870, this wine is from the very heart of this historic region.
- 🍷 **Garnacha, old vine**, Pablo, Calatayud, Spain Bottle **25.50**
A brilliant example of fresh thinking and modern Spanish winemaking.

SPICY, PEPPERY RED COMPLEMENT STEAK, LAMB AND BURGERS

- 🍷 **Shiraz, Short Mile Bay**, South-Eastern Australia 175ml **4.95** / 250ml **6.80** / Bottle **19.00**
Ripe, peppery spice bomb from South Australia.
- 🍷 **Nero d'Avola**, Solandia, Terre Siciliane, Italy 175ml **4.85** / 250ml **6.75** / Bottle **18.95**
Another native to Sicily. Give this a go if you're into Shiraz.
- 🍷 (MR) **Passori Rosso**, Veneto, Italy 175ml **6.65** / 250ml **9.25** / Bottle **27.00**
If you are going to try something different today, let it be this wine. Simply stunning.
- 🍷 (MR) **Malbec, Salentein Barrel Selection**, Valle de Uco, Mendoza, Argentina Bottle **27.00**
Loves steak the same way that you do.
- Zinfandel**, Ravenswood Old Vine, Lodi County, USA Bottle **30.00**
An iconic wine from the self styled 'Godfather of Zin'.

OAKY RED THESE WINES LOVE LAMB AND STEAK, THOUGH NOT SEAFOOD

- Amarone della Valpolicella Classico**, Bolla, Italy Bottle **49.00**
Rich, elegant and refined, a perfect chaperone to red meat

PORT

- 🍷 **Sandeman Tawny Port**, Portugal Bottle **33.00**

KEY: (MR) MARCO RECOMMENDS 🍷 BY THE GLASS (125ML AVAILABLE ON REQUEST) 🍷 GUEST WINE