

Marcos' Kitchen

Chef service Menu

Allergens in brackets

STARTER

Vegetarian

Panzanella (1)

Tuscan bowl with bread, tomato, cucumber, onion, basil

Focaccia di Recco (1,7)

Thin focaccia with cheese from Recco in Liguria

Bruschette (1,4,7)

Grilled bread rubbed with garlic and dressed with different toppings (diced tomatoes and basil or mushrooms and cheese or goat cheese and anchovies or ...)

Insalata Caprese (7)

Tomato and mozzarella salad

Mozzarella in carrozza (1,3,4,7)

Mozzarella fried in a sandwich made of white soft bread coated in egg

Farinata

Traditional Chickpea flour pancake from the Liguria coast

Panzerotti (1,7)

Small calzone shaped pie filled with cheese and tomatoes and deep fried

Meat

Prosciutto e melone

Parma ham and melon

Piadina al prosciutto crudo (1)

Traditional flat bread from Emilia Romagna served with Parma ham

Gnocco fritto (1,7)

Traditional fried puff bread from Emilia Romagna, served with cheese and cured meats

Seafood

Insalata di mare (2,4,14)

Summer seafood salad (mussels, clams, shrimps, calamari)

Impepata di cozze (14)

Fresh mussels cooked with extra virgin olive oil, garlic, parsley and black pepper, served with grilled bread

ENTREE

Vegetarian

Trofie al pesto (1,7,8)

Traditional pasta from Liguria cooked in the traditional way with small potato cubes, green beans and dressed with pesto sauce

Pizzoccheri (1,7)

Ribbon pasta from the Valtellina region in northern Italy made with buckwheat flour, cooked with potatoes, cabbage served layered with lots of cheese and butter dressed with garlic lightly fried in butter.

Pasta alla Norma (1,7)

Pasta with aubergines, tomatoes, basil and ricotta salata (salted hard ricotta used in Sicily instead of Parmesan cheese)

Ribollita (1,9)

Tuscan bread soup with cannellini beans and vegetables

Gnocchi alla romana (1,3,7)

Roman semolina gnocchi baked with butter and parmesan cheese

Ravioli ricotta e spinaci (1,3,7)

Vegetarian ravioli stuffed with ricotta cheese and spinach served with fried sage and parmesan

Bell pepper and gorgonzola cheese risotto (7)

Mushrooms risotto (7)

Pasta with mushrooms and ricotta (1, 7)

Meat

Pasta alla Gricia (1,7)

A very traditional recipe from Rome, pasta dressed with guanciale (a special bacon made from the cheeks of the pig) and pecorino cheese

Carbonara (1,3,7)

Another of Rome's favourite, this is the traditional recipe that only uses fresh eggs, guanciale (a special bacon made from the cheeks of the pig), parmesan cheese and black pepper

Sartù di Riso (1,3,7)

Neapolitan Rice Timbale stuffed with meatballs, mozzarella, sausage and peas in a ragout sauce

Lasagne alla Bolognese (1,3,7,9)

Traditional Bolognese lasagne with ragout (pork and beef) and parmesan béchamel

Risotto con radicchio e salsiccia (7)

Risotto with sausage and red chicory from Treviso

Fileja 'nduja (1,7)

Fileja pasta with a hot sausage, onions and fresh tomatoes sauce

Gnocchi bolognese sauce (1,3,7,9)

Seafood

Leek and salmon Cannelloni (1,3,4,7)

Baked large pasta tubes (cannelloni) filled with salmon, leeks and ricotta cheese, covered in a béchamel sauce

Pasta con le sarde (1,4,8)

Pasta with sardines, anchovies, wild fennel, saffron, pine nuts, raisins and fried bread crumbs

Risotto ai frutti di mare (2,4,9,14)

Seafood risotto

Spaghetti alle vongole veraci (1,14)

Spaghetti with fresh clams, tomatoes, basil and olive oil, as per Neapolitan tradition

Orecchiette con le cime di rapa (1, 4)

Orecchiette pasta with turnip tops, anchovies, garlic, chili pepper

MAIN COURSE

Vegetarian

Caponata (8,9)

Sweet and sour aubergine dish from Sicily

Melanzane alla parmigiana (7)

Aubergines baked in layers with mozzarella cheese and topped with tomato sauce and Parmesan

Erbazzone (1,3,7)

Pastry pie filled with vegetables and parmesan from Emilia Romagna

Pomodori con il riso

Tomatoes stuffed with rice, garlic, parsley, mint and baked

Puntarelle fritte (1)

A type of chicory usually served with an anchovy, garlic and olive oil sauce

Polenta oncia (7)

Polenta made with corn flour and a lot of melted cheese and butter, traditional from the Alps.

Meat

Vitello tonnato (3,4,9)

Thinly sliced veal served cold with a creamy tuna sauce

Brasato al Barolo (7,9,12)

Braised beef slowly cooked in Barolo wine

Ossobuco alla Milanese (7)

Veal ossobuco (shank) served with saffron risotto

Arrosticini

Italian style lamb kebabs

Polpette al sugo (1,3,7,9)

Meatballs cooked in a rich tomato sauce

Cotoletta alla Milanese (1,3)

Breaded veal escalope, a typical dish from Milan also known as Wiener schnitzel, the jury is out on whether it is the Austrians who introduced it to Italy or whether they brought it back after their occupation of Northern Italy

Rostin negàa (1,7)

Traditional Milanese dish: Veal chops with pancetta, slowly braised in broth

Mondeghili (1,3,7)

Traditional Milanese meatballs made with meat and mortadella and pan fried in butter

Involtini (7)

Thinly sliced veal rolled with ham and cheese and pan fried

Angus beef tagliata

Angus sliced beef served with arugula or other salad

Peperoni ripieni (1,3,7,9)

Peppers stuffed with beef mince, smoked cheese and parmesan

Agnello cacio e uova (3,7)

Lamb with egg and cheese cream

Cotechino con lenticchie

Large pork sausage slowly cooked in water, served with lentils.

Seafood

Sea bass or sea bream Mediterranean style (4)

Baked in aluminum foil with cherry tomatoes, capers, olives and herbs

Cacciucco (1,2,4,9,14)

Fish and shellfish stew

Baccala' alla triestina (4)

Fresh cod cooked with anchovies, potatoes and parsley

Polpo con patate (14)

Octopus and potato salad served warm and garnished with parsley

Totani alla sorrentina (1,3,7,14)

Stuffed fresh squid cooked with fresh tomatoes, mozzarella, egg, garlic, parsley and chilly

Agghiotta di pesce spada (1,4,5,9)

Baked swordfish, tomatoes, capers, olives, pine nuts, raisins and herbs - Sicilian recipe

DESSERT

Pastiera (1,3,7)

Neapolitan tart filled with cooked wheat, eggs, sheep ricotta cheese, candied orange and flavoured with orange blossom water

Cannoli alla siciliana (1,3,7,8)

Tubes of pastry dough filled with a ricotta cheese based sweet cream and various flavours

Tiramisù (1,3,7)

Coffee flavoured dessert made with layers of coffee soaked ladyfingers biscuits (savoiardi) and a cream of mascarpone, eggs, sugar flavoured with cocoa

Crostata (1,3,7)

Jam tart

Panna Cotta (7)

Affogato al caffè o rum (7)

Ice cream with coffee or rum

Strudel (1,3,7)

Apple cake served with whipped cream

Torta della nonna (1,3,7)

Traditional tart with a custard type filing flavoured with lemon and finished with pine nuts

Bonèt (1,3,7)

Chocolate and amaretti pudding style dessert from Piedmont

Sbrisolona (1,3,7,8)

Crumbly almond cake made with a mixture of corn and wheat flour, served with mascarpone cream

Zabaione (3,12)

Traditional spoon dessert made with eggs, sugar and Marsala wine, served with cookies

Torta Giulio (1,3,7)

Dark short crust cake with a salted caramel and dark chocolate ganache filling

Torta caprese (3,7,8)

Soft chocolate cake with nuts and almonds

Biancomangiare (8)

Almond pudding with pistachios crumble topping, it's a medieval dessert from Sicily

Allergens:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
13. Lupin and products thereof
14. Molluscs and products thereof